



Ladies, Have You Heard?

By Doris Thomas,
Extension Home Economist



Doris Thomas

To About Party Pears
Planning a Valentine's Day party? Or a celebration for Washington's Birthday or Lincoln's Birthday?

Pretty-as-a-picture Caramel Pears, pear shortcake, pear pastries, or any number of other delectable pear desserts will help make the occasion more festive.

But pears are so plentiful and reasonably priced this winter, the wise food shopper will certainly plan to use them for lesser meals of the month, too.

What a bountiful crop of winter pears have been harvested this season! According to the U.S. Department of Agriculture's Consumer and Marketing Service, the harvest is two million more boxes than last year and that spells good buys for the food shopper.

Whether you select Anjou, Comice, Bosc or Winter Nellis, you can eat your pears as is or use them in a variety of ways from baking in a cake to including them in a salad, compote or garnish.

Peel only if indicated in the recipes, since the skin is tasty and easily digested and will help hold in the succulent juices. Use moderate to low temperatures in cooking and baking.

And be sure to ripen green pears properly to assure they'll be most flavorful and juicy. To condition them properly, allow them to mellow at room temperature, away from heat or cold.

For youngsters, pears-on-a-stick make a great treat. They're easy to fix: melt caramel candies in top of a double boiler over boiling water. Insert a flat wooden skewer into the stem end of washed fresh pears, then slowly swirl the pear in the caramel sauce, spreading it with a knife to make sure the pear is entirely "hidden." Set pears upright in a waxed paper lined baking pan and refrigerate until the caramel is firm.

Looking for a sumptuous dessert for a splendid meal? Try Pears Savoy, a fruity, easy to eat and easy to prepare dish:

Preheat oven to 500 degrees (very hot), then wash, halve and

core fresh pears. Place pears in baking pan; sprinkle with sugar, and place ½ teaspoon margarine in the cavity of each pear half. Place pears in oven until sugar is caramelized, about 15 minutes, basting with softened margarine as needed. Transfer pear halves to serving dishes and serve piping hot accompanied by a pitcher of heavy cream.

How to Handle A Flaming Frying Pan

A flaming frying pan is one of the most common types of fires in the home. It may result in serious burns or even the destruction of property.

If fire breaks out in a frying pan on your range, turn off the gas or electricity. Do not move the pan from the burner.

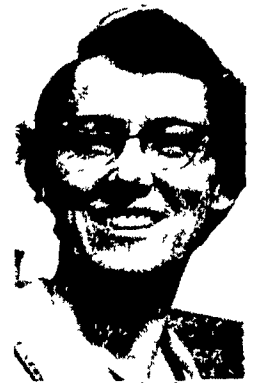
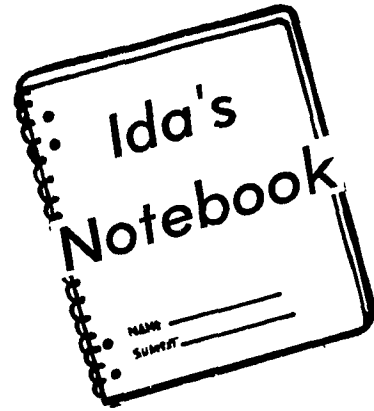
If a lid is handy, slide the lid over the top of the pan in a horizontal motion away from your body and smother the flames.

Do not lower a lid vertically down over the flames. This will cause the flames to spread sideways and perhaps burn your arm or ignite your clothing or other nearby articles.

If a lid isn't available, use salt or baking soda to smother the flame. Simply pour or throw either of these directly on the flame. But be careful not to push the grease and flames outside the pan.

Do not use flour, sugar or water. Flour will explode, sugar will burn and water will only push the fire out of the pan onto some other surface.

Remember these simple hints, but best of all have a good fire extinguisher handy in your kitchen.



Ida Rissler

Now that the days are getting longer, it is no longer necessary to use the headlights on the car as we head for the first bus. And by the time the second one arrives, the sky is streaked with pink and red clouds as a new day begins.

The leaves of the first daffodils push through the grass as February arrives. And this year, I've planted a dozen red tulips around our mailbox to surprise the family.

But it will be a few weeks before they begin to stir.

xxx

Have you ever watched hen pheasants play? They really seem to play games.

I've often watched four or more of them run in circles under our evergreen trees. Then they will stop as though to catch their breath before running again in the opposite direction. Maybe

this is just their way of exercising to keep themselves warm.

One of the funniest things I ever watched was two cockbirds "trying" to fight on a hill covered with ice-glazed snow. Every time they jumped at each other, the one slid 15 feet down the hill. But he didn't give up easily. Time after time he marched up the hill to claim his territory.

xxx

I've often heard folks who have moved into Lancaster County from other areas say the native people are "cold and unfriendly." Might it be that our ample supply of relatives nearby causes us to ignore the new neighbors.

While pondering these thoughts, I've also come to the conclusion that we really are a conservative group of people. Although this does not necessarily say we are all stand-offish and aloof.

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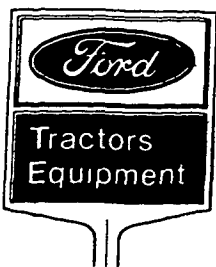
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