

The Stager's

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spoons but she also has souvenir spoons of all the presidents of the United States except President Nixon. She has 41 plates in her plate collection. Many of them are displayed on a plate rail above her kitchen cupboards. Some of them were given to her but she has bought many of them from places they travel. She has many state plates and cities like Gettysburg, Philadelphia and Mount Vernon.

Mrs. Stager, besides working with billing and invoices for fish sales, does all her own housework and cooking. There are two girls who type the invoices. She says "I like to cook and I like to sew up a dress for myself now and then if I have time. I don't have much time because we're away so much. We raise tomatoes in the garden and corn for the freezer. I can the tomato soup. The recipe came from Henry's family. I freeze the green tomato mincemeat." Another of their favorite recipes is:

Date and Nut Pudding

Cake Part:

- ½ cup milk
- 2 tablespoon butter
- ½ cup sugar
- ¼ teaspoon salt
- 1 cup chopped dates
- 1 cup English walnuts
- 2 teaspoons baking powder
- 1¼ cups flour

Mix well. Use a long pan and make syrup in it of:
2 cups brown sugar

- 3 tablespoons butter
 - 2 cups water
 - 1 teaspoon vanilla
- Spoon in cake dough. Bake one-half hour in 350 degree oven. Cool. Make a layer of cake pudding, then a layer of dream whip, repeat.

xxx

Tomato Soup for Canning

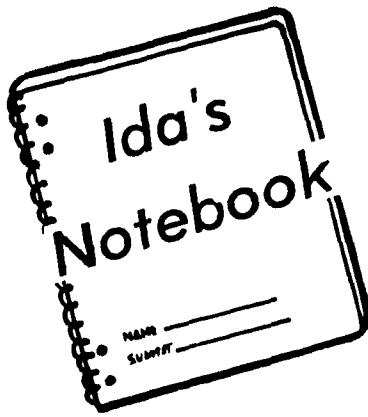
- 1 peck tomatoes, cut in pieces
 - 4 onions (fried in butter until brown, then add)
 - 4 medium size green peppers
 - 2 tablespoons salt
 - 2 quarts water
- Cook together 30 minutes. Strain and add one-half cup sugar. Bring to a boil and add 12 tablespoons cornstarch mixed with a little water. Boil and jar.

xxx

Green Tomato Mincemeat

- 6 pound green tomatoes
 - 3 pound tart apples
 - 2 cups raisins
 - 4½ cups brown sugar, firmly packed
 - 2 cups strong coffee
 - 1 lemon (grated peel and juice)
 - 2 teaspoons grated orange peel
 - ½ cup vinegar
 - 1 teaspoon salt
 - 1 teaspoon cinnamon
 - 1 teaspoon nutmeg
 - 1 teaspoon allspice
- Core and quarter tomatoes and apples. Put through food chopper with raisins. Combine all ingredients in large saucepan. Simmer 2 hours, stirring frequently.

Cool, then put in jars or plastic containers and freeze.



Ida Risser

dual purpose is served as the children are entertained as they work.

xxx

This spring an old man visited our farm. Many years ago, as a boy, he visited his grandparents on this same farm.

It was interesting to hear the questions he asked. Doesn't the old orchard stand on the hill anymore? Are there gooseberry bushes still growing along the fence? Did you ever dig for the buried money? It seems an ancestor of his is supposed to have concealed some money near an old log cabin. Others have looked for it, but "no" we have not.

Each year, about this time in the summer, my girls participate in a Mother's Tea. This is part of the closing activities of the 4-H Sewing Club.

I've watched my own children progress from showing their first skirt to being coordinator of the whole affair. Without parents who are willing to give of their time and talent this program wouldn't be possible.

As a leader in a 4-H Community Club, I know the headaches in planning interesting programs and then seeing that they are carried through. But the reward comes in seeing boys and girls develop from timid youngsters into self-assured ones who know where they are going.

xxx

There is one practice that hasn't changed too much in 200 years. This is the custom of taking a drink to the men in the hay fields.

Usually the younger ones are sent on this mission. Today they might carry a plastic pitcher with Kool-Aid instead of a heavier container of tea as in years past. But the thought of refreshing the workers who labor under the hot sun is the same.

When they return with an empty pitcher, they may have a handful of raspberries or wineberries. Often there will be stories of the indigo bunting on a

corn stalk or the bobwhite which ran across the lane. Therefore a

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In the Kitchen

BRUSSELS SPROUTS AND GREEN PEPPER SKILLET

- ½ cup margarine
- 2 (10-oz. ea.) pkgs. Brussels sprouts, thawed and sliced thin
- ½ cup thinly sliced celery
- ½ cup slivered green pepper
- 1 tsp. salt
- Dash pepper

Melt margarine in skillet. Add sprouts, celery and green pepper. Sprinkle with seasonings. Saute until tender, about five minutes. Makes six servings.

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