

Added touch for the holiday

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with seasonings. Bake 15 to 20 minutes, or until nuts are heated through; stir occasionally. Cool. Store in tightly closed container. Shelf life is three months. Makes 3 1/2 cups.

SPICY COATED NUTS

- 1 egg white
- 1 1/2 to 2 cups salted peanuts, pecans, walnuts, hazelnuts, or cashew nuts
- 3/4 cup granulated sugar
- 3/4 teaspoon cinnamon
- 1/4 teaspoon ground clove
- 1/4 teaspoon allspice
- 1/4 teaspoon salt

Combine egg white with one teaspoon water and beat until frothy. Add nuts and stir until well coated. Combine sugar, spices, and salt; sprinkle over nuts and mix well. Spread coated nuts in oiled shallow baking pan. Bake at 250 Degrees F., stirring every 20 minutes, for one hour, or until coating hardens. Makes about two cups.

PICKLED MUSHROOMS

- 1 pound whole mushrooms
- 2 medium onions, thinly sliced and separated into rings
- 1 1/2 cups red wine vinegar
- 1 1/2 cups water
- 1/2 cup packed brown sugar
- 4 teaspoons pickling salt
- 1 teaspoon dried tarragon, crushed

Thoroughly wash the mushrooms, trim stems. In a three quart saucepan, combine onion rings, red wine vinegar, water, brown sugar, pickling salt, and the tarragon, bring the mixture to boiling. Add the mushrooms, simmer, uncovered, for five minutes. Lift the mushrooms and onion rings from the pickling liquid with slotted spoon. Reserve the liquid, keep hot. Pack vegetables in hot, clean

half-pint or pint jars, leaving 1/2 inch headspace. Cover with hot pickling liquid, leaving 1/2 inch for headspace. Adjust lids. Process in boiling water bath for five minutes for both half-pints and pints. Start timing when water returns to a boil. Makes four half-pints or two pints.

CRANBERRY—ORANGE RELISH

- 8 cups fresh cranberries (2 pounds)
- 4 cups granulated sugar
- 1 1/2 cups water
- 2 teaspoons grated orange peel
- 1 1/2 cups orange juice
- 1/2 cup slivered almonds

In a six to eight quart kettle mix cranberries, sugar, water, orange peel and orange juice. Bring to boiling. Cook, uncovered, till cranberry skins pop, about five minutes, stirring once or twice. Stir in almonds. Remove from heat. Ladle hot relish into hot, clean half-pint jars, leaving 1/2 inch headspace. Adjust lids. Process in boiling water bath for five minutes. Makes about eight half-pints.

DILLY BEANS

- 2 pounds green beans, trimmed
- 1 teaspoon cayenne pepper
- 4 cloves garlic
- 4 heads dill or 4 teaspoons dill seed
- 2 1/2 cups water
- 2 1/2 cups vinegar
- 1/4 pickling salt

Pack beans, lengthwise, into hot canning jars, leaving 1/4 inch head space. To each pint, add 1/4 teaspoon cayenne pepper, 1 clove garlic, and 1 head of dill or 1 teaspoon dill seed. Combine remaining ingredients and bring to boiling. Pour, boiling hot, over beans, leaving 1/4 inch head space. Adjust lids. Process pints and quarts for ten minutes in boiling water bath. Yields about four pints. The beans should stand for two weeks before tasting to allow the flavor to develop.

Ida's Notebook



Ida Risser

We've just had a very quiet weekend. I'm sure that many people sit down to a table prepared for one or two. Maybe they are a very young couple, and then again they could be middle-aged or elderly. But for over thirty years, we've had children filling the chairs at our table and so it was a new experience for us.

For the last five days we've been alone as Cindy traveled to Cleveland, Ohio with the Lancaster County 4-H Horticulture judging team. They were attending the National Junior Horticulture Association Convention. They placed sixth in the country and Cindy got a beautiful plaque for having the ninth individual high score. She also won a centerpiece - a healthy, tall croton plant that she named "Freddie". Now that is something that I've never done - given names to my many plants.

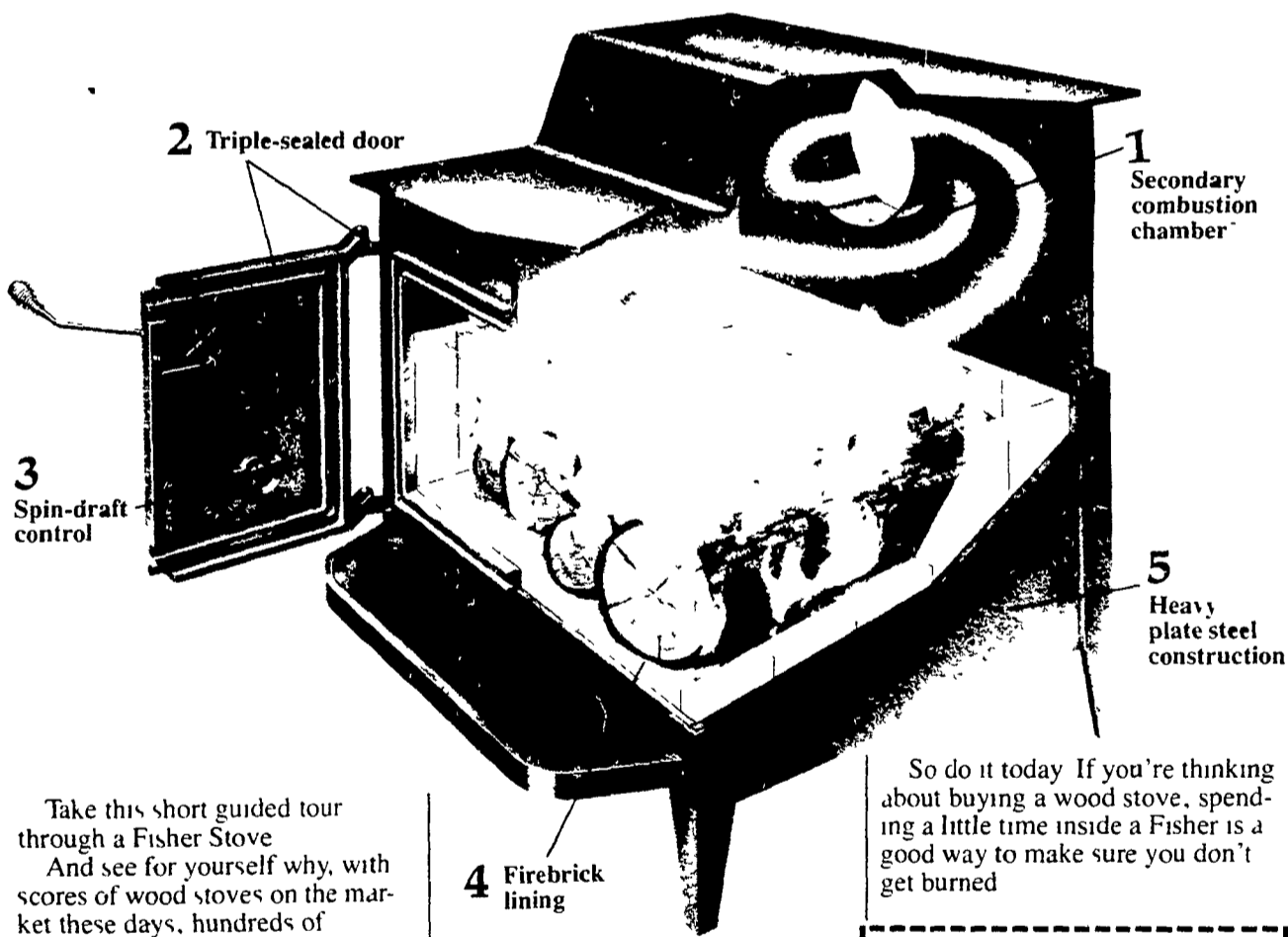
The expenses of traveling to Ohio for five days were quite large but the team was

generously sponsored by many Farm Women groups and Agri-Business organizations. Before she left, Cindy had the experience of personally calling on some managers and asking for funds. She learned that some promises are not always kept.

While she was gone, I learned to tend the heifers and carry hay bales and buckets of feed again. In fact, since we had hay laying that was not baled, I gathered it from the windows as it was much lighter to carry.

It reminded me of the many years that I spent as a child feeding and watering chickens. Also the work of pumping water into a large iron trough for six thirsty horses that just came in from working in the field - I could barely keep some in the trough as they sucked it up so quickly. And then there were those cold Winter days when fingers about froze as water had to be pumped daily for a big pen of steers.

Before you buy any stove, spend a few moments inside a Fisher.



Take this short guided tour through a Fisher Stove

And see for yourself why, with scores of wood stoves on the market these days, hundreds of thousands of homeowners all over have chosen the Fisher

1 Let's start at the heart of the flames for a close look at the unique secondary combustion chamber. Notice how this unusual two-step design swirls volatile gases back into the flames!

This action recaptures up to two-thirds of wood's energy value, instead of wasting it up the flue. Which means wood burns almost completely, leaving very little ash.

2 Moving on down to the heavy duty cast iron triple-sealed doors, observe that there's no asbestos gasket to wear out.

3 And see the patented spin-draft controls? They let you regulate almost completely the amount of air that gets to the fire.

4 Firebrick lining

Open them up for more heat. Or shut them almost all the way for a cooler, longer-lasting fire.

4 On your right, see how the Fisher firebox is lined with firebrick to eliminate burn out?

5 And look at that solid steel construction. This stove isn't flimsy like some, it's heavy-duty 1/4" and 5/16" mild steel plate throughout.

While this short tour can't go into every detail, we've got a full color brochure that does. It shows off all the Fisher Stove models, complete with dimensions, heating capacities, and more. And getting a copy is as easy as sending in this coupon.

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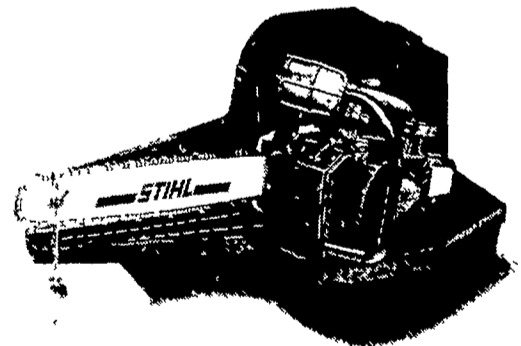
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