Ida's Notebook

Ida Risser

Things are always "buzzing" around here. It seems as though there are no quiet days.

The new calf barn which was started long ago is barely finished and the last gate hung until my husband talks of a building for dry cows. As Philip says, "I guess we'll never be done building as we either go forward or backward."

Then the men come to pour concrete for a foundation for the new big silo. And, in a few days there it stands waiting to be filled beside the other two silos.

One hopes for a little peace and quiet but what is that big piece of machinery coming down the lane? Oh, they've come to start the big job of paving our one-third mile long lane. We had expected it to be done last year as we need more paved area for the huge milk tank truck to turn around in. But now with big piles of ground in the field, that were dug from around the barn hill, I'm not so sure I like the appearance of the place. As they say, it will probably get worse before it gets better.

Even our large manure storage pit has a few un-finished features. Many feet of pipe had to be laid through my garden and down through a nearby field. At least my garden was level by the time I was ready to put in my five pounds of peas. I am prone to worry and so all Winter I feared the job wouldn't be completed in time for planting but Philip often comes home from college on the weekends and helps his father.

Another thing around here that really isn't "buzzing" but rather honking night and day around the house is our six geese. Recently, I mentioned the pair of wild geese that are nesting on the Conestoga River. Well, the gander is a pugnacious and arrogant fellow and has fought and chased our geese right into the front yard. He stands guard continually in the meadow while they dirty the walks and driveway.
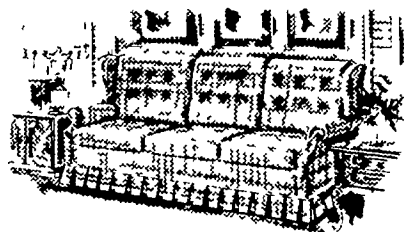
There simply are no dull moments on this dairy farm.

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Recipe Swap

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Two recipes for chicken barbecue and sauce are offered here today. With the advent of warm weather, many grills will come out of attics and what better way to start the season than with one of these delicious recipes.

BARBECUED CHICKEN SPECIAL

3 broilers
½ teaspoon salt
¼ cup oil
½ cup lemon juice
2 tablespoons chopped onion
½ teaspoon black pepper
¼ teaspoon paprika

Wipe broilers with a clean damp cloth. Mix the ingredients and spoon the sauce inside and outside of the chicken parts. Cook 1 hour or until the leg pulls away easily. Serves 6.

B.I. Hosfelt, Shippensburg

BARBECUE SAUCE

½ pint water
1 pint vinegar
½ pound butter
1 ounce of salt

Mix all together. This makes sufficient sauce for 10 halves of chicken. This can be brushed on or sprayed on hot.

Fred Hotchkiss, Dover

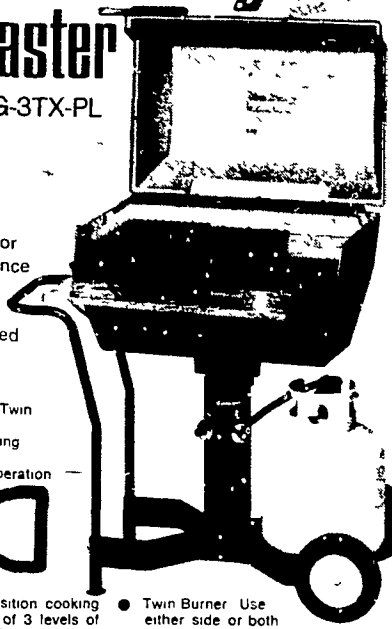QUESTION: I would like a recipe for a cake topping that uses fruit and vegetable juices.

Jean Bensinger, Bridgeton, N.J.

QUESTION: I would like a recipe for Black Bottom Pie.

Kay Chapman, Benton