Cookbook

(Continued from Page B22) Heading the cookbook committee, Miriam Forney said they received about 1,600 recipes which occupied the majority of her dining room for several months.

A Grange member for 45 years and a past home economist, Mırıam said she was honored when Grange Master Charles Wismer asked her to chair the conumittee.

While the job required much turne and effort, Miriam said she believes, "nothing is worthwhile unless it involves work and effort."

Jane Gilbert and Barbara Whritenour, who both live near Mırıam's home in Nazareth, made up the remainder of the committee. Working together, the three women wrote a form and a letter, which they sent to each of the over 500 Women's Activities Committee chairmen.

Knowing that Pennsylvanuans love desserts, the committee included this sentence in their letter: "I realize we all enjoy sweets and desserts, but we encourage you to look over all the categories we have listed."

Miriam admitted that she also has a sweet tooth. "It's in my heritage," she chuckled. "I'm not Pennsylvania Dutch for nothing."

Despite the warning, the dessert recipes came pouring in, making up nearly one quarter of the total number of recipes. However,

recipes for other foods also came pouring in. Miriam said zucchini and broccoli recipes were other favorites second to the desserts.

Although the cookbook committee didn't have time to test the 1,500 recipes, Miriam said she is confident that all are good ones that have been tested in the homes of the women who sent them.

"When I'm asked to submit a recipe, I use one I know works," she said.

In addition to the traditional recipe categories, the committee included space for microwave cookery, cooking with herbs and spices, and ethnic foods.

Eliminating 100 recipes because of space requirements was not an easy task, Miriam admitted. The committee decided to limit the number of recipes per person to four.

"We had to limit it because we wanted every woman who took the time to send recipes to include them," she said.

Where two or more women sent in the exact same recipe, the committee decided to put all the women's names beneath the recipe.

The committee had hoped to have the cookbook completed for Grange Week in April, but printing errors lead them to fall behind schedule.

The first printed copies of the book that the committee received, "were really rough versions," Miriam explained. Sentences were missing from some of the recipes, and the committee had to proofread all **480** pages.

The committee members split up the work and got to the task quickly because, "we didn't want to be the holdup," she explained.

The second printing also contained errors and the committee had to proofread once again.

"We found lots of mistakes," Miriam, said, expressing her concern that all the recipes be entirely correct.

After still another proofreading, the committee hopes to soon receive a perfect copy so that the book can be printed.

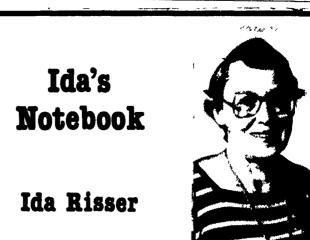
Proceeds from the cookbook will go to the Grange for community service projects, Miriam said.

The cookbook will be available through the State Grange office in Harrisburg.

Now that the cookbook committee's task is nearly finished, Miriam said her dining room is filled with a new project - furniture that she is refinishing for her daugher.

Miriam and her husband, Charles, who is county extension director in Northampton, live on a 148-acre crop farm that has been in Miriam's family since it was built in the early 1800's.

Although they do not farm the land themselves, they do spend much of their free time working in their large vegetable garden and lawn.



Having just returned from a visit to an herb farm in Maryland, I got to thinking about how I ever became interested in plants.

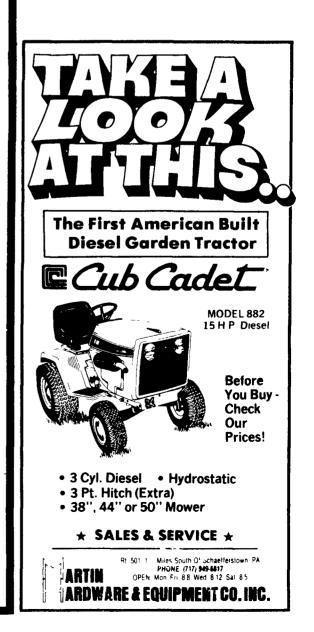
I believe that it started when I was a youngster and was sent down a long cinder lane to bring the cows from the pasture. We had a hilly and rolling pasture that bordered on the Conestoga River. It had a large wooded area where I found hepaticas, bloodroots and Dutchman's-breeches.

Each of these flowers had their own peculiarities, so I'd come home with stained fingers from the bloodroot and celadine flowers. I even tried to transplant some Dutchman's-breeches to a damp spot under our pussywillow tree. They lived for several years. As I had relatives on both sides of my family who earned their living growing flowers to sell at market, I've always felt that I came naturally to love plants and to help them grow.

The herb farm that I visited had a larger variety of plants than I realized existed. Some were dried and some were used as extracts while others were used to flavor vinegars. Herbs are often used in teas and potpourri. Many potted plants were for sale.

One way to enjoy an herb garden is to learn the lore connected with each plant. Rosemary is a fragrant herb that symbolizes remembrance. Thyme is a symbol of courage, while sage is a symbol of long life. Sweet marjoram is a symbol of happiness and was used in love potions.

Only those people who are willing to give time to properly tend wild flowers should attempt to move them from their native soil. This spring I was pleased to see the white violets, jack-in-the-pulpit and spring beauty, that I transplanted last year, growing under our persimmon tree. Most of us appreciate the beauty of a meadow blue with wildflowers, but few can recognize each flower by name.



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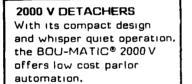


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