

On being a farm wife - And other hazards

Joyce Bupp



RESOLUTIONS

The time has come -
Hits once each year -
To gaze into
Our lifestyle mirror,

And vow again
To make amends
And head ourselves
Toward better trends.

More exercise
Will keep me fitter.
I'll start - once we
Corral this critter,

And finish stacking
Bales of hay,
And moving feed
That's in the way.

Those piles of mail
Accumulating
Must be addressed.
No hesitating!

Correspondence,
Checks and bills,
Papers, books,
Ads for frills,

I'll work that mail.
Attack! Revamp!
If I can just find
One good stamp.

I'll pledge anew
To banish dust
From nooks and crannies.
Clean - or bust!

Shine and polish
Neat as a pin,
At least until
The men come in.

All garden weeds
Will have to go
To show off each
Neat, perfect row.

I'll till, I'll hoe
I'll tend that patch
Until those pesky bugs
All hatch.

The dairy house
I'll hose and scrub,
And polish up
The wash-vat tub,

Wipe the milk lines,
Sweep the alleys,
Keep careful track
Of milk-weight tallies.

What 'ere they ask
I'll do their biddin'
...Oh, what the heck!
Who'm I kiddin'?

So much for resolutions....
HAPPY NEW YEAR anyway!

Five Secrets For Perfect Turkey Carving

This Christmas, you can stand at the head of the table and carve the holiday turkey with grace and ease, thanks to five simple secrets used by top professional chefs:

Secret #1: Cutting beautiful slices depends primarily on using a sharp, non-serrated carving knife. Serrated knives tend to tear meat, producing shreds instead of clean slices. New Chef's Choice® Trizor™ Professional 10X™ Cutlery, introduced this year by Edge-Craft, is two to three times sharper and stays sharp up to ten times longer than leading European and domestic brands. EdgeCraft offers a slicing knife, paring knife, boning knife, chef's knife and sandwich knife to help you prepare the whole holiday dinner and make sandwiches from the leftovers! For a store near you which carries Chef's Choice knives, call 800-342-3255.

Secret #2: Whatever knife you use, it's essential to keep it razor sharp in order to carve with grace and ease. Manual sharpening methods such as sharpening steels and stones are difficult to master and, incorrectly used, can even damage fine cutlery. Thankfully, there's a revolutionary knife sharpener that takes the guesswork out

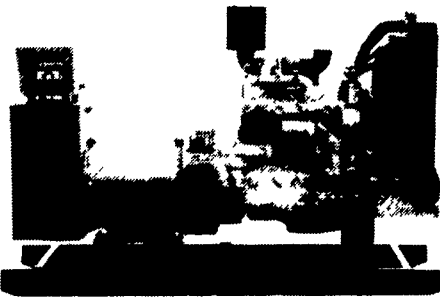
of sharpening and is safe for the fine cutlery. The Chef's Choice® Diamond Hone® Knife Sharpener from EdgeCraft uses 100% diamond abrasives to produce an incredibly sharp, long-lasting edge in minutes. It will sharpen virtually any knife along the entire length of the blade. Because it resharpenes with insignificant metal removal—some call it "only angel dust"—the sharpener helps preserve fine knives.

Secret #3: After the turkey is roasted, remove it from the oven and let it cool for 10 to 15 minutes. This makes the meat easier to slice.

Secret #4: Start carving by removing the drumsticks and thighs. Next remove the wings; but only the tip and center sections. Leave the last section of the wing attached to the breast. This provides a good broad base to help prevent the bird from tilting when you slice the breast.

Secret #5: When carving the turkey breast, start by making a deep horizontal (parallel to the platter) "base cut" into the breast, just above the wing bone. Then you can release nice even slices by cutting in a vertical direction down through the breast to the base cut.

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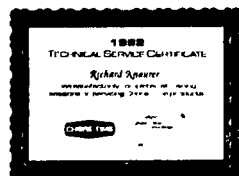
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