

## Ida's Notebook

Ida Risser

It appears that we will be having a different kind of Thanksgiving this year as we expect to spend it in Atlanta with some of our children. We will drive to Baltimore and then fly from there to Georgia.

For the first time in 45 years, I will not be making filling and stuffing a big turkey. Although for a few years, I have had the big turkey cut in half and found that that was sufficient. We had the other half for Christmas dinner.

Two of our children live near Atlanta and the youngest child, who moved to Texas this summer, will also fly to Georgia for the holiday. We'll have five days to see how our grandchildren have grown. It will certainly be a different few days.

My husband has been using some of his expensive woodworking equipment to make picture frames. Some frames are big and some are small. They are made

from scraps of walnut wood that he used to make a bookcase. He intends to give the frames to our children.

We have enough books to fill the bookcase but have not found a good place to put this piece of furniture. So, it is still in the basement. Moving from a big house to a smaller house gives one a full house.

There are still a number of things stored on the attic of the farmhouse. Recently we moved another small truckload of chairs and papers. I had kept newspapers that had headlines of national interest and also those that listed deaths of family members. There is also a box of letters from servicemen from the 1940s. In one of the boxes I found some very old almanacs and I'm anxious to find time to look at them although a few are in German. Maybe when winter comes, I'll find time.

Perk up vegetables and fish with flavorful Nut Butter: Brown 1/3 cup sliced nuts, such as blanched almonds, Brazil nuts, peanuts or walnuts in 1/2 cup (1 stick) melted butter. Add 1 teaspoon grated onion, 1 teaspoon each of fresh lemon juice and minced chives. Season to taste with salt and pepper.

To soften cream cheese in the microwave oven, remove wrapper and place on microwave safe plate. Microwave at 50 percent power. A 3 oz. package requires about 30 seconds, an 8 oz. package requires about 60 seconds. Cooking times will vary among microwave ovens.

## Learn To Make Clear Toy Candies

HERSHEY (Dauphin Co.) — Learn how a little sugar, corn syrup, water, and color become the treat that Pennsylvania children have enjoyed since the mid 1800s. On Saturday, December 4 at 3:00 p.m., Nancy Fasolt will demonstrate the process and molds used to make clear toy candy, a most interesting confection, decoration, and plaything.

Candy makers, would-be candy makers, regional food and history enthusiasts, and anyone with a sweet tooth will enjoy this program which is free with museum admission.

The Hershey Museum is a non-profit organization, administered by the M.S. Hershey Foundation and is located at the west end of the Hersheypark Arena.

For more information contact The Hershey Museum at (717) 534-3439.



At the Hershey Museum on December 4, at 3 p.m. Nancy Fasolt proprietor of the Cake and Kandy Emporium in East Petersburg, demonstrates the making of traditional clear toy candy, a Pennsylvania German Christmas holiday tradition.



## Seminar To Improve Milk Handling

TOWSON, Md. — Warm or frozen milk, milk served in dirty and leaky cartons, and milk served out of code, are some of the problems experienced by a major segment of Mid-Atlantic milk consumers — school students, according to a recent study conducted by Penn State University.

To improve the quality of milk being served in schools, Middle Atlantic Milk Marketing Association (MAMMA) has created the Milk School Seminar to train

school food service employees in more than 700 school districts on the proper care, storage and handling of milk.

Numbering about 2 million, school students represent an essential segment of milk consumption in the Mid-Atlantic market. These children are not only consuming milk. They are also forming opinions about milk that will be carried on as they grow into adults and into milk drinkers for life. Negative experi-

ences with school milk at a young age can have lingering effects on future milk sales.

In addition to addressing milk quality issues, the MAMMA seminar also promotes increasing the availability of flavored milks in the schools throughout MAMMA's market. According to the PSU findings, 60 percent of the students preferred milks not offered at their schools on a daily basis, such as chocolate and strawberry. To increase total school milk sales PSU researchers recommended making flavored milks available at more schools. MAMMA is currently working with the major Mid-Atlantic dairies and school food service directors to increase the availability of flavored milks in the schools.

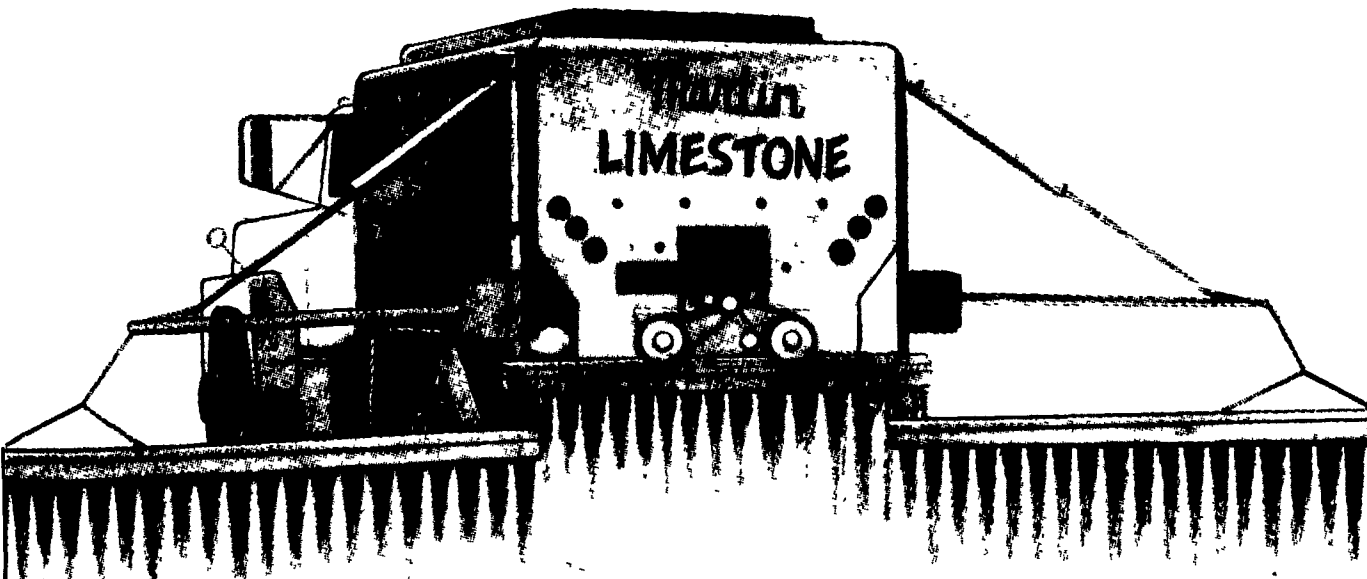
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