

Thank You For Everything!

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IRENE'S CHOCOLATE CAKE

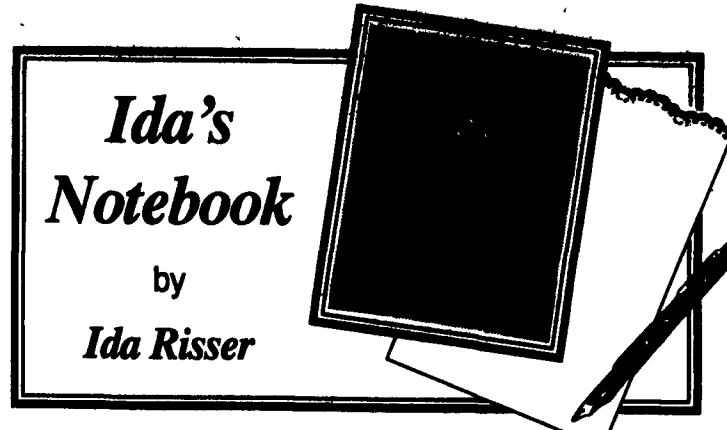
- 1 cup sugar
 - 2 tablespoon butter
 - 1 egg
 - 2 squares melted baker's chocolate
 - 1 1/4 cups flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/2 cup boiling water
- Mix together sugar, butter, egg, and chocolate. Combine flour, baking powder, and salt and add alternately with 1/2 cup water.

Combine together the following ingredients:

- 1/4 cup water
 - 1 teaspoon baking soda
 - 1 teaspoon vanilla
- Add to mixture. Batter will be thin. Pour into 13x9-inch baking pan and bake at 350 degrees for 30 minutes.
- Icing:
- 2 egg whites
 - 1 1/4 cups granulated sugar
 - 1/2 cup water
 - 2 tablespoons King Syrup
 - 1 teaspoon vanilla
- Cook in top of a double boiler

and beat with beaters until stiff. Add 1 cup miniature marshmallows, beating continually until they are melted. Put on cake smoothly. Melt 2 one-ounce squares chocolate and 1/4 teaspoon butter. Spread smoothly on top of frosting.

Vivian Hillard Narvon



Ida's Notebook
by
Ida Risser

BEST FATHER EVER
Bill is the best father there is. He's always taking time out of his busy schedule to spend time with our two boys, Luke, 5, and Mitchell, 3.

We have a small farm in northern Harford County, Maryland. Bill is a full-time electrical contractor and part-time farmer. The boys and I love him very much.

This is my husband Bill's favorite recipe because it is tasty and nutritious.

Caribbean Jerk Catfish
1 1/2 pounds catfish fillets
3 tablespoons McCormick Caribbean Jerk Seasoning
3 tablespoons vegetable oil
2 tablespoons soy sauce
1 tablespoon cider vinegar

Combine all ingredients except catfish in glass dish. Add catfish and turn to coat on all sides. Refrigerate for 30 minutes. Broil or grill 7-10 minutes on each side.

Kim Cuculis Pylesville, Md.

Last week was busy because of our children were visiting us. This week is busy because we have so many strawberries to pick. And, the sugar peas are ready at the same time. Often I work late into the night freezing them. While I'm doing this, I hear our son, Phillip, with his tractor and baler making round bales in the meadow by our house. Without lights, neither of us would work past sundown.

When I was a child my parents put a kerosene lamp on the table and that is where we did our homework. It was a large table in the kitchen that was big enough for all nine of us. Sometimes we listened to a radio, that used a battery, which sat on a sideboard.

My father was always interested in politics, sports and opera.

That last item sounds odd for a dirt farmer but he took his daughters to their first opera in Lancaster. My mother never cared for the soprano singers and would say, "What if I screamed like that." Everyone has their own likes and dislikes.

Today we have the Sunday newspaper delivered to our home. Long ago we would stop on the way home from church and buy a paper for a nickel. That was another "bone of contention" between my parents as my mother thought that nickel was a great extravagance. She probably was busy all day with children and had no time to read it while my father could relax with his pipe and paper.

Some of us are busier than we really want to be but doing nothing would be far worse.



Kim Cuculis and sons, Luke and Mitchell, think their dad and husband is the best ever.

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