

Benefit Sale Offers Items 'To Make A Memory'

EPHRATA (Lancaster Co.) — Items to enhance family together times will be auctioned to raise money for Ephrata Mennonite School on Friday, June 19-20.

It's the 14th annual auction for the school, which will offer plenty of traditional benefit sale items in addition to theme items.

A pig roast supper and ice cream sundae bar will kick off the auction on June 19, starting at 4:30 p.m. The auction will begin at 6 p.m. with certificates sold at 7:30 p.m. and Winross trucks at 8 p.m.

Saturday begins with a breakfast buffet served from 6:30 a.m. to 9 a.m.

Auction begins at 9 a.m. and will include certificates from local businesses and restaurants to be sold at 10:30 a.m. and again at 2:30 p.m.

Quilts and wallhangings are to be sold at 1 p.m.

Some of the special items include pedal tractors, play house,

art work, air-tire tricycle, limited edition H.O. scale train set with local business cars, and hand-crafted wooden furniture.

Auction items related to the theme will be sold beginning at 2 p.m. Some of these items include games, sports equipment, camping and picnic supplies and accessories, certificates for family entertainment, and so forth.

Food, including barbecued chicken, is available throughout the auction.

The sale will be held at the school located at 598 Stevens Rd., Ephrata. Take Route 272 North from Ephrata to the light at Schoeneck Rd. Turn left onto Schoeneck Road, approximately one half mile to the school on the left, at the corner of Schoeneck and Stevens roads.



For more information, call the school at (717) 738-4266 or Aaron Weaver at (717) 336-6042.



Let's Make A Memory is the theme for the 14th annual Ephrata Mennonite School Benefit Auction to be held June 19-20. Picnic supplies and accessories will be auctioned to encourage families to make family times special and treasure the moments. Here George and Eileen Heller with children Brienna, 10; George, 8; Sabrina, 5; and Paul, 3, are making a memory.

Consuming Thoughts
by
Fay Strickler

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When a fine summer afternoon makes everyone think about going on a picnic, you could find yourself organizing one.

Never fear. Find the picnic basket and the cooler, then thumb through these warm weather food care hints before you head to the store.

When grocery shopping by perishable products last. Be sure to take them right home to the refrigerator, or put them in a portable ice chest or insulated bag you're taking on the picnic. Never leave perishables in a hot car while you run other errands.

For quick use, perishable products can be kept in the refrigerator for a few days. If the store wrap on meat and poultry is clean and not torn, leave it on. Otherwise, rewrap products in clean plastic or aluminum wrap. Make sure the refrigerator is cooling food to 40 degrees F. or lower.

For longer storage, freeze food. Wrap items tightly in heavy freezer foil or bags. Make sure your freezer registers 0 degrees F. or lower. Remember: mayonnaise-based meat, poultry and fish salads don't freeze well—nor do tomatoes and lettuce.

Contrary to common practice, it's not safe to thaw meat and poultry on the kitchen counter. Bacteria can multiply dangerously in the outer layers before inner areas are thawed. Instead, allow plenty of time for larger cuts to thaw, take meat or poultry out of the freezer and put it on a refrigerator shelf a night or two before you need it. Small cuts will usually thaw in the refrigerator over-night.

But if the meat is still partially frozen when you're ready

to leave, no problem. Just cook it a bit longer at the picnic. And cook everything thoroughly. Hamburger patties, pork chops, and ribs should be cooked until all the pink is gone; poultry until juices run clear. Fresh fish should be cooked till it "flakes" with a fork. Steak? If you like your steak rare or medium-rare, just remember that there is a chance that some food poisoning organisms can survive short cooking times.

For safety sake, use a thermometer when cooking meats and poultry and use the following recommendations:

Fresh ground beef, veal, lamb, pork, 160°F; beef, veal lamb-roasts, steaks, chops medium rare, 145°F; medium 160°F; Well done, 170°F; fresh pork-roasts, steaks, chops, medium 160°F; well done, 170°F; ham, cook before eating, 160°F; fully cooked, to reheat, 140°F; poultry, ground chicken, turkey, 165°F; whole chicken, turkey, 180°F; breasts, roasts, 170°F; thighs and wings, cook until juices run clear.

If there's no water faucet available, use disposable, wet handwipes to clean your hands before working with food.

Keep bacteria on raw meat and poultry from spreading. Wash your hands again after working with raw meat or poultry and before handling other food.

And use clean utensils and a fresh serving plate to pick up cooked meat and poultry. To prevent cross-contamination, don't re-use utensils, plates, or bowls.

For a relaxed, worry-free picnic, keep your perishable foods—ham, potato or macaroni salad in an ice packed cooler.

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four-square garden, and a biblical herb garden.

"Give me enough time, and I'll have nothing left to mow," Fred joked at the many requests his wife makes for additional flower beds complete with curves and indentations.

Of the many flower beds, Carol said, "Weeding can be a pain in the neck, but herb gardens are wonderful to work in. The aroma is wonderful and the colors so beautiful."

The advantage of buying herbs where someone knows something about the plant are many.

Carol said that she always insists on finding at least three references in agreement when researching plants.

"When it comes to herbs, you can't trust one authority. You can look at three difference references and find them conflicting," she said.

She can help customers select the right plants to attract hummingbirds to gardens or butterflies. She can help arranging hanging baskets with herbs.

According to Carol, scented geraniums work as well as the highly touted mosquito plant to repel mosquitos and is less expensive. Tansy repels ants.

She knows the botanical names of plants and encourages customers to learn the correct name since common names often vary from area to area.

When customers browse herb gardens, she encourages them to brush against the leaves to smell the aroma. Pinching off leaves and nibbling on them is not a safe idea, especially if gathering them along roadsides where pesticides might have been sprayed or where exhaust fumes contaminate plants.

The Herts grow everything organically.

Folklore has it that costmary or Bible leaf was grown in which the leaf was placed in Bibles, when taken to church. If the service was long, parishners stuck a leaf in their mouth to nibble on to keep them awake.

Herbs can grow in the house if planted in full sun, but they need to go through cold period in winter or they will fizzle out.

When using herbs in cooking, Carol suggests using three times as much fresh as that used when dried. A dried herb is more con-

Sassafras Farms



Numerous herb and flower beds are strategically placed in the yard. A kitchen herb garden is right off the kitchen porch. Plans are in process for a dye garden, a German four-square garden, and a biblical herb garden.

centrated because the water has been evaporated from it.

Sassafras Farms is located at Route 222 south, one-half mile past Penn Grant Rd. Turn right on Fieldcrest Dr. The farm is two-tenths of a mile on the right at 633 Fieldcrest Drive. Hours in June are Thursday and Friday, 10 a.m. to 7 p.m., and on Saturday, 10 a.m. to 5 p.m. During July, August, and September, hours are 10 a.m. to 6 p.m. on Friday and Saturday, or call ahead to arrange an appointment.

Call (717) 464-1915 for more information or to arrange herb and gardening classes.

ROSE GERANIUM CREAM

½ cup heavy cream
2 tablespoons sugar
Several rose geranium leaves
4 ounces cream cheese

Mix cream, sugar, and rose geranium leaves in a heavy pan. Heat slowly until sugar dissolves. Remove from heat and allow to cool. Remove leaves and discard. Combine cream mixture and cream cheese. Beat with electric mixer until all lumps are gone. Chill. Serve over fruit.

PINEAPPLE SHRUB

Heat one cup unsweetened pineapple juice and one cup sugar until sugar is dissolved. Add ½ cup basil vinegar. Pour ¼ cup syrup over ice in a tall glass. Add ¼ cup ginger ale. Stir and serve.

SWEET MARJORAM CHICKEN

4 skinless, boneless chicken breast halves, cut into ¼-inch thick strips

½ cup flour
¼ teaspoon coarse black pepper
¼ cup butter
1 onion sliced
1 green pepper, thin sliced
1 red pepper, diced
2 garlic cloves, minced
8-ounce can crushed pineapple with juice
¾ cup ketchup
¼ cup white wine
¼ teaspoon dried thyme
¼ teaspoon dried marjoram
4 cups cooked rice

Mix flour and pepper in ziplock bag. Add strips of chicken, a few at a time, and shake to coat. Melt 2 tablespoons of butter in a large skillet. Add chicken strips to pan saute until lightly browned.

Remove chicken from pan and place in an 8x8-inch baking dish. To the pan that the chicken was cooked in, add the remaining 2 tablespoons butter. Saute onion and peppers until translucent. Add garlic and saute a few minutes longer. Do not brown. Spread this vegetable mixture over chicken.

In the same pan, stir together pineapple, ketchup, wine, thyme, and marjoram. Bring to a boil. Pour over chicken. Cover baking dish and bake in 350 degree oven 30 minutes. Serve over hot rice.