

Unless I get hung up on instructions like "roll out and cut with a 1" cookie cutter—makes 12 dozen." Or, "cook and stir constantly, over medium heat, until bubbly." Or, until smooth. Or, until gelatin is dissolved. Or, "slowly stir heated mix into beaten eggs." Or, "take a springform pan." Or, one that glibly suggests "in a large skillet, cook the sugar until it melts and turns golden."

I don't think so.

One friend of ours absolutely cringes at even seeing the directions for pie dough. "Using a pastry blender, cut shortening into flour until mixture is the texture of cornmeal." In fact, she declares she would rather make ANYTHING than bake a pie. I don't mind doing pies and, if I actually get into that mode, will roll out several pie shells at one time. Making six is no more time and mess than making one.

On the other hand, they have very nice and handy ones in the freezer section of your local supermarket. No pastry blending to the texture of cornmeal, no rolling, no falling apart. No clean up.

Indeed, give recipes that include directions like "scrub and bake in moderate oven" (baked potatoes), "stir-fry vegetables for five minutes," or "place ingredients into greased casserole and bake" (macaroni and cheese, the grandsons' favorite).

feature inside dedicated to chocolate.

Chocoholic that I am, I thought I might find some new tasty treat I could whip up to showcase my favorite flavor. Especially with Valentine's Day just ahead, chocolate is in the forefront of many people's minds. But after a quick look at the recipes that followed, I could only wonder.

Does anybody every make those glamorous recipes?

And, when do they find the time?

Spare me, please, from recipes that start with three separate lists of ingredients. Especially if among those lists are the likes of cognac, heavy whipping cream, almond paste, or more exotic pantry items such as capers, anchovies or pimentos.

If the ingredient list isn't too oppressive, I might at least make it as far as the directions.

Only occasionally do I find a spare moment—either very early in the morning or very late in the evening—to peruse the pages of what are commonly referred to as "women's magazines."

These are the somewhat domesticated publications offering advice and tips on marriage, children, health, finances, crafts and beauty, with the occasional humor or inspirational piece, obligatory cents-off coupons, and always recipes. Depending on their prime content, some of these publications get a jump on the recipe part with a cover picturing such a gorgeous dessert that you can almost smell the calories.

Such was one I began reading to pass time during an enforced waiting period one recent afternoon. The glossy cover of this beautiful home publication dripped with whipped cream and candybar bits to headline a recipe

Not far from us lives a fellow farm wife who has won regional acclaim and top prizes at numerous baking contests. Not only are her confections delicious, they are beautiful as well—cakes with painted scenery and sculpted pie dough. I am positively in awe of her talent.

As for me, the lifestyle of milking cows is time consuming to the point that I have happily re-thought many of my one-time

hangups about cooking from scratch. For instance, instant mashed potatoes (which in youthful idealism I once vowed I would never resort to making) are one of my favorite convenience foods. Especially when they're made, of course, with only real milk and real butter. And absolutely no real lumps.

So I'll admit it. My favorite cooking directions begin with a simple admonishment. Open box.

Youth Safety Course Set

GETTYSBURG (Adams Co.)—Youth 14 or 15 years old who plan to be employed by a farmer to drive tractor and/or operate farm machinery must complete a safety course.

To successfully complete the course, youth must attend seven consecutive Monday night meetings 7-9 p.m., demonstrate the ability to safely drive a tractor, and pass a written exam.

The first meeting will be Monday, March 6 from 7-9 p.m. at the Adams County Extension Office, two miles west of Gettysburg on Rt. 30 across from Doersom airport. A \$10 registration fee covers a personal copy of the instruction manual. Advance registration is required and enrollment is limited to twenty youth. Any youth 14 years by March 1 or older are welcome to attend the course, which is offered only one time this year.

Topics for the course and meeting places are:

- Mach 6-Safety Is No Accident, Extension Office.
- March 13-Maintenance and Safety Checks and Instruments and Controls, Biglerville High School Ag Room.
- March 20-Starting and Stop-

ping Tractors and Tractor Safety on the Farm, Gettysburg High School Ag Room.

•March 27-Tractor Hitches, PTO, and Hydraulics and Tractor Safety on the Road, Fairfield High School Ag Room

•April 3-Why Farm Machinery Accidents Occur and Farm Machinery Accident Situations, Littlestown High School Ag Room.

•April 10-Farm Machinery Field Night, Larry Wilkinson Farm Shop, Rentzel Rd., Gettysburg.

•April 17-Safety Standards For Agricultural Tractors and Implements and Farmstead Safety, Bermudian Springs Ag Room.

•April 20 will be the tractor driving skills test for each participant to demonstrate their ability to safely drive a tractor at Bermudian Springs High School.

The training course is offered jointly by Adams County High School Vo-Ag Departments and the Adams County 4-H Program/Penn State Cooperative Extension. Additional information may be obtained from your high school ag teacher or from Darlene M. Resh, extension agent 4-H, at (717) 334-6271 or (717) 624-4525.

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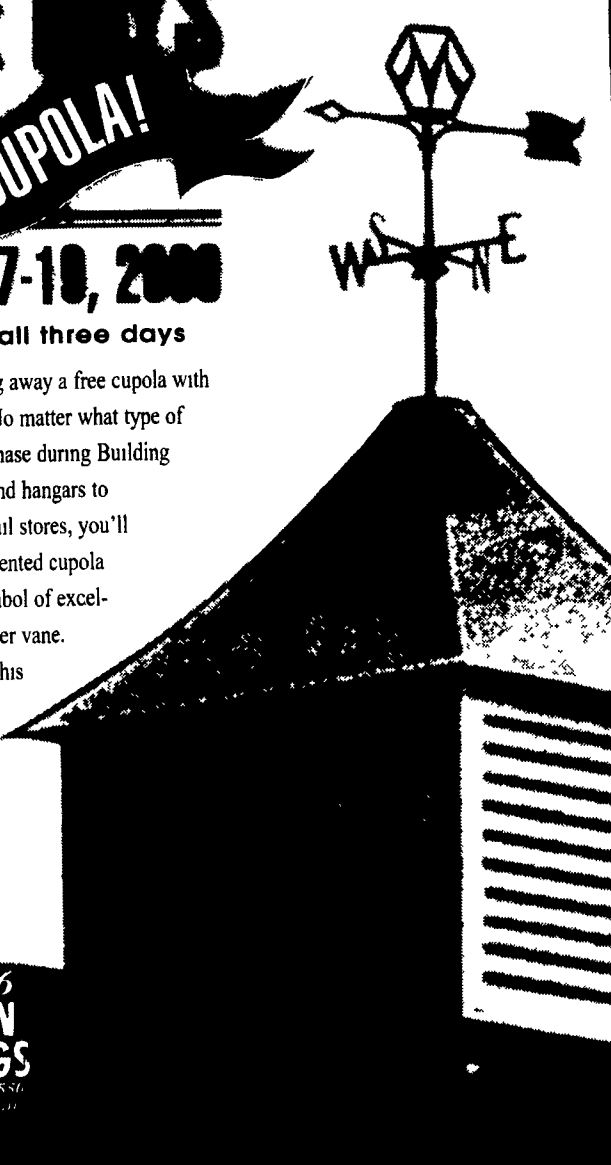
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