

Thanks, Mom

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- 1 teaspoon dry or regular mustard
- 1 cup sugar
- ½ cup vinegar
- 1 tablespoon flour
- 2 eggs

Combine all ingredients but eggs. Bring to a boil and cook several minutes. Remove from heat and cool. Add 2 beaten eggs and bring to a full boil for a minute or two. Makes about one pint. Add two quarts diced potatoes and whatever else you wish to use such as a little onion, a few carrots, celery seed and a couple hard-boiled eggs, chopped.

My mother, Ruth Seager, always enjoys working outside. She helped my dad in the field and enjoys her garden and raising her own vegetables.

Flowers are another of her favorites.

Her church is very important to her. She has been active in Women's Society and has played the piano and organ for 65 years. She will be 84 in July.

Linda Seager
Blain

CHEESY RICE BAKE

- 1 small onion, minced
- ½ cup butter
- 4-ounce can chopped green chilies (optional)
- 8-ounces cottage cheese
- 1 cup sour cream
- 2 cups cooked rice
- 8-ounces shredded cheddar cheese

Saute onion in butter until tender. Stir in chilies (optional), cottage cheese, sour cream, and rice. Spread mixture in 13x9x2-inch

baking dish; top with cheddar cheese. Bake covered in 350 degrees for 25-35 minutes. Makes 16-20 servings.

Diana Bigelow
Blair Co. Dairy Princess

RACHEL'S PEANUT BUTTER COOKIES

- 1 cup lard
- 1 cup peanut butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs

Mix together all ingredients and add:

- 2½ cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- 1 teaspoon salt

Mix well, roll into balls. Place on cookie sheet. Press with fork to make a crisscross. Bake at 375 degrees for 8-10 minutes.

A very special lady came into my life 17 years ago. Despite our age difference we became the best friends. Her name was Rachel Smeltzer, who helped me become the person I am today. By her example, she taught me the value of a simple life, family, and to live by the fruits of the Spirit listed in Gal.5:22-23 (love, joy, peace, patience, kindness, goodness, faithfulness, gentleness, and self control).

We never missed a day without talking or my visiting. We spent hours in our rockers by the cookstove, solving the problems of the world and just being together. There is so much I learned from her. We canned meat, vegetables, and

fruit, made jam and soap, all on the cookstove.

Rachel taught me how to quilt and all about farming, and always saved "Lancaster Farming" for me to read.

Rachel also shared her bread and pies and other tasty dishes. No canned or frozen food was ever in her home. Everything was made from scratch.

Rachel filled a void in my life and my heart and I love her very much. She is now with God and I miss her terribly. We shared quality time together and had fun no matter what we were doing. I was with her the day she died and was able to tell her one last time, "I love you and thank you for loving me, for being my friend."

Debbie Reynolds
Wrightsville

CABBAGE MEAL-IN-ONE

- 1 small head cabbage
- 1 cup hot water
- 1 cup onion
- 2 cups canned tomatoes
- 1 pound ground beef
- Salt and pepper to taste
- ¼ cup raw rice
- ½ teaspoon oregano

Cut cabbage in wedges and place in greased 3-quart casserole. Mix raw ground beef, rice, and onion, and arrange between wedges. Combine tomatoes, water, and seasoning and pour over top. Cover the casserole and bake at 350 degrees for 1½ hours.

Betty Biehl
Mertztown

Ida's Notebook

by
Ida Risser



Spring is the time for colorful flowers on the trees and bushes. Many people have beautiful beds of red and yellow tulips too. I've been digging flower beds in order to plant annuals. Petunias, impatiens, and dianthus have been purchased from three different stores.

Then our youngest daughter added to the flower business by sending me a bouquet of delphiniums, daisies, iris, and tulips. She remembers me every May 1 with a bouquet. This year she sent them early as she knew we planned to go away. Even as a child, she picked flowers along our lane and laid them at the front door.

Last week, my husband bought a load of hay at Green Dragon near Ephrata for our son to feed to his many heifers. This gave me an opportunity to browse in the produce area. There was a great variety of

vegetables and fruits plus meats. I was surprised to see Jerusalem artichokes. On the farm, we always had a big row of them to dig. My mother pickled them, but I like them simply cooked with salt and butter. They have pretty yellow daisy-like flowers each fall just in time for the children to take some to school. Some things are seasonal, like trimming the grapes around the smokehouse every spring.

Our asparagus patch is giving us lots of produce to eat, freeze, and to give away. We forgot to check on it and the first picking gave us 175 stems. Some were thin, but good. The long row of peas will be needing a fence soon. However, the sweet peas did not come up as the seed was purchased last year. At that time, we had red, purple, and pink flowers to pick.

Honey Producers Meeting

NARVON (Lancaster Co.) — The Lancaster County Honey Producers will meet on May 15 at the home of Richard Patterson, 513 Jacobs Road, Narvon.

Jill Clark of Dutch Gold Honey, Rohrerstown, speaking about marketing honey. Everyone welcome. Call President Kelly Miller at (717) 664-5130 for more information.

Speaker at 7:30 p.m. will be

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