

I've just been reading my mother's diary from the 1930s. During the month of January, most every day mentioned that one of her seven girls had a cold, sore throat or quinsy. And, the doctor came to our house rather than we going to his office.

In January my parents butch-

ered a small sheep and they dressed 27 turkeys that they raised. The old Tom turkey weighted 28 pounds. A neighbor brought us some soap that they had made. My father went to a horse sale as we did not have tractors at that time. He and his hired man stripped tobacco during the winter. The eggs that they sold brought 19 cents per dozen.

My mother also noted that the previous fall they had someone paint the four houses that they owned. The painters were paid 45 cents per hour. And, the fiveyear diary that she was writing in cost her 14 cents - it was genuine leather. Prices certainly were different.

One of my sisters was 10 years old. She used crutches and walked to school using them. We lived more than one-half a mile from our two-room school. It had a furnace in the basement and a pump in an enclosed shed in the back of the school. One of my sisters took violin lessons at school.

We had a stray dog come to our house that we named Trixie. My father tried to lose the dog by

having it follow our car. But, when we got home, the dog was sitting on the porch. So, they bought a license for him, and we enjoyed his company. On Sun-

days we visited relatives after going to Sunday School and church. I feel that it was a simpler time.

## **Cooking For Crowds Set**

TUNKHANNOCK (Susquehanna Co.) — Cooking for Crowds is a basic food safety training for volunteer organizations such as churches, fire companies, civic organizations and youth groups.

The program will be conducted Tuesday, Feb. 18 from 6 p.m. to 9 p.m. at the Tunkhannock Public Library. Cost is \$5 per person.

Topics include: How Food Becomes Unsafe, Taking Food

Temperatures, Purchase/Storage of Food and Supplies, Thawing and Reheating, Personal Hygiene, Calibrating Thermometers, Holding Hot/Cold Foods, Handling Leftovers, Cleaning and Sanitizing and Preparation Practices that Keep Food Safe.

For more information contact Penn State Cooperative Extension of Wyoming County at (570) 836-3196.

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