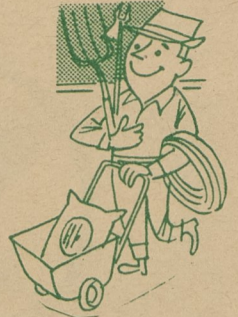


How Does Your Garden Grow?

Silver bells and cockle shells and pretty maids all in a row.

Snip with a sharp shears — don't pull — those tender green dandelion's shooting up all over the garden — and fix them the Pennsylvania Dutch way — as Annabell Selingo does — or the good old-fashioned spinach way that the late Ralph Rood preferred.



Sweet Peas

And by the way — have you planted your sweet peas? Our grand mother always "put them in" on St. Patrick's Day. So did we!

If you didn't, soak them in water over night. Then, dig a deep trench (about 9 inches) on a sunny side of the house — near a water spigot.

Fill the bottom of the trench with well-rotted cow manure — cover with an inch of good fine soil. Then keep watching for the miracle — they'll pop some fine warm sunny morning!

From now on, it is easy! As plants grow, fill up the trench, train them to wire or string, wet often — and pick daily!

What fun it is! (Some times a row of low growing flowers — such as bush sweetpeas planted in front of the climber, shades and keeps moist the roots of sweet peas.)

Get out in the yard and dig! You'll enjoy the odor of freshly turned earth and the warm feeling of the sun on your back. Happy gardening.



Whoever Makes A Garden

By an Unknown Author

Whoever makes a garden
Has never worked alone,
The rain has always found it
The sun has always known;
The wind has blown across it
And helped to scatter seeds,
Whoever makes a garden
Has all the help he needs.

Whoever makes a garden
Should surely not complain,
With someone like the sunshine
And someone like the rain
And someone like the breezes
To aid him in his toil,
And someone like the Father
Who gave the garden soil.

Whoever makes a garden
Has, oh, so many friends;
The glory of the morning,
The dew when daylight ends,
For wind and rain and sunshine
And dew and fertile sod
And he who makes a garden
Work hand in hand with God.

asparagus, sprinkle with nutmeg, then rest of salmon. Sprinkle with cheese. Bake in hot oven 450° F. 15-20 min., or until cheese melts. Makes 4 generous servings. Nice with potatoes, baked at same time.

This, with a fresh fruit salad and hot rolls, makes a delightful luncheon — or "fishday" supper.

Chives

Do you like chives? Plant some in the flower beds and you'll have attractive plants and ready-to-eat flavoring.

It's a shame not to use those chives with the green tops and delicate onion flavor. Snip them fine and add to Soups, Soft cheeses, Poultry, Vegetable dishes, Meat, Sauces or salads.

They could be combined with parsley or thyme.

Parsnips

Have you dug your last parsnips — now that the frost is out of the ground? Our mother-in-law used to slice them thin, longwise, barely cover with water, cook until tender — and cover with melted butter. Our mother sautes them in hot butter — after they are boiled until tender.

Parsnip Patties

4 cups thinly sliced, pared, cored parsnips
1/3 cup sliced, peeled onions
1 1/2 teasp. salt
1 1/4 cups boiling water
1/4 cup minced parsley
1 egg, beaten
1/2 cup coarse, day-old bread crumbs
Speck pepper
Finely sifted dried bread crumbs
2 tablesp. fat or salad oil

Cook parsnips with onions and salt until tender in boiling water, in covered saucepan, 15 min. Drain; mash. Add next 4 ingredients. chill well; form into 8 patties. Roll in dried bread crumbs; saute on both sides in hot fat in skillet until brown. Makes 8 servings.

Rhubarb Strawberry Delight

No doubt your rhubarb is up, too — and here is a delicious dessert recipe that Mrs. Elizabeth Sorber of Harveys Lake showed us how to make.

1 lb. rhubarb
1/4 cup water
3/4 cup granulated sugar
1 pt. strawberries
Wash rhubarb; cut in 1 inch pieces; add water; simmer almost tender — about 5 minutes, stirring carefully once or twice. Add sugar to taste, and cook until tender — about 1 minute. Just before removing from heat, add berries, washed, hulled, and halved. Chill. Makes 6 servings.

Old-Fashioned Lettuce

If you were one of the daring but smart ones, like our neighbor, Millie Smith, you planted leaf lettuce when the first crocus peeked through; then the young sprouts should be a couple inches tall, shiny yellowish green and most awfully tender. The perfect raw vegetable for your dinner!

1/2 cup light cream
1 teasp. granulated sugar
1/4 cup vinegar
1/4 teasp. salt
1/2 cup chopped scallions
Mix first 4 ingredients. Place lettuce leaves in salad bowl; add scallions; then cream mixture. Toss; serve. Makes 4 servings.

Roses

Over the years, we have found our Jackson Perkins roses, ordered directly from their gardens at Newark, New York, to be exceptionally well-packed, healthy, strong, inexpensive and almost fool-proof. We have lost hardly any.

Dutch Dandelion

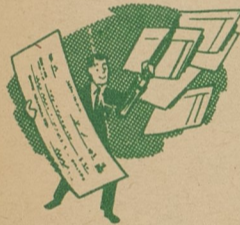
2 or more slices bacon
Dandelion
1/4 cup sliced scallions or finely minced onion (optional)
1 1/2 teasp. sugar
1/4 teasp. salt
Dash pepper
1/4 cup vinegar
Yolk of one egg

With kitchen shears finely cut up bacon. Saute in skillet until crisp. Cut dandelion into bite-size pieces. Place in bowl with scallions and bacon bits. Add remaining ingredients to bacon fat in skillet; bring to boil. Pour over dandelion; toss until each leaf is coated. Serve at once. Makes 4 servings.

To Vary: Add chopped, shelled hard-cooked eggs, or minced parsley, or fresh herbs before tossing.

Ralph Rood

Mr. Rood liked to wander over to the auction field just at sunset, pause slowly, take off his old felt hat and lay it down on a tree stump. Then, he would leisurely fill a saucepan with young greensprouts for him and "Mother". They ate them "out of hand", dipped in pepper, salt, and vinegar — or just simmered a bit like spinach. "Good as sulphur and molasses", he'd grin!



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