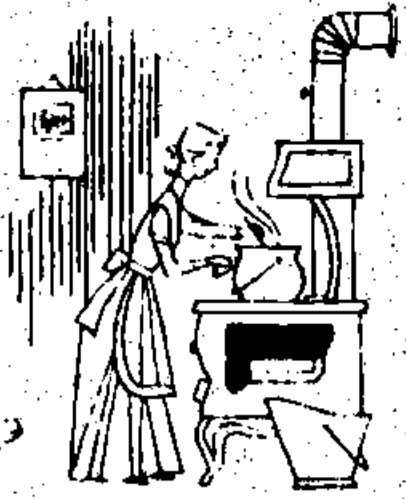


from
Nabby Ann's
Country Kitchen



February did bring a blizzard as it came in and the wind blew so strong that it rattled the windows and the shutters. The power of its strength was a little frightening when it howled down the chimneys and the drafts on the fireplace were hard to control. The cold crept in through every crack and the warmth from the fire was essential.

However, with February came a noticeable lengthening of the days. The sun now sets a little later every night. While we are eating our evening meal, the sky glows pink and maize in the twilight and reflects on the white snow.

If a February thaw comes, the sun will shine surprisingly warm and the wind quiets down and the air is soft as silk. Invariably, a thaw sets me to dreaming of spring, even though it may be days and days away by the calendar. It is never to early to think spring. It helps one to throw off winter's black mood.

I begin by checking my clothes closet. I have forgotten what last years wardrobe looked like. If I need a cotton dress, I'd prefer to buy it now. Some of the dresses I see in the stores for southern wear, appeared to have been selected with care. They please me more than do the racks and racks of summer cottons that fill the shops later in the season. Such quantities confuse me and I'm apt to walk away without buying a thing.

Food is a big part of that spring feeling. At the sight of fresh asparagus, broccoli and southern strawberries in the supermarket, I know I can bring the season a little early to the table. But with

the new vegetables, I want a nice roast leg of lamb and mint jelly. The potatoes must be peeled and roasted in the open pan along side the lamb the last hour of baking. It is necessary to baste them frequently, until they are browned to a turn. When this is done the meat and potatoes are removed to a hot platter and attention is given to the gravy.

Over the low heat stir flour and water into the roaster. Continue stirring until the gravy is as smooth as the petals on the first crocus. If that doesn't set you to thinking of robins returning north, yellow daffodils and early Emperor tulips, I give up.

If the February thaw lasts more than a day or two and the roads clear up a bit, we may take a ride to some of our old haunts in the country. When we can visit last year's familiar places it is easy to forget that spring is not with us. For a little while though, I live in a fool's paradise with no thought of tomorrow.

The settling snow, in the wild places, reveal the purple blackberry canes. The dried heads of the joe-pye weed rise above the drifts to take a look around. We may even see a patch of bare ground and the water of a meadow brook flowing between icy banks. The swamp folk still sleep under a blanket of snow. They will not delude themselves as I do, that spring has come early this year.

Subconsciously I know that tomorrow I may wake up to a spell of winter and a long drawn out spell, it may be, but in the short space of time when the air was balmy, I have renewed my courage. Now I can face what comes with more tolerance. Nature in her sly way, gives us a chance to revitalize our outlook. If the ground hog comes out, takes a look around and crawls back into his hole, he is no different than I, for after I have been out in the sunshine I go back into the house to spend most of the next six weeks.

SOUR MILK GRAHAM BREAD

This is a filling bread on the chewy side. Those who like only the crown breads with a cake-like texture may not care for this one. You'll find that this is no namby-pamby recipe. It's a simple bread for simple folks like us and at the same time it is good enough for company any day.

Ingredients are - 1/4 cup sugar, 1 1/2 cups sour milk, 1 teaspoon, soda, 1 cup molasses, 1 cup white flour, 1 1/2 cups graham flour, 1 teaspoon salt, 3/4 cup of chopped raisins.

Sift the flour, soda and salt together and add all the other ingredients. Stir thoroughly with a spoon until raisins and molasses are well distributed through the batter. Bake in 9 by 5 inch loaf pan in a 350 degree oven for an hour or until done.

You will notice there is no shortening or eggs in the recipe. Serve it cold or hot, but hot breads straight from the oven with butter melting on it is especially good.

N.A.

LEGAL

Notice is hereby given that License Number 28PL 31 has been issued to the undersigned to sell cider, beer, liquor at retail under the Alcoholic Beverage Control Law at Winks Maple Grove Restaurant, Inc. Rt. 49, 1 mile East of West Monroe in the Town of Constantia for on premises consumption.

Winks Maple Grove Restaurant Inc., Rt. 49, 1 mile East of West Monroe, Town of Constantia, Constantia, N.Y. 7w3

Common Errors Delay Refunds

Common errors in filing Federal tax returns complicate the processing of taxpayers' refunds, said John E. Foley, District Director of Internal Revenue at Buffalo.

Simple errors on returns delay refunds and cause taxpayers trouble. Mr. Foley suggests this simple checklist:

1. Check arithmetic.
2. Attach all Forms W-2.
3. Sign your return. (Both husband and wife should sign a joint return.)
4. Print or type name and address, and write figures plainly.
5. Use correct tax table.
6. Total your deductions if you itemize on page 2.
7. List your Social Security number correctly. (Both husband's and wife's number should

be reported on joint return.) You can save your government as well as yourself valuable time and money by carefully checking your 1965 tax return before you mail it.

Open House For LaRobardieres

Mr. and Mrs. James LaRobardiere will celebrate their 50th anniversary, February 27th with an Open House at their home on LaRobardiere Road from 2:00 until 9:00 p.m.

BISBO'S AUCTION BARN
WEST MONROE, N. Y.
Auction Every Sunday Afternoon
Beginning 1:30 P.M.

Brewerton
VARIETY MART
OPEN 9 to 9 MON THRU SAT
BREWERTON SHOPPING CENTER

REPEAT SALE

FEBRUARY White

SALT TO PILLOW CASES

SPRING MAID MUSLIN

1st Quality	72x108	\$1.97
	81x99	\$2.09
	81x108	\$2.09

Twin Fitted **\$1.97** Double Fitted **\$2.09**

97¢ Pair

We reserve the right to limit quantities

Health and Beauty Aid Specials

Head & Shoulders SHAMPOO Medium Jar Special 69¢	Secret Spray DEODORANT 4 Oz. Can Reg. \$1.00 69¢	LILT Home PERMANENT Push Button Reg. \$2.50 \$1.69
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Coats & Clark
Seam Binding
ck Rack Bias Tape
Twill Binding

Coats & Clark
Mercerized Thread
Trouble Free
Zippers

WHY HIPPOPOTAMUS?

by
BILL GLENN

If there is anything in this world that goes together, it is kids and questions.

The way they ask questions is both irritating and interesting. But mostly interesting. Sometimes the answers they get are interesting, too.

There was the little boy who asked his dad why the hippopotamus was given such an unusual name.

"Son," said the dad, "It's because the hippo just looked more like a hippopotamus than any other animal."

There's an answer that defies rebuttal!

Let's try another: why is the blower in Lennox heating and air conditioning equipment called a "Hush-tone" blower?

Answer: Because, like the hippo, it just seems to fit that name better than any other blower that has come along. It's the "hushedest" blower you'll ever come across.

What's so important about a quiet blower? Well, first of all, you've got to have a blower. Some heating systems try to get along without one... but not being able to circulate air, they fall far short of providing complete comfort. So, because a blower is vital to comfort and because that blower should run most of the time, you might just as well have a quiet, easy-running, thrifty one.

That's the way Lennox builds 'em.

That's one of the reasons I recommend and sell Lennox.

That's one of the reasons why Lennox is leader in indoor comfort.

I have a lot more answers to questions about indoor comfort... heating, air conditioning, ventilating. They are yours for the asking.

GLENN'S HOME HEATING,
Central Square, N.Y.
Phone, NO 8-3777

