

The Sandy Post

Home & Garden



Gingerbread house

A gingerbread house made by the 12 Grand Women's Club was donated to the Sandy Public Library last week, and is currently on display. Fifty cent donations are being ac-

cepted, with a drawing for the house to be held on Dec. 21. Proceeds will go to the library expansion fund.

Tools, books recommended

Gifts for gardeners way to return favors from summer

For those who are close to gardeners, Christmas is a good time to pay back all the little presents the diggers deliver through the year. Remembering the fresh bouquets, the sacks of vine-ripened tomatoes, boxes of cucumbers and — yes — even the 20-pound zucchinis, friends of gardeners have much to be grateful for. If there's a backyard farmer on your Christmas list, the gift ideas that will please them are as numerous as slugs on a rainy June day.

•Tools. Since winter's approach means that nothing sensational is happening in the garden, tools will lift the drooping spirits of the house-bound gardener. The list of things to do has been pared down to occasional fretting over the composting of the autumn leaves and getting the implements ready for spring.

Diggers need good hand items like trowels and scratchers with sharp edges that really dig or scratch without bending. They also need a variety of sharp nippers and pruning instruments in sizes small to large. Though large tools are fairly expensive and designed for specific tasks, the small ones aren't. Since a hand tool fits in a pocket and is of more general usefulness, it's the smaller kinds that are most appreciated.

Other entries that can be classed as tools are sharpeners for hoes, trowels, and pruners. Wintertime is maintenance time, so sharpeners and household oil will probably be used soon. A thoughtful Christmas service to the gardener is sneaking the mower out to a shop for sharpening and service.

•Baskets and containers. Baskets and buckets are always nice to receive. In almost any garden space, something is being torn out or planted, so containers with handles are useful for hauling dirt, carrying tools or gathering produce. If your gardener doesn't have a wheelbarrow or a garden cart, this would be a wonderful present. Even a child's wagon from a second hand store is a useful item for garden work.

Containers for houseplant gardening make great gifts. Most green thumb types never have enough pots; chances are also good that a plant or two will come your way, potted, of course. Another gift might be a large-sized container for the patio, deck or porch steps. Rest assured the gardener will fill it in the spring and enjoy it immensely.

•Indoor gardening items. Always useful are bags of rich potting soil, gravel and charcoal for drainage in the bottom of pots, plant foods and saucers for pots. Since the winter sunlight tends to be weak, an indoor gardener might like fluorescent growing lights to keep plants healthy indoors. Timers for the indoor lights are also useful and cost less than \$10. Plant stands and plant hangers can be handy, especially if your friend makes a display of blooming plants on the porch during the summer months.

Books. One of the things a gardener can do during the down months is read. If he or she doesn't have a copy, the *Sunset Western Garden Book* would be a wonderful present. Loaded with information about nearly every plant that will grow west of the Rockies, this is the classic gardener's reference work. Another

good book, for organic enthusiasts, is *Organic Gardening West of the Cascades*. This work provides scientific approaches to organic gardening, with very specific advice beneficial to beginners and challenges to interest advanced gardeners. Two titles that might be fun for a gardener are *The Apartment Farmer* and *The After Dinner Gardener*. Both deal with growing vegetables indoors or on the patio, both are complete in their ideas and presentation. *The After Dinner Gardener* is for those who like to try to grow plants from food seeds such as lemons, avocados, and grapefruit.

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What's cooking?

Prepare a Christmas buffet

by SARA SEWELL

If you are planning a Christmas buffet, or simply want to bake a ham or turkey, the following recipes can be prepared the same day. These are great recipes for the working woman.

Tips offered for cooking the turkey

Holiday cooks facing a feast will find that preparing traditional meals is easier than ever. Gone are the days of laborious planning, frequent trips to the oven and long hours of waiting, thanks to today's self-basting turkeys and alternative cooking techniques.

Begin by buying a premium turkey, planning on approximately 1 1/2 pounds per person.

Thaw the turkey in its wrapper on a tray in the refrigerator. Thawing in the refrigerator, instead of at room temperature, lowers the risk of bacterial growth and preserves the flavor quality.

Just before putting the turkey in the oven, lightly stuff it. Plan on one-half cup stuffing per pound for turkeys less than 10 pounds, three-fourths cup per pound for turkeys more than 10 pounds. Then, lightly brush the skin with shortening or vegetable oil to prevent cracking and promote even browning.

Roast turkey on a rack in a shallow pan in a conventional oven set at 325 F. Consult the wrapper's roasting chart for approximate time. Test for the meat being done by placing a meat thermometer in the thickest part of the thigh, but not touching the bone. Turkey is done when the thermometer reads 180 to 185 degrees F. You can also test by piercing the skin; the turkey is completely cooked if the juices run clear.

They are from the files of Rosella Bourgo of Gresham.

Cranberry punch

1 quart chilled cranberry juice
1 pint raspberry sherbert
1 pint pineapple sherbert
Mix all three together.
2 quarts 7-Up
Add the 7-Up just as you are ready to serve and do not mix.

Frozen cranberry salad

1 can whole cranberries
1½ cups crushed pineapple drained
1 cup sour cream
¼ cups chopped pecans
Mix all together and freeze in ring mold. Slice to serve.

Shrimp dip

16 ounce cream cheese softened
1 can of cream of shrimp soup
1 can broken shrimp (drained and rinsed in cold water for 10 to 15 minutes). Add a few drops of red food coloring and garlic powder to taste.

Quick 'n easy scalloped potatoes

2-pound package slightly thawed hash browns
1 pint sour cream
1 can cream of chicken soup
½ cup chopped onions
About 8 to 10 ounces grated cheddar cheese
Salt and pepper to taste. Mix all together in 13X9 lightly buttered pan. Top with 2 cups crushed corn flakes mixed with ½ cup melted butter. Bake 350 degrees for 45 minutes.

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