

Pet Tips 'n' Tales

By Mary Ellen "Angel Scribe"



Squirrely situations



This innocent-looking squirrel outsmarted a world-renowned mathematician (photo by Ila France Porcher)

Life is unpredictable with animals. They open our eyes to what is important, gift us laughter and remind us to "paws" and value the small things.

Enjoy the following four tales that illustrate how crazy life can become when you open your door to an animal...

Franck has been hand-feeding peanuts to a squirrel, Coco, since 2015. Recently, the little animal did something extraordinary illustrating its intelligence.

Franck Ph. D., works long into the night creating high-level software for worldwide business applications. Afterwards, he sleeps well into the morning. Sometimes, Coco comes in through his bedroom window looking for him when he does not appear early enough, so Franck keeps a few peanuts handy for such occasions.

One very cold morning, when no windows or doors were open, the squirrel wanted his treats, but the bedroom window was closed.

Franck was slowly brought to consciousness by several light touches to his face. He opened his eyes, and there was Coco, sitting inches from his eyes. The ingenious squirrel had found a way to get in, through some unknown gap, found his way to Franck and awakened him by gently touching his face with his paw.

If there is one thing Franck relates to, it is a "calculating" intelligence that is used wisely. Naturally, Coco received several extra nuts as a reward!

More along the lines of a crazy miracle is the tale about Franck's wife's (Ila) friend, Victoria, who is a vet specializing in animal pathologies in her farming community. Victoria was given a rooster that fell in love with her little white hen. "Many people have documented," said Ila, a naturalist and bird expert, "that birds fall in love."

The enamored feathered couple were always together, until the one night when Victoria was especially concerned that the hen was missing. As darkness fell, Victoria searched, but sadly, found the hen drowned in the horse's trough.

"Feeling terrible," said Ila, "my friend took the wet bird home where she noticed that the icy cold hen was still flexible, even though she must have drowned a good while before. Victoria proceeded to give her rooster's best friend little mouth-to-beak breaths. She also moved and massaged its spindly legs. After five minutes, the hen unbelievably took a gulp of air, and revived!

"Five hours later, the hen was back to normal, and the next day, the love affair between her and the rooster continued!"

The next cute tale is from Russ's granddaughter, Gracie. She proves that "kids say the darndest things!" "When Gracie was four-years-old, we took her to the circus," said Grandpa Russ. "When we returned home to the farm, she marched over to a large tree stump, climbed up on it and waved her arms wide to her invisible audience proclaiming, 'Ladies and gentlemen...today we have a cat, a dog, and a chicken for your viewing pleasure,' as she pointed to the animals clustered around her."

This next tale happened to Christine as she was folding laundry.

"Twin fawns walk into our yard from the woods," said Christine. "As I gazed at them, I randomly thought, 'Don't fall into the pool.' As soon as I thought that, one of the babies walked over to our 'cement pond', peered in, and SPLASH!

I ran to the sliding doors to assist in a 'fawn-ectomy', but the momma deer beat me to it. The little one was already out of the pool nursing. Its twin was gawking at its wet and embarrassed sibling as if to say, 'What in the world was THAT all about, doe-fuss?'"

Submit your pet's crazy antics so readers can giggle along with your family! And if you love Pet Tips 'n' Tales then mention it on my Facebook page: <https://www.facebook.com/PetTipsandTales>

TIP:

Read fascinating accounts of wildlife behavior on Ila's webpage: <http://ilafanceporcher.wixsite.com/wildlifeart>

Betty Kaiser: Cook's Corner

New coffee, cookie recipies

Her response: "I love this! So far, we've made most of them (pizza dough with real sour dough starter) and I've had cravings for carrot cake."

Well, I was impressed and surprised. But Dalgona Coffee?

What in the world is that?

I had never heard of it. Of course, I'm not real fond of coffee. I like an Oatmeal Cookie Chai at BaDooBaz on a cold day or an Iced Hazelnut Latte on a warm day at the Espresso Bar'n but that's about it.

If I want caffeine, I drink tea or a Diet Coke!

So, I looked up this Dalgona Coffee that Betsy was raving about. Turns out it's been around the world for awhile but only came to the U.S. in January of this year from South Korea.

Who knew?

It has taken the country by a storm so I made one. It's easy as can be (just 4 ingredients) but it tastes too much like very strong coffee for me. So, I'm putting the recipe out here for you to try. Let me know how you like it.

The last recipe is a fun cookie to go with coffee, tea or milk. Try one and let me know what you think.

Enjoy!

Dalgona Coffee (Whipped Coffee)

Pour 1 cup milk over ice in a tall glass or mug

Put into a blender or stand mixer bowl:

- 2 tablespoons instant coffee
- 2 tablespoons granulated sugar

• 2 tablespoon hot water
Whip ingredients until fluffy and toffee-colored; about 3-4 minutes.

Spoon the whipped coffee on top of the milk. Stir the coffee mixture into the milk before drinking. Sprinkle with cinnamon and enjoy!
Serves 1-2.

BERRY CRINKLE COOKIES

(From "A Cozy Kitchen")

- 3/4 cup white granulated sugar
- 1 1/2 cup freeze-dried strawberries or raspberries, (or a combo)
- 1 2/3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1/2 cup neutral oil (vegetable oil)
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 drop fuchsia food coloring gel, (optional)
- 4 drops red food coloring gel
- 1/2 cup powdered sugar (more if needed)

Preheat oven to 350 degrees. Line two baking sheets with a sheet of parchment and set aside. In a blender, add the sugar and freeze-dried strawberries/raspberries and blend until the freeze-dried berries are ground up (a few teeny bits of freeze-dried strawberries are ok.)

In a medium bowl, add the all-purpose flour, baking powder, baking soda and salt. Whisk together until combined.

To the bowl of a stand-up mixer add the sugar/strawberry mixture and oil. Beat until light and fluffy, about 1 minute. With the machine running on low speed, add one egg at a time. And then add the vanilla extract, fuchsia food coloring gel and red food coloring gel. Mix until combined.

Add the flour mixture and mix just until no flour speckles appear and the dough is cohesive (about 30 seconds to a minute.)

Sift the powdered sugar into a small to medium bowl.

Using a medium cookie scoop, scoop out balls of dough, rolling them in between your palms until balls form. Roll them in the sifted powdered sugar.

The powdered sugar should be on there pretty thick. Transfer the dough ball to the lined baking sheet. Repeat with the remaining dough, spacing the cookies about 2 inches apart (You can fit about 8 per baking sheet.)

Transfer the first baking sheet to the oven to bake for about 10 to 12 minutes, until they appear crackly and puffed up.

Remove from the oven and allow them to cool on the baking sheets for at least 5 minutes before transferring them to a cooling rack.

You'll notice that they'll fall a bit as they cool. Add more powdered sugar if needed.

Contact Betty Kaiser's Cook's Corner at 942-1317 or email bchatty@bettykaiser.com

LORANE NEWS

CONTRIBUTED BY LIL THOMPSON FOR THE SENTINEL

• Crow High School Principal Rodemack is hard at work planning a special graduation for our seniors

on June 5 at 7 p.m. All seniors need to get their baby pictures and senior pictures into Cathy Glazier at cglazier@cal.k12.or.us as soon as possible.

The graduation ceremony will be held at the football field.

Everyone attending will be in their cars parked along the field. Seniors will each be in their cars. It will be special and fun with some tradition all while keeping social distancing.

• Lorane Christian Church continues to be Blessed with sunshine during its drive-in Sunday services. These will continue for awhile longer.

• We know times are hard for many, so if you need food from the Food Pantry, call Marty or Randy Eshleman.

• The Rebekah Lodge is having a can and bottle drive as its fundraiser. If you have any, you can take

them to the hall, but call Sande Maxwell first to plan pick-up.

• A note for everyone's safety: Be very careful when going over Stoney Point, especially coming into the valley traveling south.

Someone removed all the cones the county workers set up on the edge of the road. Several have been put back up on the upper corner edge driving south.

When traveling north towards Crow or Eugene, it is advisable to hold a little to the right to make it safer for those going south.

The county will be continuing work, so *slow down, be patient and be alert.*

Remember, they will be doing a lot to prepare for the welcome changes on Stoney Point over the coming months.

I Hope everyone has a good Memorial Day weekend!

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