



Mrs. Yoder's Kitchen

March 2016

The Days of Yesteryear

It's that time of year again, how often have I wrote this in the first newsletter of the year, but time has a way of flying by, or rolling around, or marching onward; no matter which phrase suits your fancy, it's a year later yet again. We spent the Christmas holidays in Florida with the family this year. Warmest Christmas ever for me; 87°. While sitting at the breakfast table one morning with the grandkids they wondered if Grampy and Grammy had to milk the cow first thing in the morning in order to have milk for their cereal. In their young eyes we are considered very old, almost ancient. So it was story time. When we were their age, yes we had one family cow and Eli's family had a small herd, and no, we did not use warm, fresh milk in our cereal. Bleh! I told them however, that in 1968, when we were first married, how Roscoe Weaver, the Goshen Dairy milkman would come rumbling in our driveway with his milk truck three days a week and we would buy milk, ice cream, and any other dairy products that we needed. This was very hard for them to comprehend and it opened up a barrel of questions, which led to us telling them about the Nickle's bread truck coming to our house when I was their age. We bought bread, baked goods, including those oh so tasty Maple Twist Rolls, and at Christmas time Mom always bought a fruitcake. Funny thing, she was the only one that liked it, so she got to eat the whole thing herself. My favorite treat was their yummy glazed donuts. The kids wondered if the bread was fresh, since it rode around in the truck all day. And they were surprised that Maple Twist Rolls had existed way back then. (Another reminder of old age). This long discussion got me thinking of some of the things of yesteryear that we no longer see today. There was the

Watkins man, who came door to door selling soaps, cleaners, and a seemingly endless array of spices in those signature metal containers. While he no longer goes door to door, he still sets up a stand at the Mt. Hope auction on Wednesdays, and I still use the vanilla just like my mom always did. There was also the McNess man who made his rounds every couple of weeks. He had the best Lemon Pie filling around and mom would always buy enough for a couple of pies. I loved to eat it while it was still warm, oh if only I could have a piece right now. I don't know if there are still McNess products around as I haven't seen any for years. Then there were the school kids who sold Cloverine salve, which is still available for purchase in local country stores, and the neighbor boy who came by every week with The Grit newspaper. I remember when in grade school we would get a box of an assortment of seeds to sell the way they now sell candy bars or magazines. Can you imagine if they tried to sell seeds nowadays? People don't have gardens the way they used to. Think about some of the memories that you have and let me know, **I want to hear from you!** Write a short story, send it in, and we'll publish them in an upcoming edition. Three ways to get your story to me, mail it to: Mrs. Yoder's Kitchen PO Box 115, Mt. Hope OH 44660; Email: mykitchen94@aol.com, or give it to a hostess when you come in. I can't wait to read your stories!



Take a break from the ordinary; let us feed your family every Wednesday evening with all the soup, salad, and dessert you care to eat. Every week brings brand new recipes, so there's always something new to try along with tried and true favorites.

March 16 thru June 29

Don't forget to send in your favorite recipes! We need Soups, Salads, and Desserts. We'll feature it on a Wednesday night and you'll get a free meal that evening!

Every Wednesday evening you will receive tickets to enter in our drawing for some great prizes. The more tickets you have, the better your chance of winning!

**Here are a few of the new recipes I tried
out on the grandchildren this winter.**

Pink Float

- 1 angel food cake
- 1-6 oz. box strawberry Jell-O
- 2 cups boiling water
- ½ gallon strawberry ice cream,
softened
- Fresh strawberries, optional

Tear angel food cake into small pieces. Place in a clear bowl. (I used a clear, stemmed, fruit bowl). Dissolve Jell-O in boiling water, stir in ice cream and some sliced strawberries. Mix slightly through cake. Refrigerate until set. Garnish top with a whole strawberry. The grandchildren loved this!

Brownie Delight

- 1 box brownie mix
- 8 oz. cream cheese, softened
- 2 cups powdered sugar
- 16 oz. cool whip
- 2 cups cold milk
- 1 small box instant chocolate pudding

Prepare and bake brownies according to package directions, using a greased 9x13 baking pan. Cool completely. In a mixing bowl beat cream cheese and sugar for two minutes. Fold in two cups cool whip and spread over brownies. In another bowl beat milk and pudding mix until smooth. Refrigerate five minutes and spread on cream cheese layer. Top with remaining cool whip. I garnished with chocolate sprinkles. The children also said this was terrific!

* Find out next month what they really didn't like.



I Have Noticed....

Everything is farther away than it used to be. It is twice as far to the corner and they have added a hill. I have given up running for the bus; it leaves earlier than it used to.

It seems to me they are making the stairs steeper than in the old days. And have you noticed the smaller print they use in the newspapers?

There is no sense in asking anyone to read aloud anymore, as everybody speaks in such a low voice I can hardly hear them.

The material in dresses is so skimpy now, especially around the hips and waist, that it is almost impossible to reach one's shoelaces. And sizes don't run the way they used to. The 12's and 14's are so much smaller.

Even people are changing. They are so much younger than they used to be when I was their age. On the other hand people my age are so much older than I am. I ran into an old classmate the other day and she has aged so much that she didn't recognize me.

I got to thinking about the poor dear while I was combing my hair this morning and in so doing I glanced at my own reflection. Really now, they don't even make good mirrors like they used to.

Seafood Buffet

March 24

April 21

3pm - 8pm

