

## What's better?

**A friend came** to me with a question: Seems his kids had chipped-in to buy him a planer. It came from the factory wired for 110 volt service, he said, but the 1.5 hp motor could also run on 220-240. "Which is better?"

Many larger tools have convertible motors and because 110 volt service is more common in home shops than 220-240, they usually come wired for 110. There are, however, advantages to going 220-240.

The greatest of them is that 220-240 draws only half the amperage of an equivalent 110 volt application. That doesn't mean it will use less electricity, but it puts less strain on your electric system and reduces the likelihood of tripped breakers. If your plans include equipment with

motors of 1.5 horsepower or more, hiring a licensed electrician to bring 220-240 volt service into your shop is money wisely spent.

I've fielded a few other questions in recent weeks and I'll share my opinions, but only on the condition that you realize they're worth exactly as much as you're paying for them:

### "How can I remove rust from the polished cast-iron surface of my table saw?"

Rust is easier to prevent than remove, so if you plan to store tools in an unheated shop over the winter, give them a thorough cleanup with a good rust-preventative/metal treatment formulation. That advice isn't worth much if the horse is already out of the barn, however, so if you've already got a rust problem, the time to fight back is now.

Lubricate rusted areas with very light mineral oil and try to remove the rust by scouring lightly with very fine steel wool (Grade 0000). If it isn't too well established, that should do the trick. Once it's removed,

apply rust preventative to discourage new rust from forming. If fine steel wool doesn't do the job, use a coarser grade or even very fine sandpaper. The danger, of course, is that you'll scratch the surface. In my view, however, that's better than rust – which only gets worse the longer it's around.

### "Will furniture polish harm varnish or shellac?"

Probably not, but its benefits are largely cosmetic. I've read, however, that propellants in aerosol products can erode surfaces. Hand-applied paste wax is the best way to go. And although costs vary wildly, one brand is about as good as another.

Happy February!



## Emergency Shutoff List

**In the event** of an emergency, you may need to shut off the electricity, natural gas, propane gas and water. It's important to locate and label these shutoffs before an emergency strikes.

- Natural gas shutoff: usually located close to the utility company's meter, either outside the house, in the basement or in a crawl space. To shut off the gas, use a combination or adjustable wrench to turn the valve to a horizontal position.

- Propane gas: shutoff knob is on the propane tank outdoors. Twist it to shut off the gas.

- Electricity shutoff: switch is usually labeled "main" and is usually at the top of the main electrical service panel, located in your basement or in a closet. Wear rubber kitchen gloves when flipping the switch.

- Water shutoff valve: near where the main water supply pipe enters your house. Turn the lever or knob to shut off the water to the house.

If you're unsure about the location of any shutoff, contact the appropriate utility company. Locating, labeling and becoming familiar with these shutoffs is a precaution that could save your life in the event of an emergency.



## Kids' Corner Safety Poster

**Don't touch power lines that are on the ground.**



### Austin Bruning fourth-grader at Onida Elementary

Austin is the son of Mark and Linda Bruning, Onida, S.D.

They are members of Oahe Electric Cooperative, Blunt, S.D.

Kids, send your drawing with an electrical safety tip to your local electric cooperative (address found on Page 3). If your poster is published, you'll receive a prize. All entries must include your name, age, mailing address and the names of your parents.

# Bread & Breakfast



## Bacon Quiche Tarts

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|--|--|
| 2 (3 oz.) pkgs. cream cheese, softened | 1 T. finely chopped onion                  |
| 5 tsp. milk                            | 1 (8 oz.) tube refrigerated crescent rolls |
| 2 eggs                                 | 5 bacon strips, cooked and crumbled        |
| 1/2 cup shredded Colby cheese          |  |
| 2 T. chopped green pepper              |  |

In a small mixing bowl, beat cream cheese and milk until smooth. Add eggs, cheese, green pepper and onion; mix well. Separate dough into eight triangles; press onto the bottom and up the sides of greased muffin cups. Sprinkle half of the bacon into cups. Pour egg mixture over bacon; top with remaining bacon. Bake at 375°F. for 18 to 22 minutes or until a knife inserted in center comes out clean.

Delaine McLaughlin, Rapid City  
*Cooperative Connections*

## Triple Berry Oatmeal Scones

- 2-1/2 cups all-purpose flour
- 3/4 cup rolled oats
- 1 T. baking powder
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1 tsp. lemon or orange zest, optional
- 2 T. sugar
- 6 T. unsalted butter, softened
- 1 cup buttermilk
- 1-1/2 cups any combination fresh raspberries, blackberries, blueberries and strawberries, rinsed (chop strawberries)

Line baking sheet with parchment paper. In a bowl, combine first 7 ingredients; stir together briefly. Using electric mixer on low, add butter and mix until crumbly. Slowly add buttermilk, then fold in berries, mixing gently. On well-floured work surface, turn out dough and knead together gently 8 to 10 times (with floured hands). Pat into 8-inch circle about 3/4-inch thick. Using a floured spatula, cut straight down through dough to make 8 wedges. Don't saw or drag the spatula. Transfer wedges to the baking sheet, keeping them separate. Bake at 425°F. for 18 to 20 minutes, until just starting to brown evenly. Remove and cool on wire racks.

Pictured, *Cooperative Connections*

## Monkey Bread

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|--|--------------------|
| 18 Rhodes frozen dinner rolls                      | 3/4 c. brown sugar |
| 1 (3.4 oz.) pkg. butterscotch cook-n-serve pudding | 1 stick butter     |
|  | 1 tsp. cinnamon    |

Place dinner rolls in a greased bundt pan. Sprinkle pudding over rolls. Melt brown sugar, butter and cinnamon in microwave. Pour over rolls. Cover with aluminum foil and let rise overnight. Bake at 350°F. for 25 minutes with foil on. Flip out onto serving plate immediately. Serve with sliced apples to dip in caramel sauce.

Kristi Hofer, Dolton  
*Cooperative Connections*

## Breakfast Bake

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|--|----------------------------------|
| 2 tubes refrigerated buttermilk biscuits | 4 oz. shredded Cheddar cheese    |
| 12 eggs                                  | 4 oz. shredded mozzarella cheese |
| 7 oz. Canadian bacon, chopped            | 1/2 cup finely chopped onion     |

Spray a 9x13-inch baking pan with nonstick cooking spray. Arrange biscuits in bottom of pan. In a bowl, combine remaining ingredients; pour over biscuits. Bake, uncovered, at 350°F. for 30 to 35 minutes or until a knife inserted in center comes out clean.

Margene Paige, Presho  
*Cooperative Connections*

## French Toast

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|--------------------------|-------------------|
| Hawaiian or French bread | 1/8 tsp. cardamom |
| 1/4 cup sugar            | 1/4 tsp. cinnamon |
| 1/2 tsp. vanilla         | 4 eggs            |
| 1/8 tsp. baking soda     | 1/2 cup milk      |
| 1/8 tsp. nutmeg          |                   |

Freeze bread; slice into 1-inch thick pieces. Combine sugar and spices; mix well. Add eggs and milk. Dip slices in mixture and cook on hot, buttered or oiled grill until golden brown on both sides.

Judy Blankenship, Keystone  
*Cooperative Connections*

## Lemon Bread

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| 1 pkg. lemon cake mix                  | 4 eggs                |
| 1 (3.4 oz.) pkg. lemon instant pudding | 1/2 cup vegetable oil |
|  | 1/4 cup poppy seeds   |

Blend all ingredients with mixer for 2 minutes on medium speed. Pour into two greased bread pans. Bake at 350°F. for 30 to 35 minutes.

Judith Materna, Hettinger, ND  
*Cooperative Connections*

*Please send your favorite seafood and appetizer/ beverage recipes to your local electric cooperative (address found on page 3). Each recipe printed will be entered into a drawing for a prize in July 2006. All entries must include your name, mailing address, telephone number and cooperative name.*