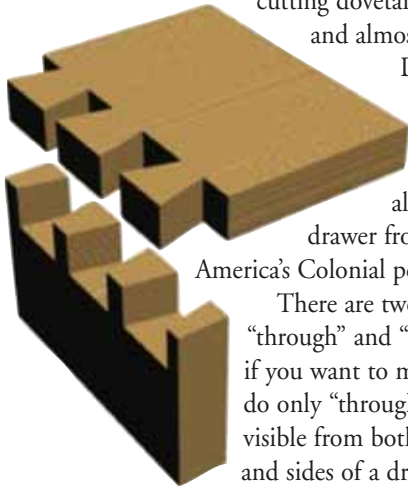


# Dovetailing

People swoon at the sight of a dovetailed joint, assuming it's a sign of quality craftsmanship, and that was true years ago, but today cutting dovetails with a router and a jig can be simple and almost fool-proof.



Dovetail joints got their name because the "tail" portion of the joint resembles that of a dove. Besides being beautiful, dovetailing is an almost unbeatable way to connect drawer fronts and sides. Examples from America's Colonial period are still holding strong.

There are two basic types of dovetail joint – "through" and "half blind." Before buying a jig, decide if you want to make one or both types; some jigs will do only "throughs," others do both. "Throughs" are visible from both sides of a 90-degree joint – the front and sides of a drawer, for example; "half-blinds" can only be seen from the side. Dozens of firms sell dovetailing jigs and bits. The cheaper ones sometimes suffer in terms of accuracy and repeatability; expensive ones are very accurate, but they can be difficult to master.

Two jigs that work well for most users are the Keller and the Porter Cable. The Keller is perhaps the easier of the two to use, although nothing in woodworking is goof-proof. Keller's most basic model, the Journeyman, uses a two-sided template to guide the router bit as it cuts the "tails" and "pins." High quality quarter-inch bits with bushings that follow the template are included. Care must be taken to match the depth of cut for both pins and tails. Aside from that, using the

Keller is a piece of cake.

The Porter Cable jig does one thing the Keller can't. It pre-aligns the front and sides of your drawer, for example, helping make sure both pins and tails are cut to the same depth. Porter Cable's also comes with bits.

Woodworking magazines are forever featuring new and "improved" dovetail jigs; there's plenty of information on the Web, too. Study what's out there then buy the jig that seems best for what you want to do. Practice cutting joints using scrap wood; read and follow all the safety precautions. Soon you, too, will be getting all the "oohs" and "aahs" that folks offer-up at the sight of a nicely crafted dovetail joint and it'll be our little secret that making it wasn't really all that tough.

Have a great July!

## Safety Tips

# Water and Electricity Don't Mix

The Electrical Safety Foundation International (ESFI) warns of dangers that are present when water comes in contact with electricity. To reduce electrical hazards, ESFI offers the following safety advice:

- Summer is the season for swimming and boating. Awareness of electrical hazards around water can prevent deaths and injuries. Sailboats often have masts of 30 feet or more, which are dangerous when they come into contact with overhead power lines. Staying at least 10 feet away from overhead power lines can help prevent lethal electrical hazards.
- Use outlet covers on outdoor receptacles near swimming pools. Keep cords and electrical devices away from pools. Never handle electrical items when you are wet.
- Use a ground fault circuit interrupter (GFCI) to help prevent electrocutions and electrical shock injuries. Portable GFCIs require no tools to install and are available at prices ranging from \$12 to \$30.
- Electrical devices such as circuit breakers, fuses, GFCIs, receptacles, plugs and switches can malfunction when water and silt get inside. Replace those that have been submerged.
- Do not allow power cord connections to become wet.
- Outdoors, dangers such as power lines in contact with water can pose electrical hazards.
- Indoors, submerged outlets or electrical cords may be energizing the water, a potential lethal trap.
- Before flipping a switch or plugging in an appliance, have an electrician check the house wiring and appliance to make sure it is safe to use.
- When using a wet-dry vacuum cleaner or a pressure washer, be sure to follow the manufacturer's instructions to avoid electric shock.

## Kids' Corner Safety Poster

**"Beware when moving tall equipment near power lines."**



**Michelle Gleason  
12 years old**

*Michelle is the daughter of Tim and Gale Gleason of Veblen, S.D. They are members of Traverse Electric Cooperative, Wheaton, Minn.*

**Report any low-hanging lines to your local electric cooperative.**

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.

# Delicious Desserts



## Four-Layer Rhubarb Dessert

First Layer: 3/4 cup sugar  
2 cups graham cracker crumbs 3/4 cup melted butter

Combine ingredients, press into a greased 9x13-inch pan and bake at 350°F. for 10 minutes.

Second Layer: 3 T. cornstarch  
4 cups cut-up rhubarb 1/2 cup water  
1 cup sugar

Combine ingredients and cook over medium heat until thick and tender. Cool and spread over crust.

Third Layer: 1-1/2 cups miniature marshmallows  
1 (8 oz.) container Cool Whip

Mix together ingredients and spread over rhubarb mixture.

Fourth Layer:  
1 (3.4 oz.) pkg. instant vanilla pudding

Prepare pudding according to package directions and spread over Cool Whip mixture.

Marcella Enstad, Pierpont Cooperative Connections

## Berry Patriotic Trifle

1 (14 oz.) can sweetened condensed milk  
1 (3.4 oz.) pkg. instant lemon pudding  
1-1/2 cups milk  
1/2 cup sour cream  
1 (10-3/4 oz.) loaf frozen pound cake, thawed and cut into 1-inch cubes  
1-1/2 cups fresh raspberries  
1-3/4 cups fresh blueberries  
Star Garnish (optional, recipe follows)

With mixer, beat sweetened condensed milk, pudding mix and milk in large bowl. Fold in sour cream. Chill 5 minutes. Set aside 1/4 cup of pudding mixture. In 2- to 2-1/2-quart clear glass bowl, layer half of the pound cake pieces, half of the remaining pudding and half of the raspberries and blueberries. Repeat layers. Spoon reserved pudding mixture on top. Cover and chill at least 2 hours. Store leftovers covered in refrigerator.

Star Garnish:

Place 1 (1 oz.) white baking bar in small heavy saucepan. Heat over low heat until melted, stirring constantly. Tint with red paste food coloring. Pipe mixture into star shapes on wax paper-lined baking sheet. Let stand until dry. Carefully peel from wax paper.

Pictured, Cooperative Connection

## Too Easy Peach Cobbler

1 (29 oz.) can peaches, drained 1 egg, beaten  
5 slices white bread 1 stick butter or margarine, melted  
1-1/2 cups sugar  
2 T. flour 1 T. cinnamon/sugar mixture

Place peaches in bottom of a greased 9x13-inch pan. Cut each slice of bread into 5 strips. Place bread strips over peaches. Combine sugar, flour, egg and butter; pour over bread. Sprinkle with cinnamon/sugar mixture. Bake at 350°F. for 35 to 40 minutes or until lightly browned.

Laura Lea Reuer, Herrick Cooperative Connections

## Strawberry Sour Cream Pie

1 unbaked 9-inch pastry shell 1-1/2 cups sugar, reserve 2 T.  
1 quart fresh strawberries 1/4 tsp. salt  
1 cup flour 1 cup sour cream

Rinse and halve berries. Place berries in shell. Sift flour, sugar and salt together in a bowl. Add sour cream; mix well. Pour mixture over berries and spread evenly. Sprinkle reserved sugar over all. Bake at 450°F. for 10 minutes. Reduce heat to 350°F. and bake an additional 30 minutes or until crust is golden brown.

Priscilla Mund, Lead Cooperative Connections

## Apple Dumplings

3/4 cup butter or margarine, melted 16 refrigerated crescent rolls (2 tubes)  
1-1/2 cups sugar 8 apples, peeled and cut in half  
1 tsp. vanilla 1-1/4 cups Mountain Dew  
1 tsp. cinnamon

Combine first 4 ingredients. Wrap a crescent roll around each apple half. Place apples in 9x13-inch pan. Top each apple with sugar mixture. Pour Mountain Dew over apples. Bake at 350°F. for 30 to 40 minutes or until apples are soft.

Mary Crane, Mitchell Cooperative Connections

## Different Angel Food Cake

1 (20 oz.) can crushed pineapple, undrained One-step angel food cake mix  
Whipped topping or pie filling

Mix together pineapple and dry cake mix; do not beat. Pour into an ungreased 9x13-inch cake pan. Bake at 350°F. for 25 minutes. Do not under bake. Cool. Top with whipped topping or pie filling.

Mike KJose, Vermillion Cooperative Connections

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