

# Van Dyke's Has (Almost) Everything

One of the nation's largest suppliers of woodworking hardware and turnings for period projects is located close to home in Woonsocket, S.D.

Van Dyke's Restorers used to specialize in supplies for taxidermists, but in the past few years it's rather quietly grown into a place that can provide you with virtually anything you might need (except raw lumber) to build or restore anything from the cane seat in an old chair to the pressed tin ceiling in a pioneer country store.



Companies like Van Dyke's can save countless hours for someone building or restoring a project and knowing most hardware items (knobs, locks, hinges) can be replaced makes buying a beat-up old bargain at a garage sale and flea market less intimidating. Because, let's face it, how many times have we all passed-up an interesting old piece because we knew we'd never be able to match its period moldings and accents. Now, though, it's no problem.

I've bought items from Van Dyke's and I've been most pleased, both by the company's service and its prices. And while their 315-page color catalog is available for the asking (call 1-800-558-1234, write PO Box 278, Woonsocket, SD 57385 or visit vandykes.com on the Internet), Van Dyke's also has a retail store on the south side of Highway 34 just as you're leaving the east side of town.

## Removing Rust

Shifting topics, it won't be long before some of us who work in unheated shops or garages will venture-forth to see how they've weathered the winter.

I'm forever yapping about rust-proofing the cast iron surfaces of your saws and jointers, but let's say you messed up. To your horror, upon inspection you discover a light coat of surface rust on your saw's table. Is it ruined?

Not at all. Products like "Rust Free" (see my column in the February 2006 issue of Connections if you haven't yet used it to help potty-train the puppy), applied gently with very fine steel wool (0000) will remove most of it. Your saw might not look like brand new, exactly, but it'll still function perfectly and whatever stains remain will serve as reminders to treat your tools better in winters to come. If the steel wool doesn't do the job, you can try applying rust remover to very fine grit sandpaper (320 to 400). Keep a light hand, though, otherwise you could do more harm than good.

# Top Safety Threats

The Electrical Safety Foundation International (ESFI) reminds consumers that taking steps to eliminate the top electrical safety threats around the home and workplace can prevent thousands of injuries and hundreds of deaths that needlessly occur each year.

ESFI has issued electrical safety tips to help avoid tragic and costly injuries:

- Use appliances and equipment according to the manufacturer's instructions.
- Replace damaged electrical equipment or have it repaired at an authorized repair center.
- Make sure power strips, cords and surge suppressors are designed to handle the loads for their intended use. Avoid overloading circuits by plugging too many items into the same outlet.
- Use ground fault circuit interrupter (GFCI) protection when working where water is near electricity to protect against electric shock.
- Make certain that all products and equipment are approved by an independent testing laboratory, such as Underwriters Laboratories (UL).
- Add protection by installing a new electrical safety device – an arc fault circuit interrupter (AFCI) – to detect and stop electrical arcs that can cause fires. Arcs are not detected by most breakers and fuses.
- Avoid contact with power lines by being aware of the location of power lines and keeping a distance of at least 10 feet between you and power lines to avoid arcs.

Source: Electrical Safety Foundation International

## Kids' Corner Safety Poster

"Never stand under a power line during a thunderstorm."



**Daniel Stahl**  
11 years old

Daniel's parents are Andrew and Maryann Stahl of Twin Brooks, S.D. They are members of Whetstone Valley Electric Cooperative, Milbank, 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.

# Casserole Creations



## Ham-Broccoli-Cheese Casserole

- 1 (20 oz.) pkg. frozen broccoli, cut-up
- 1/2 cup chopped onion
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 can milk
- 1 cup shredded Cheddar cheese
- 2 cups cubed cooked ham
- 2 cups quick-cooking rice, uncooked
- 1-1/2 tsp. Worcestershire sauce

Cook broccoli according to package directions. Sauté onions. Combine all ingredients. Pour into a greased casserole. Bake at 350°F. for 45 to 50 minutes.

Lisa Christie-Perkins, Egan  
*Cooperative Connections*

## Corned Beef Casserole

- 1 (12 oz.) can corned beef
- 1 (10 oz.) pkg. noodles, cooked and drained
- 1 can cream of chicken soup
- 1/3 cup milk
- 2 T. finely chopped onion
- 1 cup crushed potato chips, optional

Break up corned beef into small pieces and mix with cooked noodles. Add soup, milk and onion. Pour into buttered casserole dish. Spread potato chips over top. Bake at 350°F. for 30 minutes.

Luella DeJong, Harrisburg  
*Cooperative Connections*

## Potato Casserole

- 2 lb. frozen hash browns
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 lb. raw ground beef
- 1 can Cheddar cheese soup

In 13x9-inch pan, layer 1/2 hash browns, cream soups, crumbled hamburger and remaining hash browns. Top with cheese soup. Bake uncovered at 350°F. for 1 hour.

Shirley Thedorff, Centerville  
*Cooperative Connections*

## Hurry-Up Casserole

- 2 cups uncooked macaroni
- 1 can cream of mushroom soup
- 1 cup milk
- 1 can tuna, drained and flaked

Prepare macaroni according to package directions; drain. Mix together all ingredients. Pour into a 1-1/2-quart casserole dish. Bake covered at 350°F. for 25 to 30 minutes. Variation: Luncheon meat, ham, hotdogs or chicken may be substituted for the tuna.

Maxine Roberson, Rapid City  
*Cooperative Connections*

## No-Fuss Beef Lasagna

- 1 lb. ground beef
- 1/4 tsp. salt
- 1 (26 to 30 oz.) jar spaghetti sauce
- 1 (14-1/2 oz.) can Italian-style diced tomatoes, undrained
- 1/4 tsp. ground red pepper
- 1 (15 oz.) carton ricotta cheese
- 1/4 cup grated Parmesan cheese
- 1 egg, slightly beaten
- 10 uncooked lasagna noodles
- 1-1/2 cups shredded mozzarella cheese

Brown ground beef; drain and season with salt. Stir in spaghetti sauce, tomatoes and red pepper. Combine ricotta cheese, Parmesan cheese and egg in medium bowl. Spread 2 cups beef sauce in bottom of 13x9-inch baking dish. Top with 4 noodles, arranged lengthwise in single layer; place fifth noodle crosswise at end of dish, breaking noodle to fit. Press noodles lightly into sauce. Spread all the ricotta mixture over noodles. Sprinkle with 1 cup mozzarella cheese; top with 1-1/2 cups beef sauce. Top with remaining noodles in single layer; press into sauce. Top with remaining beef sauce. Bake at 375°F. for 45 minutes or until noodles are tender. Sprinkle with remaining 1/2 cup mozzarella cheese. Let stand 15 minutes.

Pictured, *Cooperative Connections*

## Chicken Crescent Casserole

- 4 cups cubed cooked chicken or turkey
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 (8 oz.) can sliced water chestnuts, drained
- 1 (4 oz.) can mushroom stems and pieces, drained
- 1/2 cup sour cream
- 2/3 cup mayonnaise or salad dressing
- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 1 (8 oz.) can refrigerated crescent rolls
- 6 oz. shredded Swiss or American cheese
- 2 to 4 T. butter, melted

In a large saucepan, combine first 9 ingredients. Cook over medium heat until hot and bubbly. Pour into an ungreased 12x8-inch baking dish. Place rolls on top of hot chicken mixture. Combine cheese and butter; spread over rolls. Bake at 350°F. for 20 to 25 minutes or until crust is deep golden brown. Variation: Substitute 4 cups of imitation crabmeat for the chicken or turkey and 1 can cream of shrimp soup in place of the cream of chicken soup.

Mary Crane, Mitchell  
*Cooperative Connections*

*Please send your favorite dessert 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.*