

Opening The Door To Woodworkings Past

Ever wonder why furniture built during our country's colonial period remains so vibrant and beautiful after, say, 200 years?

Well, the people who made it deserve much of the praise. Back then, furniture making wasn't a hobby, it was a vocation. Often, its greatest practitioners had begun their careers as children, doing menial jobs under the stern tutelage of a shop full of master craftsmen.

The materials used in these shops helped, too. America's woodlands were still full of old-growth maple, oak, beech, birch and chestnut. Inexpressibly beautiful mahogany, popular in the best shops in Philadelphia, Providence, New York and other large cities where the nation's best craftsmen tended to congregate, was readily available from suppliers in Cuba and Central America. In short, it was a great time to be a furniture builder.

Fast-forward to 2006. The furniture being sold in even supposedly up-scale stores often fails to create much of an impression and a trip to the local lumber yard or home center is likely to be frustrating for anyone looking for quality wood. So, what's a person to do?

If settling for less than the best (or even less than good, for that matter) doesn't appeal to you, I'd suggest doing an Internet Web search under headings like "salvaged lumber" or "reclaimed lumber."

There you'll find lots of places to buy old lumber. Some of it is now in the form of planks cut from very large beams that once supported bridges, barns and warehouse buildings. But other firms you can locate on the Web make a specialty of recovering sunken logs from the beds of rivers that were once used to move lumber from forest to mill.

You might well be shocked at how much rare old lumber costs. Remember, however, that they're not making any more of those beautiful old logs – which can be worth up to \$10,000 even before they're cut into dimension lumber. But you probably don't need an entire log; dried, rough-planed and edged boards are sold by the board foot.

So, is historic old heartwood lumber worth the premium price? Only you can decide. Remember though that what you'll be getting are boards that show far less grain (which makes for a smoother finished surface) and are much less likely to warp than their younger counterparts.

If it's to be used in the project of a lifetime, does cost really matter?



Aging Home Electrical Systems

Electrical distribution systems are the third leading cause of home structure fires. These fires caused the most property damage, are the second leading cause of death and the third leading cause of home fire injuries, according to statistics from the U.S. Consumer Product Safety Commission (CPSC).

The Electrical Safety Foundation International (ESFI) recommends that homeowners have their homes electrically inspected, particularly if they fall into one of the following categories:

- Owner of a home 40 or more years old;
- Owner of a home 10 or more years old that has had major renovation, addition or major new appliance; or
- New owner of a previously owned home.

The following are some of the signs consumers can look for to address home wiring electrical hazards:

- Power outages – circuit breakers that frequently trip or fuses that need replacement;
- Dim and flickering lights;
- Arcs and sparks – flashes of light or showers of sparks in your electrical system;
- Sizzles and buzzes – unusual sounds from your electrical system;
- Overheating – overheated wires can give off an odor of hot insulation; switchplates or receptacle covers are hot to the touch or discolored from heat buildup;
- Electrical shocks – any shock, even a mild tingle, may be warning of an electrical danger;
- Overrated panel – electrical panels with fuses or circuit breakers rated at higher currents than the capacity of their branch circuits; and
- Damaged wire insulation – cut, broken or cracked insulation.

Kids' Corner Safety Poster "Never Fly Kites By Power Line."



Kristen Holmberg
9 years old

Kristen is the daughter of Shana Flakus and Dean Holmberg, Gregory, S.D. They are members of Rosebud Electric Cooperative, Gregory, 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.

Garden Produce



Marinated Tomatoes

- 1/3 cup canola oil
- 1/4 cup red wine vinegar
- 1/4 tsp. pepper
- 1 tsp. salt
- 1 clove garlic, minced
- 2 T. parsley flakes
- 1 tsp. basil, crushed
- 2 T. finely chopped onion
- 3 large tomatoes, sliced

Combine first 8 ingredients and pour over tomatoes. Refrigerate.
 Mary Crane, Mitchell
Cooperative Connections

Easy Veggie Salad

- 1 cup chopped tomatoes
- 1 cup chopped cucumbers
- 1/4 cup chopped green peppers
- 1/4 cup chopped radishes
- Chopped onion to taste
- Chopped celery to taste
- 1/2 cup sour cream
- 1/4 cup Miracle Whip salad dressing
- One box Kraft macaroni and cheese, prepared

Combine all ingredients. Chill and serve.
 Lisa Kellen-Anderson, Sioux Falls
Cooperative Connections

Copper Carrots

- 2 lbs carrots, sliced
- 1 cup sugar
- 3/4 cup white vinegar
- 1 tsp. prepared mustard
- 1 tsp. Worcestershire sauce
- 1 onion, chopped fine

Cook carrots in salt water to desired tenderness. Combine remaining ingredients and add carrots. Store in refrigerator. Note: I bring mixture to a boil before adding carrots.
 Lucile Sterling, Parkston
Cooperative Connections

Delicious Slaw

- 2 (3 oz.) pkgs. chicken- or beef-flavored Ramen noodles
- 1 lb. pkg. cabbage slaw mix
- 1 cup shelled sunflower seeds
- 1 bunch green onions, chopped
- 3/4 cup peanut or sesame oil
- 1/3 cup sugar
- 2 flavor packets from Ramen noodles

In a medium bowl, crush Ramen noodles into bite-sized pieces. Stir in slaw mix, sunflower seeds and onions. Mix together remaining ingredients. Combine all and refrigerate at least 1 hour.
 Dee Reed, Osmond, Neb.
Cooperative Connections

California Vegetable Pie

- 1 lb. ground beef
- 1/4 cup chopped onion
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1-1/2 cups sliced zucchini
- 1/4 cup diced green pepper
- 2 T. margarine
- 1 tsp. dill weed
- 1/4 tsp. salt
- 1 tube refrigerated crescent rolls
- 5 tomato slices
- 1 cup shredded Cheddar cheese

Brown ground beef and onion; drain. Stir in 1/2 tsp. salt and pepper; set aside. Saute zucchini and green pepper in margarine for 5 minutes, stirring often. Stir in dill weed and 1/4 tsp. salt. Separate dough into 8 triangles; place in an ungreased 9-inch pie pan; press over bottom and up sides to form crust. Spoon meat mixture evenly into crust; top with tomatoes. Bake at 375°F for 10 minutes. Sprinkle shredded cheese over all and bake an additional 15 minutes. Cool 5 minutes before serving. Garnish with sour cream and alfalfa sprouts, if desired.
 Barb Davison, Tintah, Minn.
Cooperative Connections

Pat's Tancy Cucumbers

- 1-1/2 cups salad dressing
- 1/2 cup sugar
- 2 T. vinegar
- Salt and pepper to taste
- Cucumber slices
- Onion slices

Combine dressing ingredients. Pour over cucumbers and onions. Chill.
 Lee Ann Birkeland, Dupree
Cooperative Connections

Fresh Squash Casserole

- 3 cups sliced zucchini or yellow squash
- 1/4 cup chopped onion
- 4 T. margarine
- 2 eggs, beaten
- 1/4 cup milk
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 cup grated sharp Cheddar cheese
- 1 cup crushed Ritz crackers

Saute squash and onions with margarine until tender; drain. Add eggs, milk, salt and pepper. Spoon into a 9x13-inch casserole dish; top with cheese and crackers. Bake at 350°F for 20 minutes.
 Pat Dunnam, Hawarden, Iowa
Cooperative Connections

Please send your wild game 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.