



117 E. 5th Street, Marysville, Ohio—less than a block from the center of town!
Exit off of U.S. 33 at Delaware Avenue, where it says, "Historical District," head to the west and about a mile later, you'll be smack-dab in the middle of town. Park on the street or behind the buildings to your left in the municipal parking lot, all the parking is free.

'Tis the Season To Be A-Squirrelin'

So what happens to us, this time of year? Do we revert back to our pioneer selves? Even with a handful of good grocery stores in our area, and many of us with gardens, this is the time of year that people start stocking up for winter frantically, like the squirrels in the yard grabbing everything they can and hiding it under the shrubbery.

"I hate going out in the snow just for one ingredient for dinner," a customer told me. She has been stocking her chest freezer with packages of meatloaf she's mixed, ready to thaw and bake, and jugs of milk, and chunks of cheese. Another customer took the temperature of the corner of her garage that attaches to the house, and found it stays just above freezing, so she put shelves there and is filling them with hubbard and acorn squashes, baskets of apples, and bags of grains.

Another customer said that she'd moved to a smaller place this summer, and was planning on getting under-the-bed boxes for all the beds, for storage. "For summer clothes and sleeping bags and stuff?" I asked. "No, I'm going to go to Aldi's and stock up on cans of soups and oatmeal and other shelf staples, and we're going to stuff the containers with stand-by food." I know she's a little nervous about being laid off from her job, and is trying to exercise more frugality now to be prepared "just in case." Why not? Everything she mentioned had a long shelf life.

On the farm, there was a frantic race to pull in things on the last night before the frost covered the gardens. We'd all be up until two or three o'clock in the morning, out in fields lit by the car or tractor headlights, pulling up the speckled beans by the roots and tossing them onto a large flatbed trailer. Pumpkins and squash would be rolled up into the skid and pulled into the barn; off in the distance you could see threshers gathering up the fields. We'd take wheelbarrows around and get anything remotely useful from the gardens—last of the peppers, strawflowers to dry, hard green tomatoes we'd lay out on newspapers on every table in the house in hopes they would ripen indoors.

After the frost, the gathering continued. My grandmother and I would pick up hemlock cones and tall dry grasses and oats, look for partridge feathers along the creek, and put the black walnuts into bags in the barn rafters. The glads were dug up and hung in the basement, any saddles or harness not being used in the winter was stored in the house for a January freeze when we'd get it out and clean and repair it for days. Wool blankets were aired in stiff cold winds and brought back into the house and put onto beds, sweaters brought out, and there would be the last visit by the farrier before the snows hit so the horses and ponies were in good stead for the coming months.

Our menu up in the house changed about the same time the molasses-added horse feeds arrived in the barn. The two kitchen ovens got lots of use, one would be kept busy drying herbs and cooking vegetables we'd be canning into soups, the other with our daily fare of casseroles, roasted beef or pork, tray of squash, pan of dressing with oysters or chicken pieces on top. The beams of the kitchen would fill with bundles of herbs and straw flowers drying for the winter, and the pungent scent of sage, eucalyptus, and peppers and onions, would strike you like a hammer when you entered the room. Near the fireplace was a wood cupboard where Grandfather Max would place paper sacks of saved seeds until he felt they were completely dry, then they were taken out and stored in the workshop deep in the heart of the old apple storage barn, using the foot-thick stone walls to keep them safe from freezing all winter.

We'd make leatherbritches, too, stringing the last of the green beans, the ends cut off, onto heavy carpet thread while sitting in rockers next to the fireplace. We'd eat popcorn with one hand and hold the needle in the other, making garlands beans to string across the beams to dry until February or March. Then they were taken down, rinsed off, and boiled overnight for a tasty lunch the next day—Grandmother Mexie would add

(continued on page 4)

Time to Turn On the Oven

Cooler nights, crispy mornings—it's time to turn on that oven and create casseroles, baked squash, twice-baked potatoes and bring forth a tray of hot warm soft cookies. Here's some meal plans that are sure to make your mouth water!

Tuna-Noodle casserole,
With baked acorn squash with honey
And vanilla tapioca for dessert

Kielbasa with sauerkraut,
Cup of oven-baked cheese soup
Baked apples and ice cream for dessert

Meat Loaf
Baked Beans
Hardboiled eggs or devilled eggs
Toasted whole wheat bread

Baked Chicken and rice casserole
Brussels sprouts, jars of iced tea,
Platter of pumpkin cookies

Macaroni and Cheese casserole
Stewed tomatoes
Green beans with ham pieces
Whipped sweet potatoes

One-pot Beef Stew with potatoes, carrots, onions
Slabs of whole wheat bread with butter
Oatmeal-raisin cookies

Baked Salmon patties
Cabbage and apples, cubed, baked
Chunk of cheddar cheese
Cider and dish of ice cream

Which one's your favorite?

November 2011 Eleventh Month
S M T W TH F S

Soup each week:							
Vegetable-beans			1	2	3	4	<u>5</u>
Veg-Beef Chili	6	7	8	9	10	11	<u>12</u>
Ham and Bean	13	14	<u>15</u>	16	17	<u>18</u>	19
Cabbage and White Bean	20	21	<u>22</u>	23	24	25	26
Chicken Noodle	27	28	29	<u>30</u>	1	<u>2</u>	3

Underlined = one or two classes offered that day, see page four for class descriptions.



The Uptown Marysville Christmas Walk will be Nov. 28th, from 5:-00 to 8:00 p.m.

Marysville Christmas Parade will be on December 4th from 2:00 to 3:00 pm.

Richwood Christmas Parade is December 3 from 4:00 to 5:00 pm

Tickets for "It's A Wonderful Life" are \$10.00 and \$8.00 for Seniors and Students. For more info call 937-209-1339.

The 5K Pumpkin Dash is uptown at 9 a.m. on Thanksgiving day, first 300 get a free pie

The Saturday after Thanksgiving has been designated Small Business Saturday, the national day independents try to get folks to shop at their local small business to help local economies (November 26th—Google it!)

Thanksgiving is November 24th!

Beans, Lentils, Pulses

Brown Lentils	\$1.88 #
Red Kidney	\$1.97 #
Pinto beans	\$1.72 #
Black-eyed Peas	\$1.83 #
Black Beans	\$1.98 #
Garbanzo beans	\$1.98 #
Great Northerns	\$1.88 #

Eggs

Free range, brown eggs from
Omelet Acre Farms in Marion, Ohio
\$3.50 dozen, large brown

Honey from HoneyRun Farm

22 oz. glass jar, \$8.50
several other sizes as well,
in glass and plastic containers
Honey straws, 25 cents each
Lavender-infused Honey
Beeswax, \$1.25 and \$1.50
Bee Pollen, \$6.85 for 6 oz.
Raw Chunk Honey, 10 oz, \$7.25

Locally Made Soaps,
Ohio-made, and Michigan-made Soaps
\$2.50 sm. to \$6.00 lg.

We now carry corn meal raised from non
-GM seed, at the Hershberger farm in
Hillsboro, Ohio, locally milled. \$1.25#

A good reminder of keeping healthy
items in your lunch diet—we have apple
and other fruit Pencils to put on your
desk and keep you to your diet. \$1.50.

Flour and Baking Needs

Semolina Flour	\$0.96 #
Whole Wheat Flour	0.88 #
Rice Flour	0.79 #
Cake Flour	0.68 #
Corn Starch	0.68 #
White Granular Sugar (Domino's)	1.46 #
Instant Yeast (1 # packages)	3.50 #
Yellow Corn Meal	.94 #
High Gluten Flour	.78 #
Sea Salt	1.28 #

Gift Packages—

an assortment of 20 of our dried herbs
and spices (we choose'em) is available
in a small flat rate postal services box,
for \$23.50. You can send a money or-
der or check or pay at the store, and
have it shipped anywhere in the conti-
nental U.S.A. It's a great thank you
gift for a hostess, or a nice new-home
present.

Made Here At The Store

Tuesdays and Fridays, and Saturdays after November 1st. Breads are
cool enough to sell around 11 a.m.. Yeast Breads \$2.75 and \$2.95; Irish Soda
Breads are \$4.50. If you'd like a complete ingredient list, just ask. So far, we
rotate between Rye, Cracked Wheat, Pesto, Red Pepper, Sourdough, Cinnan-
mon Raisin, Plain Cinnamon with molasses, Jalapeño/cheddar and Sourdough
Dill yeast breads—Soda Breads are done with raisins and other dried fruits.

Tuesdays we make a fresh wholesome soup, a mostly-full 16 ounce cup,
and also a mostly-full 64 oz. family size, runs about \$4 on the cup and \$9-10
on the larger tub, if you need spoons and condiments, just ask (free).

Spices and Teas

Amish-Raised and Processed, organic:
Peppermint, 20 bags \$1.95

From China

Oolong, 20 bags	\$1.95
Jasmine, 20 bags	\$1.50
Black, 20 bags	\$1.50
Green, 20 bags	\$1.75
Chrysanthemum, 20 bags/boxed	\$1.95
Chrysanthemum Blossoms	\$1.00 oz.
Gunpowder Tea, loose	\$10.00 #
Ginger Drink, 5 servings	\$3.25

Barley Tea (China) \$3.25

Roasted ground barley, teabagged;
put 1 bag in quart jar of cold water, wait
30 minutes, remove the bag, or if de-
sired, let steep one hour for stronger tea,
OR set into second quart to make addi-
tional milder tea. Package of 3 bags. No
caffeine, but tastes similar to coffee.

Per pound

Alfalfa	20.00
Star Anise	19.98
Celery Leaves, Local	20.00
Genovese Basil	20.00
Purple Basil, locally grown	20.00
Whole Bay Leaves	12.66
Blackberry leaves, local	20.00
Cajun Seasoning	5.24
Chives, locally grown	20.00
Cilantro	28.10
Organic Cinnamon	7.82
Red Clover Blossoms, local	\$1. ea
Gr. Coriander	5.44
Curry Powder	6.67
Dill Heads	20.00
Minced Garlic	8.82
Ground Ginger	9.50
Goldenrod, local	20.00
Lemon Balm leaves—local	20.00
Mint, loose	18.00
Ground Mustard Seed	4.82
Oregano, Locally grown	20.00
Oregano	10.75
Paprika	4.41
Parsley, locally grown	20.00
Parsley Flakes	20.00
Poppy seeds	4.66
Black Pepper	8.30
Crushed Red Pepper	7.26
Pickling Spice	4.12
Red Raspberry leaves	20.00
Rose Hips—local	20.00
Rose Petals	20.00
Broad Leaf Sage (local)	20.00
Rubbed Sage	14.95
Spearmint—local	20.00
Tarragon	20.00
Lemon Thyme	20.00

For Your Pets

Mini One-Serving bags of Locally-grown Catnip	50¢ ea.
Catnip Sock "Mice"	\$2.25 ea.

We are working on cat-toy wool balls with tails,
scented with catnip oil, for early December.

Baked, crunchy, locally made snacks for Dogs Peanut Butter (package)	\$1.45
Garlic (package)	1.45

Very Hot Whole Dried Chili Varieties

(all priced \$1.25 ounce)

Arbol, tiny, like minnows
Between. 15,000 and 30,000 SHU
Pasilli, very large and black
Averages 1,000-2,000 SHU
Puya, dark purple-red, flat
5,000 to 10,000 SHU
Guajillo, dark blood red
2,500 to 5,000 SHU

And we've added some hot, dark red dried Chili
peppers from China, not for the faint of heart,
one pepper does a pot of chili, and these are so
hot we are not using them for the chili we make
here at the store, SHU is unknown.

Fancy That Sweet Tooth!

Not only do we carry crack candy we've made
in house—but we just put in a display of 10 fla-
vors of stick candy. These, and the lollipops, are
located near the bread case in a nice display.

Crack Candy \$10.00 pound
Cinnamon, wintergreen, horehound, lemon, clove,
and other flavors

Stick candy 25¢ stick
Sassafras, clove, strawberry, wintergreen, cherry,
root beer, horehound, island punch, rum and butter,
and tangerine

Lollipops \$2.25 each.
3" and thick-twisted, multi-colored

Grains, Rice, Seeds

Pearl Barley	\$1.46 #
Calrose Rice	\$1.09 #
Popcorn	0.88 #
Long Grain Brown Rice	0.94 #
Table Salt (non iodized)	0.28 #
Poppyseds	4.66 #

We have started making fresh soups on
Wednesdays, a different one each week (see
the calendar on the front page for the list).
These are packed up in paper sacks with the
cardboard soup container, napkins, spoon,
condiments, and either bread or crackers. All
ingredients are fresh, and spices are from here
in the store.

We don't put any salt in the soup, but we'll
include a packet, so folks watching their so-
dium can control it for themselves.

Need a Bigger Bag of That?

Whatever you see, we're happy to either make you up a bigger
amount, or sell you the entire 50# or 20# bag at a discount if
you give us time to put it into our next wholesale order. We
know ourselves that if you make 50 of something for gifts, or
even just have a large family, you can go through larger
amounts sometimes! Just ask and we'll try to help you out.

We are focusing our donations strictly to the Marysville food pantry located just blocks away, keeping in mind transportation costs and keep-
ing our gifts as local as possible. "And thy shalt not glean thy vineyard, neither shalt thou gather every grape of thy vineyard; thou shalt leave
them for the poor and strangers: I am the Lord your God." Leviticus 19:10.

Wholesome American Companies

If you can't find it locally, try these—now's the time to get catalogs for your holiday shopping!

GVS—these folks sell Plain clothing and household items, including hard to find cloth diapers, wholesome children's toys and books, religious CDs of music, sewing supplies and tools, and much more. Call for a catalog: 573-378-2000, 13835 Missouri 53, Versailles, MO, 65084.

Gohn Bros.—if you need a long nightshirt or Plain clothing, any kind of sewing supplies, long underwear, thick socks, a REAL umbrella that lasts, and other household items, this place has a no-pictures catalog. They sew pants and shirts through local folks who do the work, out of durable fabrics, so reinactors and Plain people have trusted their craftsmanship for generations. P. O. Box 1110, Middlebury, IN 46540, or call, 1-800-595-0031, or 574-825-2400.

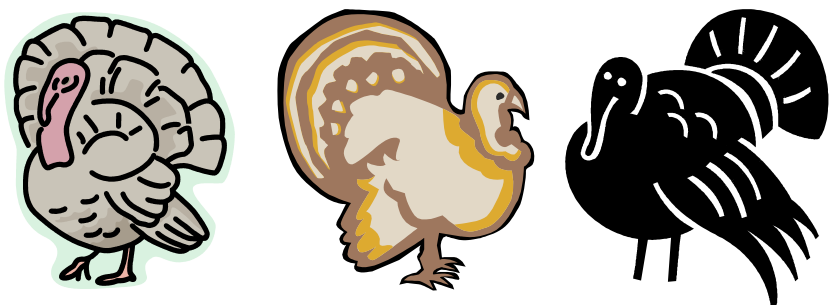
Lehmans—if you need a fast apple peeler, oil lamp, treadle sewing machine belt, or lots of other non-electrical items, this is your place, online at Lehmans.com, or 330-828-8828 for a catalog, or write 4779 Kidron Road, Dalton, OH 44636.

Marble company—huge selection, made in the USA—Marble King! First avenue, P.O. Box 195, Paden City, WV, 26159. Call them at 1-800-672-5564 or (304) 337-2264. 100% lead free glass, dozens of colors and kinds.

Etsy.com. This is an online site, but you can go here and buy not only handmade items made by people like myself, but also vintage collectables and supplies for crafters. From "green" diapers to handmade soaps, holiday décor to hand knitted socks and shawls, quilts, clothing, art of all kinds, there are thousands of crafters who sell through this service, and it's shipped right to you.

Bear and Son Cutlery, Inc., write to them at 1111 Bear Blvd. S. W., Jacksonville, AL. 36265, or call 256-435-2227 for a catalog, this company does everything in-house from building their own blanks to heat treating to cutting and finishing, all done by American workers in an American factory. From sportsman's bird shears to lockbacks to kitchen carving knives, their work is outstanding and very reasonably priced.

And remember, if you are looking for a handmade broom, old-fashioned wooden toy, marbles, cooking utensils, jar of candy, and many other wonderful things, I heartily recommend **Sauder Village**, a couple hours north of us in Archbold, Ohio. They have a quilt store, a general store, and other buildings open throughout the fall. They are open 10:00—5:00, Mondays through Saturdays, in November and December. Call them at 1-800-590-9755 for details on hours and location.



Sorghum Molasses and Maple Syrup
Our Sorghums and Maple Syrups come from the
Eli Hershberger Family Farm, in Hillsboro, Ohio.
Sorghum Molasses, Pint \$7.50
 Quart 12.00
Maple Syrup, Pint 10.00
 Quart 16.00

We've had lots of requests for a pasta instructor, as well as someone to teach pie-making. If that's you, stop by and let's get you scheduled so folks can learn in time to make Thanksgiving and Christmas pies.

Need a bigger kitchen? Ours is for rent for families or individuals who want to get a lot of canning or pickling or freezing done, \$50.00 a half day and you "clean up behind yourself." Stop by to see the kitchen and be scheduled.

You're always welcome to come and sit a spell and look through the cookbooks for recipe ideas to copy.

Sprouters—We have new quart canning jars with a plastic-canvas lid insert, suitable for your home sprout growing—no sprout seeds yet. 12 available @ \$1.25 each.

Cutting Boards—locally made by one of our firemen, these are constructed from scrap cherry wood and beautifully finished, ready to use, with feet to keep them dry on the countertop (hand wash only). \$15.50 each.

Real Soup Spoons—you can actually get more into your mouth and less on your shirt when you use these. \$1.75 each.

Peppermint-Lanolin Salve—5 gram containers, \$1.50, \$16.75 for 250 ml, or come take the class and learn how, \$12.50.

Pin cushions—variety, all made from recycled materials, some with ground walnut hull filling, some from felted wools. \$2.25 to \$3.50.

Out of print magazines—We have many issues of Taste of Home, Reminisce, Cooking Light, and others, \$1.25 to \$1.50 each, filled with lovely ideas for new meals in your kitchen.

Jar Goods from Cooper's Mill, in Bucyrus, Ohio

Blackberry Jam	(all these are in 1/2 pint, reusable glass jars)	\$3.90
Black Raspberry Jam		4.50
Blueberry Jam		3.90
Bumbleberry		4.50
Elderberry		4.50
Peach Jam		3.85
Quince		3.85
Red Raspberry Jam		4.50
Rhubarb-Strawberry Jam		3.85
Zuke relish		3.50
Corn relish		3.50
Pumpkin Butter		3.85
Apricot		3.90
Damson Plum		3.85
Hot Pepper Jelly		3.80
Apple Butter with Honey and Cinnamon		3.75

From their web site:

"David and Miriam Cooper began in 1969 as a fresh fruit and vegetable stand in front of their home, but soon became known for miles around for their delicious homemade apple butter, jams, and jellies. David learned how to make jelly from his Grandmother when he was just 12 years old and David still uses these original recipes today. Our dark and rich apple butter is cooked in 50 gallon copper kettles over a wood fire."

Upcoming Events in Our Area

Third Fridays—

from 6:00-8:00 p.m., come over to Khristos and sit with others and have some nice chatting time. Bring your child, your lap-work to keep busy, or just enjoy a free coffee and sit back and relax. Friday night dates can be fun AND free.

Fiber art group—

The Marysville fiber arts group is where you can duck in and get some knitting help, some spinning advice, get answers to a pattern, or be on the giving end of all those possibilities. Bring your handwork and meet up with other string freaks!

December 14, 1:00-4:00, and December 21st, 9 a.m. to finish, we're looking for volunteers to come to the Plain and Practical and bake 1000 cookies each day, for putting into the Holiday family sacks at the Marysville Food Pantry the next morning. We'll be making trays and trays of gingersnaps (shortening, flour, sugar, eggs, and spices) and lots of hands of all ages are much appreciated. Whether it's a chance for you to make the kids aware of others this time of year, or you're looking for a no-cost way to make a difference in our community, this will be good for you. I can promise it will be warm and smell just wonderful!

Upcoming Classes at Plain And Practical Foods

Note: The theme for November and December's classes, is "DIY Christmas Gifts" so these are classes that help you make your own ornaments, gifts, decorations, and donations to others.

Seven Meals From One Chicken, November 5th, 12-1:00 p.m. Taught by Valerie Hibbard. Great class for anyone watching the budget, and wanting to create delicious comfort food meals for the upcoming fall and winter seasons. Demonstration of breaking down the cooked chicken, and students get to sample the seven prepared meals (come hungry); recipes and helpful handouts included in a folder to take home. If you missed some old-fashioned how-to when you were growing up, this is the class for you. Class is only \$5.00.

Room Sprays—part of the Potpourri Series by Kay Richardson, November 12, 11:00-12:00 noon. Want to create your own room sprays, controlling your own ingredients, without preservatives and dyes and harmful additives? Healthier for you and your family, and your pets? Come and learn how to seep and create your own natural room sprays, bottle and label your product, and storing methods. \$22.50 includes recipes, instruction, students will make samples to take home in provided spray bottles.

Bird Treats for Feathered Friends—November 15th, 6:30—7:15 p.m. Stasia will help your kids make these delightful handmade birdseed ornaments, suitable for any bird-watcher on your Holiday list, or just for your own grounds this winter to keep feathered friends well fed over the cold frozen months ahead. All materials provided, and kids leave with finished treats ready to put out the next day. Children age 8 and older with accompanying adult, limit five pairs of students. \$12.50.

Salt Dough Ornaments and Beads, 6:00-7:00 on November 18th, taught by Valerie. All materials provided and you'll have finished items to take home—they will bake from 7:00 to 8:00 so you can use that time to walk around town, have dessert at a local restaurant, do a little holiday shopping, see the decorations in the stores. Stop in when we're closing and pick up your goodies, or we can have them waiting for you to pick up the next day. Stars, hearts, beads, ready to paint—or leave natural—for your holiday decorating and crafting. \$9.50. Suitable for 14 years and up.

Soap Balls Class, November 22, 6:30-7:15. This is a fun kid's Make It Take It class taught by Stasia, the owner of Just Around The Corner, seasoned mom of three. We'll be handling soap flakes, natural oils and scents, cornstarch and similar wholesome ingredients to make homemade soap balls—a wonderful gift idea for something your kids can make for the upcoming winter holidays. \$12.50 pays for not only the class, and you take home finished product, but some supplies towards your next soapmaking venture at home, and recipe handouts. Please register by Saturday the 13th, so materials can be prepared in advance. Children age 8 with an accompanying adult, limit of 5 pairs of students

Homemade Peppermint Salve. Wednesday, November 30th, 6:30-7:15 p.m. Come and learn to make a delightfully soothing remedy. Storage container, all ingredients, and 5 sample containers included (so you can share with friends), a disposable apron and gloves, as well as the recipe and mixing tips printed for you to take home. We'll all mix our batches of salve, fill sample containers and storage container, and you can walk away from the dishes because clean-up is all taken care of for you. \$12.50 includes all.

Making Gift Vinegars with Fresh Herbs, taught by Valerie Hibbard, Friday, December 2nd, 6:00-7:15 p.m. You don't have to buy those expensive herb vinegars, make your own! It's so easy, anyone can do it. We'll be using fresh herbs, learn about cleaning and recycling bottles, tips for filling and corking. Recipes, printed instructions, bottles, labels and all materials included, and you go home with finished products you made yourself ready to gift or shelf for yourself. \$7.50. Sign up by September 21st at the store.

NOTE: for those needing ServSafe Certification, the best deal around is taking it through the Union County Health Department, nearly a 50% savings over the CSCC price, and the book is included. Classes are offered four sessions a year Call for info: 937-642-2053.

Between November 1st and Christmas, any purchase of \$10 or more will allow you to select one of our baskets from the shelf for only \$1.00. We'd love to see more folks packing their own gift baskets for holiday gifting—filling one with teas, spices, jams, candies and other nice consumables insures your gift will be put to good use in the upcoming long winter!



(continued from page one)

in potatoes or turnips and a chunk of pork towards the end of the cooking, and when that big dutch oven came out and was put onto the center of the table, it was hearty fare indeed, usually served with a platter of fried chicken and farm bread.

I still to this day like Fall the best of the seasons, that brief and perfect time between the end of summer and the first snow is how I designate the season—cool nights that if you are going anywhere at 5 a.m. you have to grab a coat. Afternoons nice enough for a cup of tea on the porch while reading a bit of the Good Book and being grateful. Cool enough in the kitchen that you look forward to turning on the oven and putting together Corn Casserole or Cheesy Potatoes with asparagus on top or baked beans in molasses and ketchup. Slippers in the morning, socks for bed at night, dry air that lets your laundry flip itself dry out in a snappin' breeze in only two hours. If I take a minute to stand by the windows, I see the squirrels being busy, and off I go to my own gathering and preparing, you feel the winter coming down in your bones, and it's with great pleasure you can make your "stash" ready for the months ahead. You might be tired now, but soon enough you'll be sitting in your warm house, snow falling outside, working on handwork, looking about you at all your blessings, and it will all be worth while.

The Newest Toy at the Plain and Practical—Come Grind Your Fresh Coffee Here!

Husband nicely fixed up a coffee grinder that we found in our store's back rooms, and we've found four lovely roasted flavors from Canterbury Coffee up in Bellefontaine, Ohio, as well as flavored coffees from Mexico coming through a Texas company, and 1# heavy paper coffee sacks with metal tab closures, made in the USA.

Grinders are noisy, to be sure, but the smell (if you like coffee) is simply wonderful. If operating the machinery makes you nervous or it's too noisy, just ask, I'll be happy to do it for you.

—Valerie

Note: Many of the cookbooks in our store are less than \$3.00, and we do have five copies of a locally produced Dog Treats cookbook for \$12.50 each. Please come in, sit yourself down, and we'll hand you recipe cards so you can study yourself out some new meals to enjoy. Or, find some cookbooks to inspire you, and purchase them to take home and use well. Either way, new recipes will excite you!

We'd like to locate someone who wants to come to our kitchen once a month and sharpen knives and scissors for customers. Contact if interested.

Well, just goes to show you, an old dog (me) can learn new tricks, I'm learning to navigate myself around our new Facebook page:

Plain Andpractical

And you know, there's the blog with three years of goodies:

www.plainandpractical.typepad.com

Editor's notes

Owners: Craig and Valerie Hibbard. Email comments to valerie@plainandpractical.com, or mail to: Plain and Practical, 117 E. 5th Street, Marysville, OH, 43040, or through Facebook: Plain Andpractical. We'd like to hear your comments.