



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.

Halloween Long Ago (Well, Forty Years)

Not so long ago, during my own childhood, Halloween was a holiday of excitement and anticipation for rural children, filled with harmless but delicious wickedness. When I pass along stories of trick or treating by pony or horseback to my students, and the kinds of games we played at parties, folks think I’ve slipped gears and I’m telling them about Kizzie Crabtree, my great-grandmother.

For example, the farms were so spread apart, children were permitted to gather at two or three o’clock at a central place, riding their ponies, and perhaps a wagon or two extra so adults and the very small tykes could join in. We’d have a little party, punch and maybe sandwiches with one or two contests.

One of my favorite Halloween games was a variation called sometimes “Monster Parts” or “Who’s got my eye?” Various materials would be put in the bottom of big coffee cans, the plastic lids having been star-cut so your hand could pass with a minimum of the contents returning out. One would have warm sausage covered in oil (guts), another peeled grapes (eyes), and usually a cooked, greased cauliflower (brain). Everything from dry peeled carrots (finger bones), to jello with hard-boiled eggs in it (just plain gross), might be hiding in that can. One I really let out a yelp over, was a too-realistic concoction wherein someone put in a discarded set of false teeth with a handful of oiled gummy worms.

Another game we could never get enough of, was the pin-the-tail-on-the-donkey sort. We’d have three square bales of hay stacked up, and someone would do a picture of a witch and we’d have a small balloon with a loop of tape attached. After being turned around three times while wearing a handkerchief over our eyes, we’d be shoved somewhat towards the direction of the picture. It was great fun to watch the contestants trying to get their bearing and win the prize, usually a dollar. If they missed the paper altogether the balloon would usually pop when it got close to the hay, scaring the participant who was holding it half to death.

There was sometimes a hide-and-go-seek in the cornfield, too.

After drinking and snacking and playing and the men getting the wagons and horses ready, we’d all hit the facilities, and ride out. If it was your first year, and you were on your own pony, you were expected to stick by whatever older brother or sister or friend was assigned to watch over you. Sometimes we would make costumes for the horses, too. I went as a clown one year, and my pony was decked out in bright pompoms on her reins, bridle, saddle, and blanket. Another time I went as an Indian, with brown denim shorts under a faux buckskin tunic, and fake hair (actually from a witch costume) braided into my own to make two long, full braids hanging in front of each ear. Saddle-less, with a loop of sisal lead rope in the pony’s jaw, I soon learned that she would only turn to the left, for some reason. It felt like I was doing figure-eights all day!

Once, my friend Penny and I wanted to be a circus act. We wanted to make Dolly the pony into an elephant, Penny into a sexy bareback rider, and I’d be the Lion Tamer. When grandpa Max found us trying to wire a piece of dryer vent hose over Dolly’s nose to make an elephant trunk, he insisted on a different scheme. So we wanted to be Tarzan and Jane. The temperature dropped the afternoon of Halloween to the coldest on record—48 degrees—and we nearly froze. Dressed in faux leopard print shorts and skimpy tops, we were authentically bare. We had real perch from Swartz’s butcher shop for our costume props, and the fish kept sliding off Penny’s spear, but Tarzan was wearing a string of fish like a bandoleer, proof of his hunting prowess, and I smelled like fish for days.

When we approached a farm, the horses and ponies would get up the long driveway in front of the carts and wagons, and the owners of the completely lit-up house would come to the door. Walking amongst pumpkins and cornstalk displays, they would hold platters of cookies or a crate of paper lunch sacks filled with goodies. (see page 2)

Squish, Squash! 10 Good Eatin’s

You’alls know how cheap I am, and I hate to throw out food at home (or here) so things that have a long shelf life are dandy to me. Squash meet my expectations and exceed them—so here’s a list to get you thinking about buying and eating more squash!

Acorn—cut in half, slip seeds, take sliver off the bottom to level them on the pan, put butter and brown sugar in the middle and bake.

Hubbard—cut into hunks, roast in oven, serve with butter. Or, roast then remove from rind and whip the chunks into a sweet-potato-like soft side dish.

Spaghetti—cut in half, use a fork to twist loose the stringy insides. Those can be fried, boiled, or used in casseroles to create gluten-free, pasta-like textures.

Butternut—cut in half, roast in oven, provide butter at the table—or try steaming 1” cubes.

Turban—cut into quarters, sit on their butts with points upwards, bake in oven until tender.

Kabocha—wash, cut into 1x2” chunks, boil in broth until tender (some folks add soy sauce).

Pumpkin—there’s 10 good ways to use pumpkin—roasted, made into pudding to bake into pies, whipped into a frothy side dish—expand your horizons.

Cushaw—absolutely excellent for pies, you don’t believe me, make one.

Delicata—I cut these in half, put butter inside them, and bake until tender. They don’t last as long as some of these others, but worth every bite.

Pink Banana—peel and cube into 1” pieces, stir these with butter and a little onion, plop into a greased casserole pan, and lay in pieces of asparagus, fresh button mushrooms, and a handful of corn and peas, what a simple and good casserole!

| | October 2011 | | | | Tenth Month | | | |
|------------------------|--------------|----|----|-----------|-------------|----|-----------|--|
| | S | M | T | W | TH | F | S | |
| Soup each week: | | | | | | | <u>1</u> | |
| Vegetable-beans | 2 | 3 | 4 | 5 | 6 | 7 | 8 | |
| Veg-Beef Chili | 9 | 10 | 11 | <u>12</u> | <u>13</u> | 14 | 15 | |
| Ham and Bean | 16 | 17 | 18 | 19 | 20 | 21 | <u>22</u> | |
| Cabbage and White Bean | 23 | 24 | 25 | 26 | 27 | 28 | <u>29</u> | |
| Chicken Noodle | 30 | 31 | | | | | | |

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

Oct. 10th—Columbus Day
Oct. 31st—Halloween

Full Moon: Oct. 12
New Moon: 26th

Scarysville—Saturday, Oct. 29th, 10-Noon, trick or treating with uptown businesses (look for the little sign that marks participants).

NOTICE: On the 5th of November, the Plain and Practical hours will be changing from 8:00 to 4:00 on Saturdays, to 11:00-4:00. We will then be baking on Saturdays, and I don’t want to get up at 2:00 a.m. (We wanted the bakers at the Farmer’s Market to enjoy their usual sales without competition from the PNP).

November 28th—Christmas Walk, 5-8:00 p.m.

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.

Sweets

In-House Candies. Valerie's making Crack Candy here at the store. Rotating Peppermint, Orange, Lemon, Horehound, Melon, and other flavors, with no colors or preservatives. \$10.00 per pound.

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

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 order or check or pay at the store, and have it shipped anywhere in the continental U.S.A. It's a great thank you gift for a hostess, or a nice new-home present.

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 desired, let steep one hour for stronger tea, OR set into second quart to make additional 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 |
| Lemon Balm leaves—local | 20.00 |
| 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 |
| 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.

If you're wondering why the lights are on in the kitchen on Monday nights, it's Stasia from the Just Around The Corner shop, and me, working on whatever inspiration strikes—this coming Monday, it's fudge; she also does lovely candies and chocolates. You'll find them in her shop—Just Around The Corner, and here at the Plain and Practical.

Grains, Rice, Seeds

| | |
|--------------------------|----------|
| Pearl Barley | \$1.46 # |
| Calrose Rice | \$1.09 # |
| Popcorn | 0.88 # |
| Long Grain Brown Rice | 0.94 # |
| Cous Cous (boxes) | 2.55 |
| Table Salt (non iodized) | 0.28 # |
| Poppyseeds | 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 sodium can control it for themselves.

We are collecting clean jars, labels okay, that will fit a small or large canning lid and rim, to take to the Amish Community in Hillsboro, Ohio. The nice ladies there are able to sanitize them and use them for their apple butters, molasses, honey, and other non-pressurized uses. Any you wish to drop off to the PNP, will be delivered on the October or

Made Here At The Store

Tuesdays and Fridays are baking days in October, adding Saturdays after November 1st. Breads are cool enough to sell around 11 a.m.. Breads will be \$2.75 and \$2.95 and \$3.10 depending on ingredients. If you'd like a complete ingredient list, just ask. So far, we rotate between Rye, Cracked Wheat, Pesto, Red Pepper, Sourdough, Cinnamon Raisin, Plain Cinnamon, Jalapeño/cheddar and Sourdough Dill.

Wednesdays we make a fresh wholesome soup, a mostly-full 16 ounce cup, and comes with either fresh bread or crackers or a biscuit (depends on what the soup calls for), spoon, napkin, and condiments. Salt is separate.



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 keeping 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.

Clean Yer Plate Club—when I was growing up, parents would tell their kids, “Finish up your vegetables, so you can belong to the clean plate club.” So take all the letters EXCEPT ONE from the following platters, to form a favorite Fall treat, then the extra letters go into the blanks to spell out something that’s coming soon!

-----!

(ANSWERS ON PAGE 4)

1

K N E I
U P I N
P M P

3

L L P P
O N C R
A B S

2

D R
O N
G O A

7

Q N H U
C R A A
O S S T

8

T A A
K D B T
E O O
P I

4

P P E E
R A
C A
L M
A L
G H

6

V N T H
C O O A
H C L E O T

9

E E B B
P P R L L
A C I O

10

T T E E
S S D I
C M A
O G L O

5

N T R
O O R
A K C S

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

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.”

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 yerself.” 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.

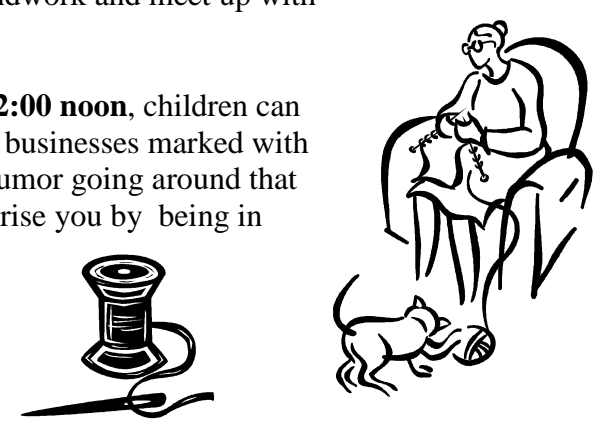
The Mennonite thrift store on Rte. 42 in Plain City recently burned down, but they are already in a new building next door to the Cheese Haus, just south of their original location. However, the previous stock was a total loss, so they still very much need hangers, sorting totes, your donations to sell, and your continued patronage at their new location. Please keep them in your prayers, they have accomplished much in a short amount of time.

Upcoming Events in Our Area

Third Fridays—October 21st, 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—(tentative date, Tuesday, October 25th, 5:30-7:30, we think, but Cena’s got a bad cold and we haven’t been able to verify with her—call me around mid-month for an update). 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!

Scarysville—October 29th, 10-12:00 noon, children can come and trick- or-treat at uptown businesses marked with a sign in the window. There’s a rumor going around that some of the shopkeepers may surprise you by being in costume, not an opportunity to be missed!



Upcoming Classes at Plain And Practical Foods

Herbal Sachets with Kay, October 1st, 11-12:00 noon. Come by and pick up a handout with details for this class, we didn't have them when going to press with this issue.

Soap Balls Class, October 12, 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 home-made 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

Best-Ever Snappy Gingersnaps—Make, Bake, Take! October 13th, 9:00 to 10:00 a.m. Here's a no-butter, inexpensive cookie that will be just the thing to make over the holidays when you are asked to show up anywhere with a platter of fresh, tasty cookies. All ingredients provided, stir your batch, we'll roll the tidbits in the special coating mix, and bake them and you'll leave with warm cookies at the end of class, as well as the recipe you made and the giant recipe we use here at the PNP (a Quad batch). \$16.50 covers all.

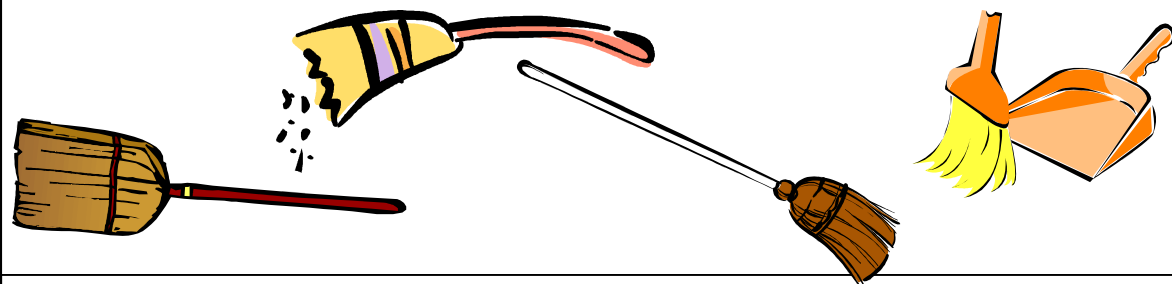
Homemade Peppermint Salve. October 22, 4:15-5:00 p.m. Come and learn to make a delightfully soothing remedy. Storage container, all ingredients, and 10 sample containers included (so you can share with friends), a disposable apron and gloves, as well as the recipe and mixing tips printed for you to take 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.

Pomanders With Kay, October 29th, 11:00-12:00 noon. Come by and pick up a handout with details for this class, we didn't have them when going to press on September 29th.

Making Gift Vinegars with Fresh Herbs, taught by Valerie Hibbard, Saturday, October 29th, 1:00-2:00 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.

Classes being set up for November—Salt Dough Ornaments. Salt Dough Beads for garlands. Bird seed ornaments.

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.



(continued from page one)

“Don't shoot, you vicious ghouls! If you'll just go away, we'll give you some treats.” Every one would smile, the kids would make the sounds that went with their costume, and the gifts would be put into pillowcases we'd tied around our saddle horns. Adults would walk over with the very young children from the wagons, so they could be cooed over and given their tidbits.

After eight or ten farms, it would be close to six o'clock, so we'd return to our starting point. Ponies and horses were tied up or let out into the pasture, and the tractor-pulled hay wagon would then convey all of us to the town's Halloween party.

There in the old town hall, we'd parade around in circles on the old wooden floor, tromping and stomping in our vast collection of attire. Siblings held the hand of younger children, and the circle was punctuated here and there by judges in official looking judge hats, making marks on their clipboards. After fifteen or twenty minutes, they would cull out the three winners from the herd and put them up on the stage, where they received blue, red, and pink ribbons depending on win, place or show. Gift certificates to local stores, such as the hardware or the candy shop, were given out in increments of ten, seven, and five dollars.

Then we'd walk through town on the way home, following our wagon, running up to the porches of houses that still had their lights on or their doors open. We'd get treats of homemade popcorn balls, Barbie clothes, small booklets to read, plastic whistles, apples, candy bars, and sometimes a quarter taped to a card or dropped into our bags. Upon arriving at home again, our evening chores were quickly completed.

And I don't know how many other children received a little extra in their bags after they went to bed that night, but usually the candy Mexie had put in our own giveaway-bowl would be deposited into my pillowcase goodie-sack during the night, tripling my loot. But not all of it. The next morning at breakfast I'd usually see some wrappers in the kitchen trash can, left over from when my parents sat up late and talked together. They seemed to like Reese's Peanut Butter Cups the best.

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.

I still need to locate a sturdy table or hutch to mount the grinder into, and set up these products, but I figure by the end of the first week in October it will be ready for you to grind your own fresh coffee right here in the shop.

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

1. PUMPKIN PIE—EXTRA LETTER "N"
 2. CORN DOG—EXTRA LETTER "A"
 3. POPCORN BALL—EXTRA LETTER "S"
 4. CARAMEL APPLE—EXTRA LETTERS "H", "G"
 5. ROAST CORN—EXTRA LETTER IS "K"
 6. HOT CHOCOLATE—EXTRA LETTERS "V", "N"
 7. ACORN SQUASH—EXTRA LETTER "T"
 8. BAKED POTATO—EXTRA LETTER "I"
 9. APPLE COBBLER—EXTRA LETTER "I"
 10. SLICED TOMATOES—EXTRA LETTER "G"
 Leftover letters spell THANKSGIVING

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.