



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.

What A Community Does

I’ve met people in Marysville that drive a long way to get to their jobs, and we’ve been sharing our commute stories. Now I’ve been letting folks know, we’ll soon stop commuting ourselves back and forth from Grove City, and move into a rental house just down the street.. And I’m learning that people are willing to risk life and limb and pay for the gasoline and additional tires and wear and tear for *years*, because they recognize the important things in life, the tangible, sweet, vital, long-term pay-off things, about living in a town like Marysville.

“I know all my children’s teachers,” a customer told me. “Two go to my church, one offered to be an emergency babysitter when my mother was really ill,” she told me one day. “I know if my kid acts up, they will tell me.” Another walks with her two girls to their dance classes here in the Uptown district, and sometimes they walk over for ice cream at the Farmhouse afterwards. “That’s our girl time,” she told me. “We work on appreciating healthy activities together.” Another mom worked on a menu with me while her two kids colored pictures at the window table, figuring out a gluten-free lifestyle for the first time. “I can’t believe, here you are right in the middle of town, I had no idea, this is great.” She left with cornmeal, rice flour, recipes, fresh herbs and some teas to try.

That’s important. Knowing who is teaching your child to read, having access to activities that are healthy and so close by you can walk to them, that’s important.

A few days ago I walked out to the herb garden in back with a pair of parents and their three kids and we snipped little paper sacks full of fresh herbs—sage, dill, chives. The children touched and smelled the herbs and asked questions I sent them off to the library to find (because I didn’t know the answers) and the parents said, “You’d never find this at Wal-mart.” “Small businesses support the community that supports them,” I replied. I know small businesses here that give up space for groups to meet, help with girl scout activities, and teach classes for break-even prices to give local people a chance for something interesting to learn. I refer folks selling furniture to Kim and she refers someone with vintage to Stasia and Christy helps with the scavenger hunt and I have Becky over here to teach children’s classes, and Becky sells baked goods to benefit a local charity, and Don can’t sell all his squash at the farmer’s market so it goes into my fridge and then a volunteer from the food pantry picks it up . . . we support each other, and that is made possible because our customers support us; when our customers need something special and hard to find, we come through for them. I see it happen over and over again.

What is it worth, to live in a small town where you can see “taking new patients” signs at the dentist and doctor offices? What is it worth, to live in a small town where you know, when the time comes, there are award-winning facilities where your ailing parent can come and live and be well cared for, and an active senior community for activities and companionship? Where the man at Hometown Automotive doesn’t charge you for putting air in your tire, and brings it back around to the door for you, and says “Thank you” when he puts the keys into your hands? What are those business relationships worth to you?

I’ve walked in half the parks in town, and there isn’t any trash, the benches are in good shape, the paths maintained, I can see that tree limbs have been carefully trimmed, and one even has a garden of fall vegetables planted. That’s not all tax dollars and good staff, some of it is that you are surrounded by citizens that respect their surroundings and themselves enough not to trash and destroy what they share with others. I feel safe walking here, early or late, the sidewalks are lighted, the porch lights are on and people are out there sitting and talking and visiting. What is that worth, to know you live in such a safe place? Are you taking advantage of all that Marysville has to offer?

I think folks here realize more intensely than city people, that we share it all. We share the police force, we share the fire department. We share and support the local stores so we can still enjoy the benefits of a healthy uptown where you can get a haircut, buy a loaf of fresh bread, take your children to music and dance classes, then sit on a bench and enjoy ice cream. I think people who live here have figured it out, that they and the schools and the doctors and the banks and the food pantry and the YMCA are all part of an America that we respect and appreciate on a deep, strong level. When we sit down on the bench at church and the gal that rings us out at the grocery store is in the pew ahead of us, and you see a child that plays with your child go up the aisle with the collection plate, you can’t help but smile and feel good and connected to your own life. You come back from vacation and someone has mowed your lawn and watered your flowers without being asked. The Girl Scouts ring your doorbell to sell you cookies. Lemonade stands.

One of my customers told me she and her husband were coming back in the winter-time from him having a treatment at the hospital, and their car stopped running so she pulled over to the side of the road. When a Marysville policeman stopped by, he had them get into his cruiser, took them home and saw them into their house. What would a kindness like that be worth to you, if it were your elderly parents out there on the dark highway, that he put into his warm cruiser and delivered safely home?

It’s worth a lot to live in a place like Marysville, that still has jobs and free things to do, a beautiful library and active, living churches on nearly every corner. Take just a minute today to think about how much that’s worth to you. I’m glad to be here.

Festifair!

September 10, 9:00 to 4:00, there’s a nifty fine event in downtown Marysville. Get here early for good parking and attend the farmer’s market out in back of Plain and Practical, it starts at 8:00 with everyone there by 8:30ish, and after you stuff your trunk with fresh melon and squash and corn, walk around and see the rest!

There will be 140 spaces of crafters and food vendors and artists of all kinds, up and down the streets, and many of the stores have extra goodies outside and in those spaces, too! A little birdy told me the newspaper was setting up a table with free copies and a special discounted sign-up rate on subscriptions; Stasia at Just Around The Corner is making up little jewelry kits for a quick crafting project for young or old. I’ve procured just the cutest little popcorn bags and will be getting here early to do 200 of them for free samples of popped corn (if you want more to make yourself, it will be inside the store in a nice display).

The Farmhouse Ice Cream Parlor is setting up a coffee arrangement in front of their place, just like last year, so piping hot coffee will be available right there in the midst of everything, they reported it was popular last year so they are doing it again.

That same day, Kay will be here teaching her Tinctures class (see the description for that on page four) and Husband has said he’ll come in and help out that day so anyone who hasn’t caught “Mr. Plain and Practical” on the premises yet, you’ll have your chance to shake his hand and say thanks for all the good work he does behind the scenes to make this place successful.

We have good restrooms on our back hallway, and you can fill water bottles from the sinks, so pack yer fanny pack and come spend the day!

September 2011				Ninth Month		
S	M	T	W	TH	F	S
				1	2	3
4	5	6	7	8	9	<u>10</u>
11	12	13	14	15	16	<u>17</u>
18	19	<u>20</u>	<u>21</u>	22	<u>23</u>	<u>24</u>
25	26	<u>27</u>	28	29	30	

Note: Closed Sept. 3 for house-moving
September 6th—Labor Day Holiday
September 11—Grandparents’ Day
September 23—first day of Autumn

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

When autumn shadows throw their patterns across the land, they are not the images of fragile, dying leaves, not the bared arms of lofty elms, not shadows of a fading summer; but swinging shapes as of books upon a strap, of round and square boxes held under an arm, of hurrying little people heading towards the nearest school. Djuna Barnes

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.

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, and other flavors, with no colors or preservatives. \$10.00 per pound.

Lollipops, 3" and thick-twisted, multi-colored, made in California, \$2.75 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.

Made Here At The Store

Tuesdays and Fridays are baking days, with breads 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, Jalapeño/cheddar and Sourdough Dill. .

Pretzels will be starting soon, we haven't added up the time and ingredients yet to know how much we'll need to be charging, but yes, they are delicious, and yes, we're getting some mustard to pack with them. Made from scratch.

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
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.

I've found five vintage wood carnival canes I'm turning into cat wands, \$7.50 each, first come, first served—when they are gone they are gone.

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, \$6.00 pound—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 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, working on whatever inspiration strikes her—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'll be adding made-from-scratch soups to the "menu" in late September, kept in the store cooler in microwaveable cardboard containers, for carry-out. There will be one soup each week, or choice of chili, and it will come with a side of bread we baked here in our big kitchen.

We aren't putting any salt in the soup, but we'll include a little packet you can add yourself, so folks watching their sodium can control it for themselves.

"He watereth the hills from his chambers: the earth is satisfied with the fruit of thy works. He causeth the grass to grow for the cattle, and herb for the service of man: that he may bring forth food out of the earth; And wine that maketh glad the heart of man, and oil to make his face to shine, and bread which strengtheneth man's heart." Psalm 104: 13-15



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.

P	O	S	T	T	O	A	S	T	I	E	S	Word find!
K	L	A	O	A	T	S	E	B	A	W	Y	Calumet
E	L	N	P	S	B	M	A	G	A	E	L	Jello
L	E	K	S	L	U	K	L	N	H	E	W	Swansdown
L	J	A	U	L	E	E	S	S	M	H	K	Grape nuts
O	Y	E	A	R	V	D	R	R	I	E	R	Coke
G	R	C	S	I	O	E	O	T	M	K	A	Sanka
G	L	L	A	W	H	H	E	L	E	O	F	Blue (as in Blue Ribbon)
S	T	U	N	E	P	A	R	G	E	C	T	White (as in White Lily)
<p>Ten letters left over spell the name of a dandy town!</p> <p>_____ !</p>												

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
Dawson 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, or come take the class and learn to make it, \$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.

Upcoming Events in Our Area

Note: YES we will be open September 15th to 18th, a correction on the previous newsletter—not going out of town that weekend BUT we will be closed September 3rd because we're moving our household up to Marysville (finally!). Thank you for your patience on all these changes.

September 10th, Downtown Street Art Fair—Fiestifair, with 140 crafters and sellers lining the streets, many shops giving out free samples, and the first 200 visitors to our store can have a free bag of popcorn we've popped from our popular supplier.

September 16th—Third Fridays is a new group that gets together at Khristos on third Friday nights—bring any kind of handwork you need to be getting done, the mending basket, the unfinished knitting, your cross-stitched sampler, anything else to keep your hands busy, and enjoy a chance to chat and share with others. This is a children-and-babies-friendly situation, a great Friday night date that costs nothing and makes you feel good. 6:30 to 8:00 p.m., first ten to show up will receive free sample bags from the Plain and Practical.

September 20th, 5:30 to 7:30 p.m., the Marysville Fiber Arts group is meeting at Khristos, bring your project or bring your questions—if you've ever wanted to spin, knit, felt, crochet, or other fuzzy pastimes, see you there!

For a refreshing foot soak—
 Take some fresh herbs—lemon balm, peppermint, alfalfa leaves, spearmint—and prepare as though you were making hot tea. Set aside to cool to room temp, strain, and put into a foot bath with 1/2 cup of dissolved Epsom's salts, and add water until it comes over the arch of your foot. After 15 or 20 minutes, remove your feet, and rub them briskly with a rough air-dried towel. Ahhhh!

Upcoming Classes at Plain And Practical Foods

Tinctures: Making Scent Mixes. 11:00-12:00 noon, Saturday, September 10th. Taught by Kay Richardson. Extract your own scents from herbs, flowers, and spices. Class will cover the principles of making scent mixes, the basic tincture “formula,” choosing materials for a tincture, and using tinctures. Students will leave with a tincture of their own making, information, and some materials. \$20.00. Please sign up by September 7th, so materials can be procured.

Homemade Healthy Toys—The Dough Class. September 14th, 7-8:00 p.m. Becky is a whiz at making low-cost, healthy items for her three kids, come and let her demonstrate how to make three kinds of non-toxic, safe doughs that can be put into containers and saved for a quiet activity at home or away. All materials provided for taking home, as well as recipes, and you’ll take home samples to try. \$21.50, please sign up by Tuesday, 8/16, so we can get the kits made up for everyone in advance. Children age 10 or older welcome with an adult.

Five Ways to Use Up Zukes. 4:30 to 5:15 p.m., Saturday, September 17th. Two salads, two casseroles, and a cookie recipe to try out—if you missed out learning how to be creative with using up zuchinnis when they overwhelm you, here’s your chance to taste-try all five, pick up some kitchen tips for making them all, grab printed folder of recipes and even do a little quiet shopping if you want—store normally closes at 4:00 but students can shop after the class if they wish. \$11.50 includes all (and you might find a zuke in your purse if you don’t pay close attention)

Apples and Ice Cream, 6:30-7:30 p.m., September 20th. Kid’s class! Taught by Stasia, the owner of Just Around The Corner, seasoned mom of three, for ages 8 and up, limit of six youngsters for this one. For \$12.50, they’ll be preparing applies for Stasia to put into the oven to bake, and while those are cooking, everyone’s going to measure and make their own ice cream-in-a-baggie. Everyone goes home with recipes and a smile! Make sure to sign up by 8/16.

Birdseed Hangings, September 21st, 6:30 to 7:15 p.m., taught by Stasia. A fun and eco-friendly make and take class for kids ages 7-12. These bird treats are a great way to be sure our feathered friends have plenty to eat this winter. After this hands-on class you will be have the tools & recipes to make your own! \$14.50, please sign up by 9/16 so we can get the supplies ready. Kids 8 and up with a parent.

Making Gift Vinegars with Fresh Herbs, taught by Valerie Hibbard, Thursday, September 23, 6:30-7:30 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.

Making Scent Mixes: Fresh Herb Simmer Pot Mixes, taught by Kay Richardson. Saturday, September 24th, 11:00 a.m. to 12 noon. Learn how to make your own customized simmer pot scent mixtures. The class will cover the principles of making scent mixes, techniques, and using a simmer pot. Students will leave with a simmer pot, their own scent mix, and recipes. \$25.00. Please sign up by Sept. 20, so materials can be procured.

Smarter In The Kitchen Series, Class Two: Cook Once, Eat Thrice. September 24, 12:30-1:30. Come to our favorite restaurant, right across the hallway from our kitchen door, and Valerie will tell you kitchen secrets so that on a partial day off on the weekend, you can ease a great deal of stress and save a lot of time later in the week. Made especially for women who have to balance home and work, you’ll leave with recipes, menu charts, techniques for saving and keeping foods safely before and after cooking, and since the class includes soup and a sandwich and beverage, you’ll be ready to head to your grocery store for supplies on your way home. \$14.50 includes folder of useful good stuff, and your lunch. Please sign up by 11th so Valerie can get handouts copied and tell Gus how many to expect. Limit 8.

Soap Balls Class, September 27th, 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.

Stinky Kids Rooms! September 29th, 7-8:00 p.m. Come for a quick, 45-minute class on natural healthy room deodorizers, kids 10 and up can attend with a parent, grown-ups allowed too. These closet deodorizers are great as gifts to make later, too, when it’s closer to the winter holidays! \$21.50 includes all materials, recipe folder with additional information, attractive craft material for hanging up your finished works. Must pay and register by 8/6 (class size limited to 8) so we know the amount of supplies to pick up. Taught by Becky Niekamp, seasoned mother of three!

Homemade Peppermint Salve. September 30, 6:30-7:30 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.

Seven Meals From One Chicken, October 1st, 4:30 to 5:15 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, and I’ll leave the register on in case anyone from the class wishes to shop in the store afterwards (we’re officially closed at 4:00 p.m.).

Classes being set up for October—Best-ever Snappy Gingersnaps—Make, Bake, Take Smarter in the Kitchen Series. Class three: Make All Your Own Snacks (be healthy and save money too). Peppermint Salve Salt Dough 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.

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!

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

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.

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.