

At first I was stunned. But it was no joke, - it was really true. Everybody had a million dollars and was convinced that for him -work was over.

Then I woke. My dream over. The sun shining - the birds singing - my wife rattling the dishes.

I looked out of the window and saw a world of people moving about their tasks, all doing the things for which they are best fitted, all contributing a little to my life just as I contribute to theirs. I called to my wife: "Hurry up with breakfast, dear - I want to get to work."

Or put it another way: "Human resources are far more significant than physical assets."

--Copied from Beverly Kindler's
Circular letter, H.E.A. , Norton

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THE RECIPE CORNER

If you have recipes you would like to share with other homemakers in the county just let me know. I will be glad to put them in the newsletter.

A new and delicious meat dish which was served at a dinner by the Solomon Valley 4-H Club is called Veal a la Madelon. I got the recipe from Mrs. Ben Hunsicker.



Veal a la Madelon

- 1 clove garlic, minced
- 2 lbs. boneless veal, cut in bite size pieces
- 2 T. flour
- 1 t. salt
- 1/4 t. pepper
- Two 1 inch wide strips lemon peel.
- 1 c. boiling water
- 1 c. heavy cream

Saute garlic in hot butter in heavy skillet. Remove garlic and brown veal in the butter. Sprinkle flour, salt, and pepper over meat. Brown again. Add lemon peel and water. Cover. Simmer about 1 hour until tender.

Remove lemon peel. Stir in heavy cream. Heat through. Serve hot over buttered potatoes. Makes 4 to 6 servings.

NOTE: Onion may be substituted for garlic. Beef may be used in place of veal.