

Brewster native fights hunger in east-central Arizona

By Greg Stover
The Goodland Star-News
Marla Giarratano, formerly of Brewster, joined the fight against hunger in Arizona this past August when she became director of resource development for the United Food Bank in Mesa. The food bank serves the middle third of the east half of the state.

"I enjoy the variety of my position," said Giarratano, "as I get to work with volunteers, community members, mayors, dignitaries as well as state legislators. I give numerous presentations about hunger to civic groups, schools and corporations.



Giarratano

My days are never the same."

Giarratano said her first major project was the "Race Against Hunger" held Oct. 29 at the food bank's warehouse. The event raised nearly \$10,000 through a silent auction featuring NASCAR items and a dinner with music. NASCAR drivers attended to support the event, providing photo opportunities for their fans.

Giarratano said over 300 people attended the dinner, which gave them the chance to learn about United Food Bank and what it does. The group supplies food to over 250 agencies in Arizona that in turn distribute it to those who need it.

Trip to doctor reveals breaks are nearly healed; next visit set for spring

I went back this week to see Dr. Durbin. X-rays showed the breaks are almost totally healed. He was pleased with this finding and loosened some of the reins he had on me.

He still wants me to use the walker outside but to gradually use it less and less inside. When I'm comfortable with a cane or the quad walker, use the big one not at all.

I don't have to go back until early spring or see him if I get back to see the folks for any reason. Driving is still on a cooler level, only to the doctor or to get groceries, no long trips out of town. I can live with that change also. So you can see things are beginning to look normal.

The weather was nice, cool but no moisture until we started to come home. We drove in a couple of misty



Jan Zwetzig

• goodland gazette

areas and one spot where Father Hal had to use the wipers.

We had to use his car, as mine was dead as a doornail, and they couldn't even start it with jumper cables. I think it is a dead battery. Garage was supposed to get it Thursday, but they had a couple of cars that tore up their transmissions, and they needed fixed right away.

The three of us went to the center on Monday to take some things to the craft department and to my two

main therapists. I had some small things they can use as bingo prizes and some handicrafts for their fall bazaar. I really thought the bazaar was next week, but it is on the 19th.

Charlene was thrilled to get it all. I saw several of the folks who had helped in the getting better and getting back home. I had made some noodles for Mike and Mark, as neither has ever tasted homemade noodles. I couldn't find Mark, but they assured me he was in the building somewhere.

Charlene took the bag to his office but informed me if they were still there when she got off work at

6 p.m., she was going to take them home. Mike said he'd keep his eye on it and was sure Mark would turn up soon. Mike was absolutely thrilled to get the noodles.

Tuesday morning, I had my doctor appointment. After lunch, we went to Windsor, so I could get some jerky. I also met a class mate of mine, and we had a good visit. He brought me up to date on several others who are having health problems. It was good to see and visit with Tommy.

We didn't do any real running around or shopping. Bob is still having trouble with his surgery from six weeks ago and had therapy on Monday morning. He'll have two more and then they hope he'll be done. He will continue some at home, as I will

also have some. I guess there is no end to trying to get everything back to normal.

My niece's husband Bob had been put on some powerful drug for his liver problem. He seems to be fairly well. The doctors finally gave them permission to fly to California to see their first grandson who is a month old. The kids were going to come for Thanksgiving, but Mike has only Thursday evening off. There's no way they could arrange anything, so Bob, Patsy and Cathy flew out to see the family.

That little guy has the longest black curly hair I've ever seen on a newborn. He weighed almost nine pounds at birth and was 22 inches long. Greatgrandpa Bob said he was half-grown at birth. They had some pictures for me, but I would rather have had the chance to hold him.

I had forgotten how tall Bob's former farmer boss was. We stopped in Windsor to see Ken and Karen Kneivel. That man is 6 feet 9 inches tall. He's the cousin of dare-

devil Evel Kneivel. Boy is he tall, not very heavy but has a head full of curly gray hair.

His wife is close to 6 feet tall, and she only comes to his shoulders. Bob said their two girls are both around 6 feet or slightly more in height.

I did miss a note last week. At the turkey dinner a couple of weeks ago at the Catholic Church, the diners across the table from us were the Hardins who live north of town.

Mr. Hardin is the man who makes animals or other creatures out of old steel. It was an interesting conversation, as he told about some of his projects.

We passed the Swets farm at Timmath, where that man makes dinosaurs and other animals. He has a castle he has built where he houses his creations. I told Mr. Hardin about the place, and he said he would try to stop and see it on their next trip to Fort Collins.

I see nothing else, so I will close and get it ready for the paper. Have a safe and happy Thanksgiving.

Cookbook celebrates Nutcracker Ballet's anniversary

Linda Hymes celebrates the 60th anniversary of the Nutcracker Ballet in the United States in her cookbook "The Nutcracker Sweet." The ballet is a favorite for the holidays and with many, a tradition.

The original story, from E.T.A. Hoffmann's "The Nutcracker and the King of Mice," is all about deserts.



Pat Schiefen

• postscript

Sunflower seed and sesame brittle

1 1/4 cup sugar
1/2 cup water
1/4 teaspoon baking soda
1/2 cup sunflower seeds
3/4 cup toasted sesame seeds

Heavily grease with butter a baking sheet.

Caramel: Combine sugar and water in a heavy saucepan. Over medium heat stir until sugar dissolves.

Raise heat and boil until sugar turns amber brown color. Swirl pan if the sugar does not brown evenly.

Stir in baking soda and seeds. Quickly pour onto greased tray. Flatten with a greased spatula to a thickness of 1/4 inch thick. Let cook until hard. Crack into pieces. Store in a tightly covered container.

Raspberry Linzertorte

Hazelnut tart shell
1/2 cup (1 stick) unsalted butter, at room temperature
1 egg
1/2 teaspoon vanilla extract
2 tablespoons heavy cream
1/2 cup sugar
1 cup toasted and skinned hazelnuts
1/2 teaspoon ground cinnamon
1 tablespoon unsweetened cocoa powder

2 cups sifted all purpose flour

Filling

1 1/4 cups fine seedless raspberry jam

1 egg yolk
1 teaspoon milk

powdered sugar, for dusting

Making the tart shell: Cream butter until light in a large bowl. Add egg, vanilla and cream and mix well.

Combine sugar, hazelnuts, cinnamon and cocoa powder in a food processor and pulse until nuts are finely ground. Stir ground nuts into the butter mixture with a mixer on the lowest speed. Mix in flour until just mixed. With a spatula scoop out dough onto a piece of heavily floured waxed paper. Knead into a flat disk and wrap tightly. Chill for at least 1 hour or overnight before rolling it out.

When chilled, unwrap and place on a generously floured board. Cut off one third of the dough, wrap and return it to the refrigerator. Smooth some flour on your rolling pin. Quickly roll the dough out until 1/4 inch thick. Turn and flip over as you roll out so it doesn't stick to the board.

Place tart tin over the dough and cut a circle 1 inch larger in diameter

than the tin. Fit the circle into the tin. Use a spatula to help move the dough.

Push dough into corners so there are no air pockets. Take some of the trimmings and form into a ball and use it to press dough into the corners without tearing the dough. When dough is snug in the tin, roll the rolling pin across the top to trim the edge. Use a fork to prick all over. Set aside.

Remove reserved dough from the refrigerator and roll it out slightly thinner than the dough for the base. Cut into strips about 3/4 inch wide.

Add the filling: Spread raspberry jam into the base of the tart shell. Lay dough strips across the top forming a lattice. Place tart into the freezer for 20 minutes. This is very important.

Glaze and bake the tart. Preheat the baking tray you will put the tart on in a 400 degree oven. In a small bowl, whisk together the egg yolk and 1 teaspoon of milk. Brush over strips and the edge of the tart, covering all visible dough.

Place tart on the baking tray and bake for 15 minutes. Then reduce oven temperature to 375 degrees and bake an additional 15 to 20 minutes or until crust is golden and jam is bubbling. Cool thoroughly on a rack. Dust with powdered sugar before slicing.

Crossword Puzzle

1	2	3	4		5	6	7		8	9	10	11
12					13			14		15		
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CLUES ACROSS

1. Hutch
5. President's Day Mo.
8. Schools of whales
12. Consequently
13. Putrid
15. Capital of Western Samoa
16. Drat!
17. Dote
18. Farm building
19. Competitive outcome
22. Frau's husband
23. Bad (prefix)
24. Braves slugger
27. Presidential nominee, ____
Landon
30. Fooled
34. Prickly biennial herb
36. Three
38. French Sudan
39. Sphere
40. Watering holes
43. Dusk
44. Prevaricator
46. Type of rug
47. Iraq's neighbor
49. Admit
51. Conger
53. Le ____, Grand Prix location
54. Bro.'s sibling
56. Distant
58. Bush or Kerry tune
65. Hook
66. Loathe
67. Grayish yellow
68. President's office
69. Limit
70. Related
71. Compass pt.
72. Compass pt.
73. Colored

CLUES DOWN

1. Yield
2. Voiced
3. Giant
4. Villa and Segora
5. Hat type
6. School founded by Henry VI
7. Energy
8. Food nutrient
9. Black or fire
10. Grime
11. Before Clemente
13. Balmy
14. Believe
20. Dogma
21. Upset
24. Coral reef
25. Eagle's nest
26. Capital of Morocco
28. Vassal
29. Tree
31. Song of praise
32. Rock and Roll "King"
33. Reduce
35. Rule
37. Pen stuff
41. Engage in a contest
42. Berried shrub
45. Arousing or provoking laughter
48. Explosive
50. A quantity of no importance
52. Indian city
55. Knife
57. Nonflowering plant
58. Own, possess
59. Saddle horse
60. Double-reed instrument
61. So we see
62. Yucky
63. Lake ____, one of the Great
64. Supply
65. Good (Gaelic)

Brewster All-Star Booster Club

SCHOOL CALENDAR FOR NOV. 24 - NOV. 30

Wednesday to Friday - No school; Thanksgiving break.

Tuesday - Junior High basketball in Brewster against Weskan 3 p.m.

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Don't wait until six men carry you to church in a pine box. You can do it for yourself on Sunday.

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