

THE FOREST REPUBLICAN

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HILES NEWS

Summer continues to shine on. Lots of sun, plenty of rain, warm days and cool nights. We hope our summer visitors are enjoying this lush and green northern paradise as much as we year-rounders are. After making it through the winter, we appreciate how nice it is to be able to open the door and walk outdoors without a ton of extra clothing and boots!

The Winners Are....

The Hiles Fire Department reports the following prize winners in their raffle at last weekend's trapshoot:

First prize, \$250—Flora Ecker, who was a guest at Hiles Pine Lake Campground

Second, \$150—Joyce Votis

Third, \$75—Bill Rausch

Fourth, \$25—Joe Bukovic. Joe donated his prize back to the Fire Department.

Amy Bukovic has promised a more complete write-up of the trap shoot next week.

A Poem from the Past

This poem was sent to me by Dennis Seeley, formerly of Hiles. It appeared in a Hiles News column quite a long time ago, when the late Florence Stern was the reporter. The poem was given to her by the author, the late Charles Marshall, of Argonne, and is dated January 28, 1963.

Aging

*When we grow old and are laid on the shelf,
We start counting our blessings instead of our self.
When our backs are stooped and our steps begin to slow,
And we feel like a rooster that had its last crow,
When we've lost our teeth and most of our hair,
We're put in a class with "The Old Gray Mare."
When we fail to keep step with life's swift parade,
We are asked to fall out and sit in the shade.
Only yesterday we competed in life's tough game,
Today we are disqualified, decrepit, and lame.
So we sit on the sideline and watch the world go by,
We're too sad to laugh and too brave to cry.
Like an apple ripened and mellow with age,
Or a tiger tamed and let from his cage.
But here's a top secret from life's history wrung,
Age is no barrier to stay young.
For a man is as young as the thoughts he thinks,
He's only as old as the thoughts he winks.
Age cannot be measured by the ticks of the clock,
Nor a man judged by the cut of his frock.
He who tempers the wind to the newly born,
He also can silence "Old Gabriel's Horn."
But there's Old Father Time whom we all despise,
He's sitting on the fence whetting his scythe.
What he is going to do is as plain as day,
He'll mow us down like a wisp of hay.
But earth's fairest flowers shall wither and die,
And so my friends must you and I.
But the flowers shall spring again at a master's call,
And again share their fragrance near the old garden wall.*

Calendar and Almanac

July is Cell Phone Courtesy Month, (and let's make it Cell Phone Safety Month, too, by not using them while we are driving!)

This week is National Parenting Gifted Children Week.

July 23—Gorgeous Grandma Day

July 25—Full Moon—Buck Moon or Thunder Moon

How's Your garden Doing?

I'll bet it's producing some scrumptious fresh vegetables! Here's a fun way to serve those green beans.

Green Bean Bundles

1 lb. green beans with the ends snapped off (buy or pick about 1 1/2 pounds so you'll have 1 lb. after the beans' ends have been snapped)

8 slices lean, regularly sliced bacon

3 Tbsp. real butter (no substitutions!)

1 Tbsp. minced red onion

1 clove minced garlic

1 Tbsp. rice vinegar

1 Tbsp. white sugar

1/4 tsp. kosher salt

Bring a large pot of lightly salted water to a boil.

If you're using fresh green beans, wash and snap the ends off. Discard any sickly looking, overly skinny, limp or yucky-looking beans.

When the water is boiling, briefly boil (blanch) the beans for 2-3 minutes or until you start hearing a popping noise and the beans have turned bright green. Quickly drain and rinse in cold water until the beans have cooled.

If you're planning on completing the beans immediately, preheat the oven to 400

degrees F. On a cookie sheet, divide the green beans evenly into 8 piles.

Carefully bundle each pile of beans with one slice of bacon and return to the baking sheet.

This step can be done up to a day ahead of time.

When the oven is ready, place the pan in the oven and bake for 10-15 minutes or until the bacon is crisp and sizzling. While the bundles are in the oven, melt the butter over medium-high heat in a small saucepan. When the butter is bubbly, add in the onions and garlic and sauté for 2-3 minutes or until the onions are softened and fragrant. Reduce heat to low and add in vinegar, sugar, and salt. Remove from heat and set aside.

When ready to serve, place bean bundles on a serving platter and drizzle with sauce. Serve immediately.

By the way, which are tastier, green or yellow (wax) beans? I ask this to settle a dispute in my family. What's your vote on this important issue? Email me at pj04@newnorth.net.

Watch Where You're Going!

As a senior citizen was driving down the freeway, his car phone rang. Answering, he heard his wife's voice urgently warning him, "Herman, I just heard on the news that there's a car going the wrong way on I39. Please be careful!" "I know," said Herman, "But, It's not just one car, it's hundreds of them!"

By Pat Pfeiffer

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