

**Times** Remembered **Betty A. Young** BYoung505@Outlook.Com

## **Trying Times**

For the past few weeks we have experienced some very trying times. We have been snowed in, had power outages, and frozen water lines blessed to receive the COVID-19 vaccines and up again.

the snow and ice are melting and roads are thawing. This is a great relief from the ice and snow and it is less than 30 days till spring!!

Sometimes it is good to step back from our troubles and reflect on past and present times. That is the ultimate reason I love writing about times remembered. It's encouraging when I can write something that brings smiles to people's faces as they remember their similar experienc-

Today the thought of cooking with my mother came to mind. I remember all the times we shared cooking on a snowy day. School was out due to snow and Mom always cooked three meals a day regardless. This particular day we cooked turnip greens/turnips. Dad always sowed a greens patch in the late summer and so we always had turnip greens/turnips, kale and mustard greens. We froze plenty of greens every

It took more time and effort in the summer to freeze greens and turnips but they always tasted fresh from the garden in the winter. When Mom cooked the turnip tops she would sometimes save the roots to cook a day or two later. But this particular time she cooked the turnip roots and greens together. Either way, they were deli-

Early in the morning we gathered the turnips and we are still battling COVID-19. We have been from the garden. We toted the buckets of turnips to the back porch. We used three different concase numbers are declining. Things are looking tainers to wash the turnips. Mom washed the often topped this off with peach cobbler. turnips three times, she was being certain that We all are trying our best and hanging in there. all the sand and dirt was removed. Next, we went ber my wonderful Mother and her cooking tur-Today, the temperature reached 45 degrees and to the kitchen where she already had a large pot nips.



of water boiling. (I can still see that old pot in my mind's eye). Mom stacked several of the greens leaves in her left hand and then rolled them up. Then she cut quarter inch slices off the rolled leaves and let them fall into the water which was boiling by now. She had already put salt into the water along with some bacon grease or salt pork which gave the greens a delicious flavor. Also, the turnip roots were sliced and cooked with the greens if preferred.

The "eating" was good with a plate of turnips and greens with crumbled corn bread. And maybe a little fried streaked meat to go with the greens. Sometimes we would add a little vinegar to the greens. We enjoyed every spoonful! We

Every time I smell turnips cooking, I remem-

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