

Do you know what a splitshot sinker is? What does caliber mean? What's a box call? How do you tie a man's tie? What are secateurs? How do you plan a garden? What's a Figure-of-8 knot? Do you know camping and hiking safety rules? Can you read and understand a recipe? Would you like to cook or bake? Have you ever thought of building a cabin or a split-rail fence? Do you know how to whittle? Are you familiar with proper manners? Can you correctly unclog a double sink? Do you know how to budget or keep a savings ledger?

If you'd like answers to these questions and more, it's all in a terrific, 183-page guide for boys, written by Gail Kappenman and Martha Greene. Between them they have 17 children, 10 of whom are boys! Their handyman husbands and clever sons provided the inspiration for all the topics covered in this handybook. Designed for boys age 9-15, it also includes loads of recipes, basic sewing skills, and laundry information – for when Mom isn't home! Striving to provide a wealth of practical, old-fashioned, boy know-how, this guide gives enough information (and helpful illustrations!) on a topic to allow your son a chance to try his hand at gardening, building, whittling, cooking, camping, fishing, home repair – just to name a few! This is a great book to give any boy wanting to learn about things that don't require a computer, a modem, an ipod, or the internet! Much of the book can be used by homeschooling moms as a resource for various subjects: Home Economics, Health & Safety, Art, etc. Dads will need to get involved in some of the bigger projects, like building the log cabin and the split-rail fence. Dads may want to test out the camping, hunting, or fishing sections with their sons, and help them stock their toolbox once it's completed!

*We hope you'll enjoy watching the young men in your families learn new skills and develop new interests through using *The Young Man's Handybook - Preparing Your Son on the Homefront!**

Retail: \$22.95

*GREENE ACRES PUBLICATIONS
Martha@MarmeeDear.com
www.MarmeeDear.com
POB 425 Honea Path SC 29654*

Seth's Split-Rail Fence

This fence makes a great border for any yard. It is highly decorative and lends itself well to adding small trees, such as flowering trees or fruit trees, along with flower beds or herbs. Any boy can set to work and make a nice fence for his mom's garden – or for his own!

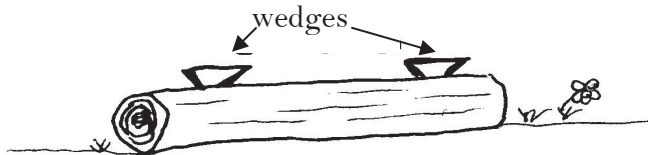
You will need:

- Two wedges
- A maul or sledgehammer
- A pencil or other marking instrument
- A yardstick or measuring tape
- A chainsaw
- A hammer

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-Making the Rails-

If you have dried cedar logs, that is the best. If they are not dry, an explanation will be provided for “walking the wedge,” which is used for green (or freshly cut) wood. Cut logs of 6-8” diameters into 6 foot sections. A chainsaw is best for this. Ask your father or an older brother to help with cutting the logs if you are not old enough to use a chainsaw. You will need a lot of logs. Read through all the directions before you begin to make the fence. It should help you judge how many 6-foot logs you will need. Take a log and lay it on the ground. Using a hammer, drive one wedge into the center top at one end, and the second wedge at the other end.



Using the sledgehammer (or maul, flat side down, sharp, pointy side up), strike the top of the wedge, driving it into the wood and causing the wood to split. Go to the other end and do the same thing. Do not be discouraged if this doesn't split the whole log immediately. Splitting quickly takes much practice. But don't worry – by the end of this project, you'll have had plenty!

Dirty Dishes in the Sink?

- Scrape all the uneaten food and other debris off the plates and into the garbage (or compost can). Make SURE you scrape off as much grease as possible – it will build up and clog the drain and pipes.
- Fill the sink with water as hot as you can tolerate it. Pour your dish-soap in the running water in order to get bubbles. (Using the more expensive dishsoap is better – you end up using less than if you use the watered-down cheap stuff.)
- Begin by washing the glasses. Then wash the plates. Then the silverware. (Make sure to carefully wash the sharp knives separately – don't dump them in the bottom of the sink, where you might accidentally get cut by one.) Finally, wash the pots and pans. You may need to use scouring pads and scouring powder.
- NEVER place electric appliances under the water or in the dishwasher. This includes electric skillets, griddles, sandwich makers, waffle makers, potato slicers, etc.
- Always rinse with very hot water. Using hot water to wash and rinse dishes helps to kill germs. If someone in your family is ill, you can add a few drops of bleach to the water – that will make sure you kill all the germs in the dishwater.
- If you have a dish rack, place the glasses in there upside down. If you just have a towel to lay on the counter, it is still better to place them upside down, to allow the water to drain out. If you prefer to dry them all with a clean dish towel and put them away, that is fine, too!
- Put all the dishes, glasses, pots, pans, and utensils back where they belong once they are dry.

- Clean the sink. Rinse all the bubbles down the drain, wipe the sink clean, rinse again. Clean out the sink strainer and put the debris in the trash – nothing looks worse than to get a glass of water and look into the sink and see debris in the strainer! Also, wipe down the area around and behind the faucets, spigot, and sprayer. Don't leave ANY crumbs of food, spots, or grease around the sink or on the adjoining countertops.
- Wiping down the countertops with antibacterial soap or spray will keep the kitchen clean and germ-free.
- Placed soiled dish clothes and drying towels in the laundry. Replace with clean ones.



Setting the Table

If you choose to use a tablecloth, make sure it is clean and wrinkle-free.

Basic table setting is easy: Place the plate, then place the knife to the right of the plate, the spoon to the right of the knife, and the fork to the left of the plate. Having a napkin is a nice touch, and the napkin goes to the left of the fork. Some people prefer to have the fork laying on top of the napkin. The glass sits above the tip of the knife. If you have a separate plate or bowl for soup or salad, they can either be placed above the fork, or on top of the plate. The dinner plate is on the bottom, the salad plate on top, and the soup bowl on top of that.

Many people like to keep things on the table like salt, pepper, sugar, and butter. Make sure to place a butter knife with the butter.



Wild Blackberry Fritters

Utensils you will use:

- Paper towels
- Mixing bowl
- Stirring spoon
- Frying pan
- Slotted spoon

Ingredients you will need:

- All-purpose flour
- Sugar
- Baking powder
- Salt
- Cooking oil
- Milk
- Eggs
- Blackberries
- Confectioner's sugar

Combine these in a mixing bowl:

- 1/4 cup sugar
- 1/4 tsp. salt
- 1 cup milk
- 2 eggs

Add in to the mixture:

- 2 cups all-purpose flour
- 1 Tbsp. baking powder

Stir just until the ingredients are combined completely. All flour should be incorporated and mixed in well.

Fold in gently with a stirring spoon:

- 3 cups blackberries

Heat about 1 inch of cooking oil in a frying pan on medium high heat. Drop tablespoonful-size blobs of fritter batter into the hot oil. Do not place too many in the oil at one time. Fry the fritters until they hold their shape and are lightly browned, turning only once. Remove carefully from the hot oil with a slotted spoon. Drain on paper towels to remove excess grease. Transfer to a serving plate and sprinkle them lightly with confectioner's sugar. Serve while warm.

We have wild blackberries all over our acres. This is a recipe our family concocted to use up all the buckets of blackberries they pick each season. After a few times of making them with me, they can make them all by themselves. We love making this summertime treat!

Toastee Breakfast Ideas

- Cheese Toast -

Lay slices of whole wheat bread on a baking pan. Sprinkle tops of bread slices with grated cheddar cheese or top with one slice of American cheese. Put under oven broiler on the rack near the top. Turn oven to "BROIL" setting. Watch closely. Remove when cheese is bubbly and has light golden spots on it.

- Cinnamon Toast -

Spread soft butter or margarine on slices of bread. Sprinkle with cinnamon-sugar mixture.

Cinnamon-Sugar Mix:

- 1/2 cup sugar
- 1/2 tsp. ground cinnamon

We use this every week at our house so we make up a bunch of it and keep it in a special shaker in the cupboard.



- French Toast -

Beat these ingredients together in a shallow dish with a whisk or fork until smooth and blended:

- 2 eggs
- 2 Tbsp. milk
- 1/2 tsp. vanilla flavoring
- 1/4 tsp. cinnamon

In a large frying pan, melt:

- 2 Tbsp. butter
- 1 Tbsp. cooking oil

Use medium-high heat. Dip thick slices of French bread into the egg mixture, coating each side well. Lay the egg-soaked bread slices into the hot grease in the frying pan. Fry until lightly browned on one side and then turn and cook on the other side. Remove from frying pan and serve with syrup or honey.

- Honey ~ Butter Toast Spread -

Mix with a spoon until creamy:

- 1/2 cup very soft butter
- 1/4 cup light clover honey

Spread thickly on slices of lightly toasted bread.

Cowboy Chili

Utensils you will use:

- Large frying pan
- Knife and cutting board
- Spatula
- Can opener

Ingredients you will need:

- Chili with beans
- Hot dogs
- Onion
- Corn
- Tomatoes
- Salt, pepper

This is a great chili to make if you are camping.

Using a frying pan, heat:

- 2-4 Tbsp. oil.

Add:

- 1 medium onion, diced

Cook and stir over medium heat until onions soften, then add:

- 2- 6 hot dogs, sliced

(Figure either one hot dog per person, or two if you like your chili meaty.)

Cook until hot dog pieces are hot. Add:

- 1-2 tomatoes, diced
- 2 cans chili with beans
- 1 can whole kernel corn, drained
- Salt and pepper to taste

(optional: garlic powder and/or chili powder to taste)

Stir around until all is hot and bubbly. Serve with bread or crackers.

- Tip for the Camp Cook -

Rub the bottom of your cooking pots with a bar of soap. This will prevent the smoke from covering the bottom of the pan and will wash right off without a lot of scrubbing and scouring.

Camping Food

Whenever our family goes camping, we take along canned goods, potatoes, onions, carrots, and a large cooler for eggs, hot dogs, pickles, mayonnaise (extremely perishable-keep very cold!), and assortments.

One easy meal idea is to cut up hot dogs into a pot of canned pork and beans. In another pot, make instant mashed potatoes. To serve, put a pile of potatoes in the center of the plate, making a "crater" in the center. Scoop some beans and weenies into the crater and serve - the combination is quite good!

A good breakfast dish is made quickly by frying up some canned corned beef hash. When it is close to being done, break several eggs over the hash and mix and cook until the eggs are done. Bring along some canned fruit to serve with your hash and eggs.


To make a quick and tasty campfire meal, try using canned meat, potatoes, onions, and whatever else you like in homemade hash.

To conserve space in the cooler, you can pack needed items in small serving containers or plastic zip lock baggies. Some things can be done before you go on an overnight camping trip. For example, if you know you will be needing diced onions for a recipe, you can dice them up before you leave and put them in a zip lock baggie in your cooler. (Potatoes tend to discolor if you cut them up too long before cooking.) Carrots can be cut in advance, and so can bell peppers. Instead of taking a large bottle of vegetable oil, you can fill a small container with oil. You don't have to take a whole block of butter - you can just pack one stick in a zip lock bag. Don't worry about broken eggs - crack them at home and put them into small serving containers. Then they are ready for using right away! Make sure they stay in the bottom of the cooler so they stay nice and cold. Keep meats on the bottom as well. Containers of vegetables and baggies of cheese can be placed near the top. Taking only what you are going to use makes carrying the cooler considerably lighter!

When backpacking to a campsite, taking only non-perishable items like canned goods, potatoes, and onions is best - perishable items might get too hot in the backpack before you can cook them.

Manners at Home

- Gentlemen remember to say those important words, “Please” and “Thank you.”
- Gentlemen respond to questions with “Yes, Sir,” and “No, Sir,” to men and, “Yes, Ma’am,” and “No, Ma’am,” to ladies.
- Gentlemen remember to respond with “You’re welcome” after someone tells them “Thank you.”
- Gentlemen allow guests to go first when playing games or eating at the table.
- Gentlemen pay attention to whomever is speaking with them.
- Gentlemen say, “Pardon me,” or, “I beg your pardon. I could not hear you,” instead of, “Huh?” if they did not hear someone clearly.
- Gentlemen guard their tongues from angry and loud words that may hurt someone. Kindness is not weakness.
- Gentlemen always offer ladies (including mothers and sisters) a seat, if other seats are filled.
- Gentlemen watch over and protect those younger than themselves.



I had a little selfish thought to think and think about.
I did not know it would be caught or ever be found out.
But it was like a little seed and it began to sprout!
It grew into a little weed and blossomed in a pout!

I hid another little thought, ‘twas pleasant, sweet & kind;
So, if this time it should be caught, I knew I shouldn’t mind.
I thought about it, hour by hour, ‘twas growing all the while.
It blossomed into a lovely flower, a handsome, great big smile!

—Author Unknown

A Gentleman's Way in Public

- A gentleman removes his hat or cap upon entering a building.
- A gentleman offers to open a door for a lady, whether entering or exiting a building or getting in or out of an automobile.
- A gentleman does not spit in public.
- A gentleman does not laugh at or repeat rude jokes. He walks away.
- A gentleman offers to carry packages for a lady of any age.
- A gentleman will tip his hat to a lady in a greeting.
- A gentleman uses polite language and refrains from cursing at all times.
- A gentleman does not bite his fingernails or pick his teeth in public.
- A gentleman covers his mouth if he sneezes or coughs in public.
- A gentleman says, "Pardon me," or, "Excuse me," if he needs to pass in front of someone.
- A gentleman will say, "I'm sorry," if he accidentally bumps into someone.



- Eeeww! Mildew! -

It is very important not to leave laundry sitting in a pile for days at a time – especially if it is wet! You will cause mold and mildew to form on your clothes. This creates little black dots that cannot be washed out completely. Even using bleach on whites will not remove some molds and mildew stains. So be sure to wash the laundry often – you don't want gross things growing on your clothes!

- Seeing Spots? -

Another point to remember in caring for laundry is NOT to place cleaning rags with the other laundry. Some cleaning solutions, and especially bleach, will soak from the cleaning rag onto other garments in the laundry box, ruining them. If they accidentally get tossed into the wash load with other garments, they will cause discoloring on the other garments in the wash load.



In the olden days boys used to have to haul water for their mommas to do the laundry! There was a day of the week chosen just for getting the laundry done. Large kettles were set up over an open fire, usually built by the bigger boys in the family, and the water hauled in and the pots filled up.

Then the clothes were boiled, stirred, scrubbed, and laid out to dry on

- How to Sew on a Button -

Buttons have a way of becoming loose and falling off. This is easily repaired. Find the button, or a matching button, some matching thread, and a needle. Make sure the needle will pass easily through the holes of the button. Thread the needle using a piece of thread about 20 inches long. Place a knot at the end, holding both ends of the thread together. You will have a double thread, about 10 inches long.



Making a knot in the end of the thread. Simply wrap the two ends together around your index finger, then using your thumb, “roll” the thread up and over the tip of your finger. Holding the thread with your thumb and index finger, slide your fingers down, pulling gently against the “knot” you just created. It should catch and make a nice knot quite close to the end of the thread.

Determine where the button will go. If it is a recent loss, it should be easy to see where the button belongs. If it is not obvious, simply lay the garment out in the manner in which it would be worn. If it is a shirt, button up the buttons on either side of the missing button. You may take a pencil and make a mark through the buttonhole of the missing button onto the space where you will be sewing on a new button. Then, unbutton the buttons, and place the new button on the mark.

Sewing it on. Beginning from the wrong side of the fabric, poke the needle up through the material where you marked it. Slide the button down over the needle, and draw the thread through. Choose the hole opposite the one you just went through and go back down. Come up through one of the holes you haven’t used yet, and go back down through the opposite hole. You should have an “X” going between the four holes of the button. Repeat, going in and out of the holes, making “X’s”, 3-4 times. On the last time going down, you will make a knot on the back side. (This is called “tying off” a knot.)

Making the knot. Run the needle and thread thru some of the loops of thread holding the button in place, and pass the needle through the loop before tightening it. Do this twice. You should have a knot close to the fabric. Snip the thread – you’re done!

If you have never done any of the above before, you may wish to get a piece of scrap fabric and some buttons and practice before you actually work on a shirt. This is all quite fast – once you have mastered sewing