

## For the Farm Wife and Family

We've heard of a tempest in a teapot and confusion in the cockpit, but this week it's conflict in the cookie compartment. It all started with a request from Daniel S. Berus of Reinholds who asked for an authentic Lebkuchen recipe.

Replies there have been: Litz, Conestoga, Gordonville, Ephrata, Kirkwood, Bareville, Manheim. Some are similar, some are clippings, but it looks like there's no choice but Lebkuchen, or Lep Cake. Lep cookies, Leb Cake.

Here is one, from a reader at Bareville, no name given, for a starter:

### LEBKUCHEN

- Two cups shortening, melted
- Three cups sorghum molasses
- One cup sugar
- Eight cups flour
- One teaspoon salt
- One tablespoon ginger
- One tablespoon cinnamon
- Two cups buttermilk or sour milk

Heat molasses and sugar together. When sugar is dissolved, add shortening and stir until it is melted. Remove from heat. Sift flour, soda and spices together. Add sifted dry ingredients alternately with sour milk. Stir until a soft dough is formed.

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ed. Work dough with hands for five minutes. Let chill in refrigerator for several hours. Turn dough on lightly floured board and roll one-fourth inch thick. Cut with large round cookie cutter or doughnut cutter with center removed. Glaze with a beaten egg (Dip a small piece of cheesecloth in beaten egg and rub lightly over cookie.) Place one inch apart on greased cookie sheet. Bake at 350 degrees for 20 to 25 minutes. Makes eight dozen large cookies.

We like the Lancaster Farming paper and are always looking for some new recipes, this writer adds.

For a variation on Lebkuchen, try a recipe offered by Mrs. Paul M. Irvin, R1, Litz, who wins this week's free subscription to Lancaster Farming for her letter:

"In answer to Mr. Daniel J. Berus of Reinholds who asks for an old Amish family's Leb Cake (Leb Kuchen) recipe, I have an old Pennsylvania Dutch cook which gives



Purple and pink and creamy white, magnolia blossoms in leafless trees offer a beautiful foreground to pink, blooming cherry. Hillsides are a mass of color in Lancaster County, the touches of white and pink but a showy prelude to the masses of color underfoot where the smaller, tinier, but just as significant woods' flowers now at their prime. (Lancaster Farming Staff Photo).

### AUNT HANNAH'S LEBKUCHEN

- One-half teaspoon cloves
  - Four eggs
  - One pound brown sugar
  - One teaspoon cinnamon
  - One level teaspoon baking powder
  - One and one-half cups flour
  - Three-fourths cup chopped nuts
  - Three-fourths cup wine or coffee
  - Three-fourths cup raisins
- Beat eggs well, add sugar, cloves and cinnamon. Sift flour three times, add this baking powder alternately with wine (or substituted coffee) to mixture. Mix nuts and raisins well in mixture (A little flour sifted over nuts will prevent sticking). Pour batter in flat, greased pans and bake in hot oven. Cut into strips one-half by five inches. Frost with a plain icing or sprinkle with pulverized sugar.

"I hope this recipe is what Mr. Berus wants. It's sure an old one," Mrs. Irvin adds. "I use one for cookies called Leb Cookies."

Here's another, from Mrs. John P. Kopp, R1 Litz.

"I enjoy your paper very much, and I want to send you my leb kuchen recipe. I want to keep all your recipes. They are good."

Her recipe is identical to the first, except two tablespoons of soda are included.

Elizabeth Miller of R1 Conestoga sends in another recipe for Leb Kuchen, with this letter:

"I received a copy of Lancaster Farming and looked over the recipes. I want to try the corn and apple recipes. I have so many of my own, but do not try many of them. I live alone. There was a request for Leb Kuchen. I found one which I am sending. I will try it some time later myself. I like your paper very much."

### LEBKUCHEN

- One pint New Orleans molasses
- One pint sugar
- One-half pint thick milk
- One teaspoon cream of tartar
- One tablespoon baking soda
- One-half pint lard
- One teaspoon ginger
- One-half teaspoon cloves

Flour to make stiff. Blend lard and molasses. Mix baking soda with thick milk and add to first mixture. Add ginger, cloves, cream of tartar and enough flour to make dough stiff enough to roll. Cut out round cookies with tumbler or cookie cutter. Brush top of cookies with beaten egg. Makes 60 cookies.

Here's a strange combination from Mrs. John G. Herr of R1 Gordonville, Leb Kuchen or Leb Cakes, plus one for furniture polish.

"In answer to Mr. Daniel S. Berus from R1 Reinholds, I have the recipe for Leb Kuchen or Leb Cakes. Here it is:

### LEBKUCHEN

- Two cups brown sugar
  - Three-fourths cup butter or lard
  - One cup thick milk
  - One teaspoon baking powder
  - One-half teaspoon alum, mixed in a little hot water.
- Add enough flour to thicken, about four cups. Bake in a 400-degree oven.

"While I'm writing I may as well send this furniture polish recipe along. It works wonders on dark wood.

### FURNITURE POLISH

- Two cups warm water
  - One tablespoon olive oil
  - Two tablespoons vinegar
- Put it on with a cloth and when dry polish with a clean cloth.

(Continued on page nine)

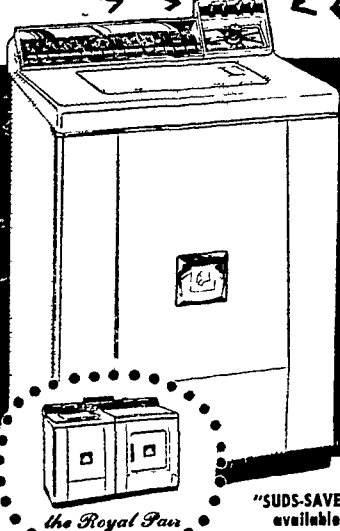
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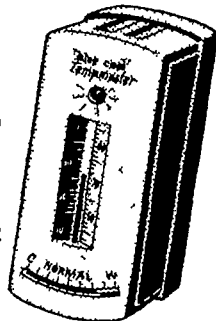
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