

Editor's Request Is Answered

Ed Note: In response to a comment on "Stacked Cake" in a letter from Mrs Grayson Cooper, Peach Bottom, we asked her to submit the recipe (see Editorial) The following is from Mrs Cooper's daughter, Mary. Many times, cooked dried apples (snitz) are used instead of peaches.

Dear Mr Owen,
Here is the recipe that you asked for. I hope you enjoy it!

COOKIE LAYER

- 4 1/2 cups sifted flour
- 1/2 tsp. salt
- 4 tsp baking powder
- 1 cup shortening
- 2 cups sugar
- 4 eggs
- 1 tsp. Vanilla
- 2 tbsps. milk

Sift flour, salt and baking powder together. Cream shortening and sugar together, add eggs and vanilla, then add sifted ingredients and milk. Roll to 1/4 inch thickness and cut in circles 7 1/2 inches in diameter. Bake on cookie sheet about 12 to 15 minutes in a moderate oven (375 F.)

FILLING

Approximately two quarts of peach halves (we use canned peach halves and slice them lengthwise) Place peach slices one layer thick on a cooky layer. Alternate cookie layers and peach layers until the cake is as tall as you want it. Arrange top layer so as to look attractive. Top with whipped cream (or eat in a cereal bowl with cream).

Sincerely
Mary Cooper

Editor, Lancaster Farming
Dear Editor,

I have written many letters in my mind maybe the thought waves have come through after all, all I needed was some encouragement to write I am sure you had stacks of letters last week I started this in the rough last week, and will try to smooth it down and mail a real, live letter to you this week.

Having read your editorials, we do read the "stuff" every week from top to bottom, have often remarked we should write and tell Jack Owen how much we appreciate the write-ups. The Editorials are all TOPS, good common sense, easy to read and understand, timely safety reminders plus a bit of humor here and there

between the lines at times. We enjoyed reading about the black monster, the Kalamazoo — took our thoughts back to the "good old days". Our children will never know the pleasure of warming cold toes in a warm oven, or how to start a wood fire in a range on a cold morning, later to be almost roasted in one place and freeze in another drab corner.

We read, "The Bible Speaks" by Dr Foreman every week. It is well written. Last April, Paul was one of a committee for the Holstein Tour. He said he would mail a copy to be printed in your paper. As I was looking through that week's issue, I said, "Here it is Jack already has it in Lancaster Farming." Paul says, "Good for Jack!"

I see you are up to date on the Holstein banquet for November 13. Your paper is al-

ways up to date, first news first, no stale, week-old stuff we have read in all the other papers first. You give the entire county excellent coverage — never miss an important news item of interest to the farmer. We know we can read all about it in Lancaster Farming.

At least that's how it looks from where WE stand!

Mr and Mrs Paul Wenger
Quarryville R1.

P.S. Saturday, I saw you had printed Mrs Grayson Cooper's letter. I almost tore this up for the waste can, but then you would never know we wrote. All I can say is when you encouraged your readers to write you were asking for it — so here it is. Thank you.

Ed. Note Thank You!

John Frey

(Continued from Page 1)

showed four steers in the carcass classes at the Pennsylvania State Livestock Exposition last week have won the on-hoof judging three four times in the six-year history of the show.

In addition to the \$200 first premium award for the carcass champion, John got a 75c per pound price for the 715 pound carcass from Esskay Meats, Baltimore. The steer dressed out a whopping 67.45 per cent, dressed prime, and had a 14.2 square inch rib eye. The outside fat covering was a near perfect 0.70.

Grand Champion steer of the show a shorthorn exhibited by George H C Arrow-smith, Upperco, Maryland. The reserve champion was shown by Lyle Miller, Ocoola, Iowa. This marked the first time the grand championship of the show has ever been placed on a shorthorn.

Last year's grand champion, shown by Wesley Mast, Elverson R2, brought \$255 a pound. The record price of \$510 a pound was set in 1956.



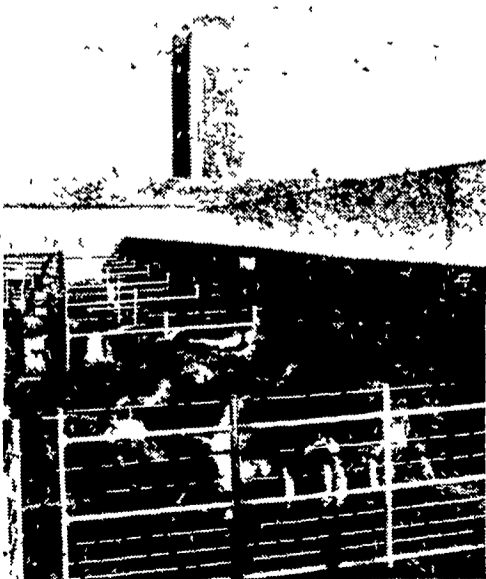
Aerial View, McMillen Feed Research Farm, Decatur, Indiana



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