

# IT'S IN THE FEED! Can You Get It Out?

WE REPEATEDLY GET LAYING FLOCK  
RECORDS AS FOLLOWS . . .

**12 month operation (floor)  
Four pounds feed used per doz.  
eggs produced.**

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Some not quite so good.

- Breed
- Management
- Weather
- And a lot of other factors are involved.

BUT . . .

From month to month more and more  
egg producers are discovering that

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### ● The Reader Speaks

(Continued from Page 4)  
Plains of west Texas. The economy is built around these two crops which is quite a bit of difference from central Pennsylvania.

Continued success in your publication.

Sincerely yours,  
Leo Damkroger  
District Manager  
DeKalb Agri. Assn. Inc.

Editor,  
Lancaster Farming

Dear Sir:

About 5 or 6 years ago I got a recipe from the Lancaster Farming called Genuine German Fastnachts. I copied the recipe but did not copy the write-up that was with it. Also I don't have the paper anymore. I was wondering whether you have that recipe in your files and if I could get it from you. Maybe it would be a good idea to put it in your paper again since it is almost fastnacht time again (March 2).

We enjoy the fastnachts very much, and also look over the recipes every week.

Thanking you,  
Mrs. Mark G. Musser  
Denver R2.

(Ed. note: We sent Mrs. Musser's letter to our Farm Wife editor, Mrs. Richard C. Spence, and she researched Lancaster Farming back to February 15, 1957 and came up with the requested recipe, which we are happy to re-print for Mrs. Musser and all our other fastnacht-loving readers. Thank you, Mrs. Spence!)

#### GENUINE GERMAN FASTNACHTS

(Sara C. Dubson, Narvon R1)  
One yeast cake or one package granulated yeast dissolved in warm water

Mix together:

- 1 cup mashed potatoes
- 1 teaspoon salt
- ½ cup granulated sugar
- 1 cup bread flour

Put the yeast into this mixture. Set this to raise about

one hour in a covered kettle. Next mix together:

- ¾ cup butter and lard (soft)
- 3 eggs
- 1 large cup granulated sugar

Mix thoroughly and add:  
1 pint of warm milk

Sift about three quarts of bread flour into a large dishpan—I use 10-quart size. Now make a well in center of flour and pour the first two mixtures in. Work the flour in very gradually with one hand until too stiff—then use both hands, using more flour if necessary until the dough is pliable and not too sticky. Set this to raise in dishpan in a very warm place for two hours. Divide the dough into four parts; roll to not less than one-half inch and cut into squares two x three inches. Put a slit into center of each one and let raise again on tablecloth.

I cover mine with cloth, keeping it raised in center of batch so as not to crush them. When light in about one hour fry in deep fat. I prefer good home-made lard as they keep fresh much longer. Store in a warm place, never too cold or they get hard. Makes four or five dozen accordingly.

(Note from Mrs. Dubson: This sounds like a lot of work but I made a batch this morning and it took five hours, started at 7:30 and finished at 1:30. Never press on rolling pin—sort of push on it. I assure you that one of these is equal to two bakers doughnuts. I never use a round cutter because it takes too much rerolling and that toughens the dough. This has been in our family for at least eight generations that I know of and we use the same dough for buns, potato cakes and raisin bread.)

Olver Wendell Holmes, known to the world as a poet, essayist and philosopher, received his medical degree from Harvard University in 1836 and practiced medicine until 1857.

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