



FROM MUSIC TO STEMMING STRAWBERRIES, Mr. Hawk leads an active life. L. F. Photo

● **Hawk Family**  
(Continued from Page 1)

with the garden, mow the lawn, carry milk and do everything that a nine-member farm family might do.

But, primarily, Mrs. Hawk

gives credit to her husband who is farm manager for Eshelman Red Rose Feed's Experimental Farms, for making it possible to take the time to record and keep her singing engagements. "I would not be able to do it without Richard's help," she says.

In fact, it was his insistence that got Mrs. Hawk started with the record after they sold their first litter of Registered St. Bernard puppies. The money thus derived nearly paid for making the first record.

The second litter was making fine playmates for the Hawk children when this reporter visited the family on Wednesday.

Mrs. Hawk has been active in music programs since childhood, singing in school, church and various local clubs in her hometown of Hallstead, Pa. Since moving to Lancaster County six years ago she has continued her musical activities in the Church of the Nazarene, Lancaster, where they are members. Mrs. Hawk has received her song evangelist commission from the Church District Assembly. She also teaches a class and is the church pianist.



THE RICHARD HAWK FAMILY. (left to right) Back row: Mrs. and Mrs. Hawk holding baby Jennifer; Yvonne; Steve and Tim. Front: Juanita; Jeannine and Danny. L. F. Photo

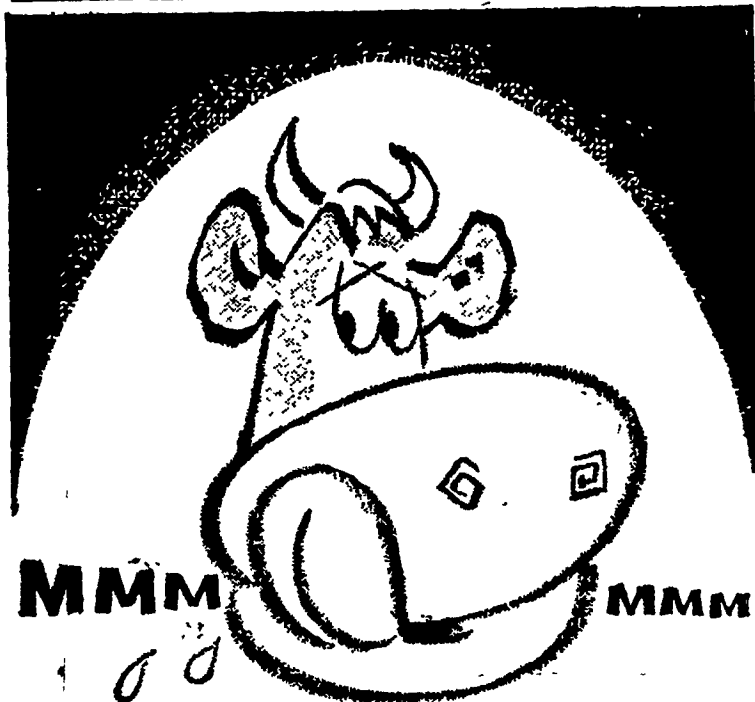
Until last year, Mary Hawk taught third grade at the Smoke-town Elementary School and would some day like to go back to teaching or become a full time evangelical singer.

Being entertained in Mrs. Hawk's spacious, originally decorated, farm home is a treat and conservation is no problem with the hostess who is so well versed on many subjects. And, of

course, with all the cooking a mother of seven children must do, the conversation naturally turns to favorite family recipes. So here are two

First, the one that didn't have a name but the children voted a favorite. It was decided on the spot to call it: "Strawberry Delight"

1 lg pkg strawberry or cherry gelatin



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THESE REGISTERED ST. BERNARD PUPPIES make wonderful playmates for the Hawk children. This is their second

litter of the playful youngsters. The first litter helped pay for producing their mother's long-play sacred record album. L. F. Photo

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- 1 qt. strawberries
- 1 cup whipped cream
- Refrigerate gelatin and crushed berries until gelatin sets firmly
- Whip the cream
- Whip the gelatin and berries until frothy.
- Gently fold in whipped cream and refrigerate until firm again.
- The second is Ginger Snaps
- 2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- 1 teaspoon cinnamon
- 3 teaspoons baking soda
- 3/4 cup soft shortening
- 1 cup granulated sugar
- 1 egg, slightly beaten
- 1/4 cup light molasses
- Granulated sugar.

Start heating oven to 350 degrees F. Sift flour with salt, cloves, ginger, cinnamon and baking soda. Cream shortening until light and fluffy, gradually adding 1 cup sugar. Blend in egg, molasses and then flour mixture

Shape dough into small balls; roll in granulated sugar and place on ungreased cookie sheets. Bake 8 to 10 minutes. Let stand a minute or two before removing from cookie sheets. Makes 4 1/2 dozen.