

For The Farm Wife

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sewing rags together for her 90 year old mother, Mrs. Adaline Hershey, to make into braided rags. She does needlepoint, makes rags and sews. She also relaxes by playing her piano, a beautiful old square one.

Mrs. Kreider says "Yes, I like to cook." When she knows someone is coming to visit you can be sure she prepares something special like

PLUCKET

- 1 cake yeast dissolved in 1/4 cup lukewarm water
- 1 cup scalded milk
- 1/2 cup sugar
- 1/2 cup melted butter
- 1/2 teaspoon salt
- 3 eggs well beaten

flour, about 3 3/4 cups
Add the sugar, butter and salt to scalded milk when lukewarm. Add dissolved yeast, eggs and just enough flour to make stiff batter. Cover and let rise until the mixture doubles in bulk. Knead it down and let rise again. Roll small balls of dough about the size of walnuts and dip in melted butter, then roll each in mixture of 3/4 cup sugar and 3 teaspoons of cinnamon and 1/2 cup of nut meats or cocoanut

(optional, nuts or cocoanut may be omitted). Pile balls lightly in an ungreased angel food pan and let rise again for about 30 minutes. Bake about 40 minutes, beginning with 400 degree oven and decreasing after 10 minutes to 350 degrees. Bake until brown. Turn pan upside down and serve immediately. Can be reheated or served cold.

Here's Mrs. Kreider's prize-winning pie which is delicious:

SHOO-FLY PIE

- 1 cup molasses (King syrup may be used)
- 1 egg beaten
- 3/4 cup hot water
- 1 teaspoon baking soda dissolved in 1/4 cup hot extra water

Crumbs:

- 1 cup flour
- 1/2 cup brown sugar
- 1 round tablespoon shortening

Mix flour, brown sugar and shortening for the crumbs. Save 1/2 cup crumbs for top. Mix remaining crumbs and other ingredients and pour into unbaked pie crust. Add crumb topping. Bake at 350 degrees for 35 to 40 minutes.

Mrs. Kreider promotes their own products with this tasty, simple dish which can be prepared

the day before you intend to use it and placed in refrigerator. Then just pop it into a 350 degree oven and bake about 3/4 hour.

SCALLOPED POTATOES WITH CHEESE SAUCE

- Saute
- 1/2 cup onion
 - 1/2 cup minced pepper
 - parsley
- in
- 1/2 cup butter
- Add
- 1 teaspoon mustard (dry or prepared)
 - 1 teaspoon salt
 - 1/4 teaspoon pepper
 - 1/4 cup milk
 - 1/4 lb. yellow American cheese
 - 6 medium boiled potatoes

Slice potatoes and place in casserole. Pour sauce over them and bake in 350 degree oven until baked, about 3/4 hour.

Another dairy product dish is **BAKED CARROTS**

- 3 1/2 cup grated carrots, cooked until soft
- 3 tablespoons melted butter
- 3 tablespoons flour
- 1/2 cup milk
- 3/4 cup yellow American cheese

Mix and put in a buttered casserole. Bake at 400 degrees until light brown, approximately 1/2 hour.

Prepare For Repainting

Planning to repaint this summer, if so it is time to begin making preparations, say extension agricultural engineers at The Pennsylvania State University. Scrape off loose paint; and let the wood dry out before applying a prime or finish coat. Your local paint supplier can provide further tips on painting.

Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist



Summertime Safety Tips

Build a fence around pools, ponds, or any deep water to keep children out.

Make sure your pool or pond doesn't get drainage from sewers or surface water that may be contaminated by pets, animals, or humans.

Stay away from water during lightning storms.

Supervise children while they are in or near water that's more than knee-deep.

Have a companion or someone nearby when they are swimming.

Think about water depth, boat traffic, tides, currents, water cleanliness and life-guards when deciding whether to swim.

Be on the lookout for other boats, swimmers, obstructions, and bad weather when you're in the water.



THOMAS

Load a boat no more than the rated capacity and distribute the load evenly.

Learn to be a good swimmer before diving. Don't dive into shallow water.

When boating or skiing have everyone wear a life jacket.

Learn mouth to mouth method of artificial resuscitation.

Any pool, pond or deep water should have a rescue station with life buoy, 50 feet of rope, 12-14 foot pole, first aid kit and instructions.

Don't go into water when extremely tired or hot.

Call for help only when you need it.

Check for rocks, broken glass, and hazardous objects in the water before swimming.

Tips On Cooking Rice

Rice is easy to cook—you can boil, steam, oven-cook, or fry it.

Keep in mind that most kinds and brands of rice swell during cooking.

One cup of uncooked white rice, parboiled or brown rice yields 3 cups or more, 1 cup of precooked rice yields from 1 cup slightly more than 2 cups.

Packaged rice is clean therefore it's not necessary to wash it before cooking.

Use only the amount of water that rice will absorb during cooking.

Don't rinse rice after cooking.

Leftover cooked rice can be used in most combination dishes that call for cooked rice.

To reheat cooked rice, steam it in a collander or sieve over boiling water. Or add two table-

spoons of water for each cup of cooked rice and reheat in a cov-

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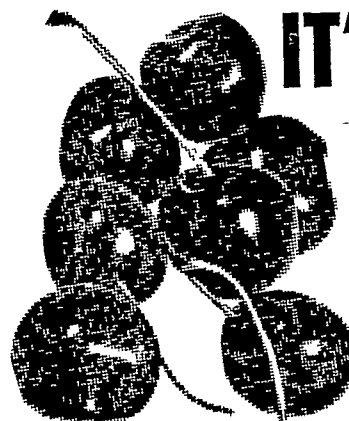
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