



**FOR THE
FARM
WIFE
AND
FAMILY**

**Mrs. Stuber Served 4-H
Youth For Twenty-Five Years**

by Mrs. Charles McSparran
Lancaster Farming Staff Writer

Lancaster County is a rich agricultural center and it just takes our community fans to prove the fine quality of the crops, vegetables, fruits, animals and poultry that are produced here. But did you ever stop to think of how much planning and work that precedes a fair? One individual who gives unstintingly of her time and talents to insure a successful fair is Mrs. Harold (Esther) Stuber of Schoeneck. She has been a director of the Ephrata Fair Association for ten years and serves as Exhibits Chairman. It is her duty to get the department workers, the judges and the ribbons and to see that the exhibit tent is ready. It means attending Association meetings throughout the year and making many personal contacts and telephone calls.

Mrs. Stuber retired in June as a Leader of Lincoln 4-H Sewing Club after serving twenty-five years and was presented with a beautiful silver tray with the 4-H emblem engraved on it. The presentation was made by Miss Dolores Bollinger who was president of the Club at that time. When approached by Miss Anne Forbes, the Home Economist from the county Extension Office, to be the Club Leader she said she couldn't do it as she was left-handed and couldn't sew. Mrs. Stuber says "This is where I really learned to sew. In twenty-five years you give a lot of time but I always feel you get a lot out of it." Both of her daughters were members of this 4-H Club.

Esther is an active member of Farm Women Society #3 and has belonged to it 43 years. She has attended their meetings for

50 years, having gone with her mother when she was only eight years old. She has served two two-year terms as president and as county secretary in 1934 and 1935. She regularly attends the Farm Women's State convention held at Harrisburg each January.

She is a member of Swamp United Church of Christ, being a member of the Board of Christian Education and president of the Willing Workers organization which meets monthly. In 1963 the church dedicated a new Education Building and since then rebuilt their organ. This group is reducing the debt by serving dinners, banquets and wedding receptions. They also make out real well having food stands at community sales. They take bus trips to Shopping Centers etc. They sponsored and provided seven characters for Dutch Dialect Players who presented two comedies in Dutch dialect in the church Education Building and repeated them for various other organizations. Mrs. Stuber teaches the adult Bible class of 40 or 50 people, is a member of the church choir and helps the Women's Guild with their work.

Mrs. Stuber is a licensed practical nurse and works at least two days a week at the Ephrata Nursing Home.

Mrs. Stuber was reared on a farm, being the daughter of Mr. and Mrs. Samuel Mohler. Mr. Mohler was a well-known rural mail carrier for a number of years. Mr. Stuber was the son of Mr. and Mrs. Harry Stuber and a grandson of Mr. and Mrs. Elwood Stuber. He is employed in the Service Parts Department of the New Holland Machine Company. Mr. and Mrs. Stuber were house parents for twenty-two children six years in the Milton Hershey



COOKING in her attractive modern kitchen is Mrs. Stuber, of Schoeneck.

L. F. Photo

School then lived twenty-five years in Lincoln. They have lived in Schoeneck for two years. They have two daughters, Florence is a trained nurse and married to Robert Hackman. They have three children and live in Selmsgrove. She is administrator in The Doctor's Geriatrics and Convalescent Center of Selmsgrove which has about 100 beds. Linda graduated from Goldy Beacom College of Wilmington, Delaware in June and is now employed by RCA in Lancaster and does secretarial work.

Mrs. Stuber enjoys cooking, also sewing and mending as long as she is not sewing for herself. She likes to read and to travel. The family has taken some nice camping trips. Ten years ago they took an eight week camping trip to Alaska and points of interest in northern United States and Canada. They travelled the Yukon Territory via the rugged Alaska highway. They have their own camper and have spent a couple weeks at a time in the New England States, the Great Smoky Mountains, Canada, etc.

Mrs. Stuber likes antiques if they come down in the family. She has some nice old pieces of china and glassware in her large old corner cupboard.

Since cooking is Esther's favorite household task she wants to share these of her favorite recipes.

PECAN BUNS

- 1 cup lukewarm butter milk
- 1 teaspoon sugar
- 1/4 teaspoon soda

- 1 teaspoon salt
 - 3 tablespoons soft shortening
- Dissolve 1 cake yeast or 1 pack dry yeast in 1/4 cup lukewarm water. Mix above ingredients with approximately 2 1/2 to 2 3/4 cups western flour. Turn dough on board and cover for 10 minutes.

In a 9" x 9" x 2" pan prepare the following:

- 1/2 cup melted butter
 - 1/2 cup brown sugar
- Sprinkle with raisins and nuts.

Roll dough lightly on floured board into a 9" x 12" oblong. Spread with butter and sprinkle with 1/2 cup brown sugar and cinnamon. Roll as for jelly roll, slice into 12 slices one inch thick. Place in pan, let raise until double. Bake about 25 minutes in a 400 degree oven. Turn upside down immediately. Let pan on about one minute so the mixture can run down over the buns.

TOSSED SALAD AND DRESSING

- 1 qt. spinach
- 1 qt. lettuce
- a bit of onion
- hard boiled eggs

Dressing:

- 3 tablespoons sugar
 - 1 tablespoon vinegar
 - 3 tablespoons salad dressing
 - 1 tablespoon cream or milk
- Toss salad lightly together with the dressing and sprinkle crisp bacon pieces over the top.

POTATO FILLING

- 2 cups mashed potatoes
- 4 cups soft bread cubes
- 3 eggs

- heated milk
- 2 tablespoons onion and
- 2 tablespoons celery sauteed in butter
- 1 heaping teaspoon chopped parsley

Mash the potatoes, add beaten eggs, bread cubes and enough milk to make mixture the consistency of rather soft mashed potatoes (the bread absorbs the moisture of the milk, it will be too stiff if not enough milk had been used). Add onions, celery, parsley, and salt and pepper to taste. Let it set about an hour, or it can be made the day before and refrigerated. Bake at 375 degrees until it is nice and brown over the top.

BAKED LIMA BEANS

- 4 lb. beans
- 3 bottles ketchup
- 1 lb. crisp bacon
- 3 cups molasses
- 1/2 cup brown sugar

Soak beans overnight, parboil, add ketchup, bacon, etc and bake in 350 degree oven about 2 hours. Good for freezing.

JELLY ROLL CAKE

- Beat until light, 4 eggs and 1/4 teaspoon salt
- Add and continue to beat 1 cup sugar

Sift together and add 1 cup sifted flour and 2 teaspoons baking powder. Add 1 teaspoon vanilla and 1/4 cup hot milk.

Line bottom of jelly roll pan with waxed paper. Pour batter into it and bake 15 minutes at 400 degrees.

Turn out on tea towel and roll. When cool unroll and spread with jelly or softened ice cream. Roll again, sprinkle with powdered sugar. If it is filled with ice cream, store in freezer until ready to use, slice and serve with fruit topping.

Mrs. Stuber makes this humbling statement. "A person is involved in all these activities but you couldn't do all these things without the cooperation of other people — members of your family and people in the organizations."

Farm Women

SOCIETY 27

Summer activities of the Society of Farm Women #27 included a family picnic at Sico Park, Mt. Joy with 23 members, their families and guests attending. Each member brought one hot dish and one cold dish. The food committee, Mrs. Galen Benner, Mrs. Wilbur Erb & Mrs. John Nissley delighted everyone by making homemade root beer and several flavors of homemade ice cream. Mrs. Robert Shearer and Mrs. Wilmer Sherer had everyone exciting with and stamina in a variety of competitive endeavors.

Another highlight was a tour of the Masonic Homes in Elizabethtown and an afternoon meeting on the lawn of Mrs. John Musser who with her co-hostess Mrs. Lester Hawthorne served refreshments.

For roll call during the business meeting, each member told what impressed her most during the tour.

The society plans to donate \$10 to the Conestoga River Society. The Lancaster County U.S.O. will receive six dozen cookies Aug 16 Mrs. Wayne Miller, Mrs. James Garber and Mrs. John Nissley volunteered for the job of baking them.

SOCIETY 28

A come-as-you-are party provided the fun at a meeting of Society of Farm Women 28 at the home of Mrs. James Martin, Delp Road.

She was assisted by Mrs. Jay Gioff. Mrs. Robert Hess led devotions. Games were in charge of Mrs. Roy Book and Mrs. Joseph Nott.

The by-laws were read according to annual club requirements. At a business meeting conducted



MRS. HAROLD STUBER likes this silver tray she received in appreciation of the 25 years she served as Leader of the

Lincoln 4-H Sewing Club. Some of her antique dishes can be seen in her corner cupboard. L. F. Photo

(Continued On Page 24)