

# The Mrs. Likes Farming, Too

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He is leader of the county Red Rose 4-H Lamb and Baby Beef Club and in charge of Ephrata, Denver and New Holland area. He has charge of baby beef at Ephrata fair. 4-H clubs have shows in the fall the livestock exposition in Harrisburg and the Eastern Livestock Exposition at Timonium, Maryland then the roundup in December when all 4-H members exhibit.

At the roundup 36 out of about 150 are selected to go to the Pennsylvania F.A.M. Show at Harrisburg in January. There go home the first day but the remainder for the district show the next day. Winners are selected and all animals are sold in the afternoon.

Mrs. Weaver joined Farm Women Society 30 last month. This society was organized October 1969 and Mrs. Donald Horning is the president. Carol joined because her mother enjoys Farm Women so much.

Carol is a member of the Neffsville Mennonite Church and Larry belongs to the New Holland Mennonite Church.

She has many favorite pastimes. She says, "I like to cook, I like to sew, I made several outfits, I like horseback riding and outdoor life and enjoy sports. I like flowers."

She has been growing quite a few annuals and caring for her lawn. She probably will have more time this year for such things as her lawn and vegetable garden. She and her mother-in-law had a garden together last year. Carol cans tomatoes and fruits and freezes vegetables and meats.

Some of Carol's favorite recipes are:

### COCONUT CAKE

- 1 cup shortening
- 1 3/4 cups sugar
- 4 eggs, separated
- 3 1/4 cups cake flour
- 1/2 teaspoon salt
- 2 1/2 teaspoon baking powder
- 1 cup milk
- 1 cup grated coconut
- 1 teaspoon vanilla

Cream shortening. Add sugar gradually and beat until fluffy. Add egg yolks and continue to beat. Sift flour, measure and add salt and baking powder. Sift again. Add dry ingredients alternately with milk and flavoring. Beat thoroughly after each addition. Fold in grated coconut and stiffly beaten egg whites. Pour into greased layer pans. Bake at 350 degrees for 30 minutes. Makes 3 eight inch layers.

This cake has an excellent flavor.

### GRAHAM CRACKER FLUFF

- 2 egg yolks
- 1/2 cup sugar
- 2 1/2 cup milk
- 1 package gelatin (1 tablespoon)
- 1/2 cup cold water
- 2 egg whites
- 1 cup whipping cream
- 1 teaspoon vanilla
- 3 tablespoons melted butter
- 3 tablespoons sugar
- 12 graham crackers

Beat egg yolks and add sugar and milk. Cook in top of double

boiler until slightly thickened. Soak gelatin in cold water. Pour hot mixture over softened gelatin and stir until smooth. Chill until slightly thickened. Add stiffly beaten egg whites, vanilla and whipped cream to chilled mixture.

Combine melted butter, crackery crumbs and sugar to make crumbs. Sprinkle half of crumbs in bottom of serving dish. Add mixture and top with remaining crumbs. Let chill in refrigerator until set. Makes six to eight servings.

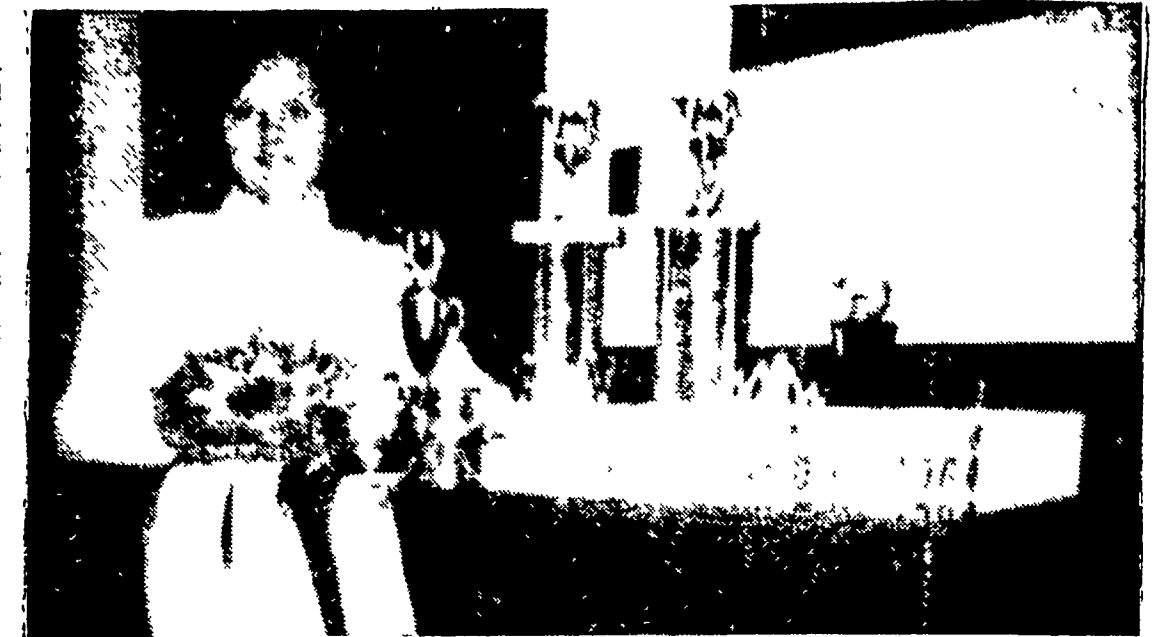
### HAMBURG MACARONI CASSEROLE

- 1 lb. ground beef
- 1 1/2 cups uncooked macaroni
- 1 onion
- 2 tomatoes
- 1 can tomato sauce
- 3/4 cup water
- salt and pepper

Place ground beef, macaroni, chopped onion, tomatoes, tomato sauce, salt and pepper in layers in greased casserole. Bake at 350 degrees for 45 minutes. Serves six to eight. Note—This is a very simple dish to prepare as none of the ingredients are precooked.

### APRICOT UPSIDE DOWN CAKE

- 20 apricot halves
- 20 maraschino cherries
- 3 tablespoons shortening
- 1 cup sugar
- 3 eggs
- 1 1/2 cups flour
- 1/2 teaspoon salt



Carol poses beside her array of trophies and regalia she has won. Left to right: Lampeter Fair Queen rosette, her Miss Personality pewter cup, County Dairy Princess crown and banner, pewter pitcher received as first runner-up as

State Dairy Princess, 4-H Posture Queen banner and crown. In background trophies are for baby beef fitting contest, showmanship award, highest project score and grand champion FFA or 4-H Holstein.

- 1 1/2 teaspoon baking powder
  - 1/2 cup milk
  - 1 cup brown sugar
  - 3 tablespoons butter
- Melt butter in a heavy baking pan. Add brown sugar and stir until well blended. Arrange apricot halves in attractive pattern

with one maraschino cherry un alternately with milk. Beat der each half thoroughly after each addition. To make batter: Cream shortening and sugar together. Add a 350 degrees for 45 to 50 minutes. Sift flour, salt, baking powder together and add hot or cold. Serves six to eight.

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