

Mrs. Dohner of Rapho Township

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 es that is how many feet the water is below ground

It is an unusual art, especially for a woman, and she might likely be the only woman water-finder in our county or possibly anywhere

For a diving rod she uses a peach tree limb or a pair of pliers

She says she can feel the pull as she approaches the underground stream. It's just like an electric current going up through her body. She holds on so tight to the pliers when she feels the pull that she actually gets blisters on her fingers from holding the pliers

Mr. Dohner was a Civil Service employee for many years, then drove an ambulance for the Pennsylvania Turnpike Commission for eight years. He is retired now

Dohners have two sons, Henry W. and Albert L. Both attended McKinley Elementary School and Manheim Central High School and served in the Navy

Henry was a Navy pilot for four and a half years and Albert was in the Navy five years. Henry married Irene Sechrist and they have a son and a daughter. He is a district manager for the John Deere Company

Albert married Pauline Kauffman and they have three daughters. He works at Armstrong Cook Company

Mrs. Dohner loves music. She never took lessons but plays all kinds of music on her Hammond electric organ. As a girl she would come home from camp

meeting and would play and sing the songs she heard there. She always enjoyed singing and played the mandolin and accordion. She and Mrs. Harry Gible of Manheim RD2 used to play accordion duets and sing together at Farm Women and church meetings. One time they performed on WGAL radio

Mrs. Dohner belongs to Hollow Tree Club which meets once a month in the summer, and they have a covered dish meal every meeting. When asked what they do — her husband says "gossip". There are about 15 members in the club and are scattered nearly over the whole county

Mrs. Dohner was a member of Farm Women Society 2 until about 10 years ago. She says she thought it was time for younger women to take it over

The Dohner home is a very interesting home to visit. They have several antique pieces of furniture and dishes, a whale oil lamp and handmade things including a steel horseshoe. Mrs. Dohner's brother made out of a hinge from the barn that used to be on the Daisy Grubb estate. It is only about one inch by one and a half inches and has a little cross bar that is an anvil with a blacksmith's hammer on it. It even has a nice little wooden hinged box to keep it in

Then there's a decorated goose egg jewel box made by a friend and a three pound shortening can covered with molded in jewelry and bits of colored glass made by another friend

Mrs. Dohner, in addition to the articles she makes to sell,

has made an afghan, dried arrangements and artificial flowers

With all her other interests Mrs. Dohner finds time to do cleaning for a friend who has multiple sclerosis. She is an excellent housekeeper and loves to cook and entertain. She does a lot of freezing, canning and preserving. She buys apples and dries them, not only for her own use but also sells a lot of them

A few of Mamie's favorite desserts she makes for her grandchildren and friends who drop in are

DROP SUGAR COOKIES

- 3 cups sugar
- 1 cup lard
- 4 eggs
- 1 cup buttermilk
- 7 cups flour
- 2 teaspoons soda
- 2 teaspoons baking powder
- 1 tablespoon vanilla

Mix sugar, flour, soda and baking powder and laid as for pie crust. Beat eggs and buttermilk and vanilla and add to dry ingredients. Drop on cookie sheet by tablespoons. Bake at 425 degrees about 9 minutes

APPLE WALNUT CAKE

- 4 cups coarsely chopped apples
- 2 cups sugar
- 2 eggs
- 1/2 cup vegetable oil
- 2 teaspoons vanilla
- 2 cups flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1 cup chopped nuts

Bake at 350 degrees for one hour. Frost with 2 tablespoons butter, 3 cups confectionary sugar, 2 teaspoons lemon juice, 1 or 2 teaspoons cold water, few grains of salt. Bake at 350 degrees for ap-



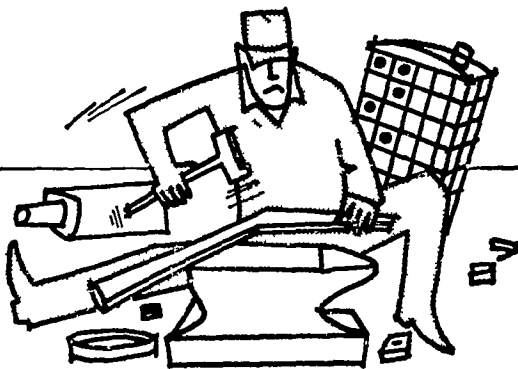
A hand carved red stone archway made by Mrs. Dohner's father, Henry Shearer, many years ago.

- approximately 45 minutes in a 9" X 13" pan or in layer pans
- 6 tablespoons cocoa
- 1 teaspoon salt
- 2 more cups boiling water
- 1 tablespoon vanilla

CHOCOLATE CAKE

- 3 cups sugar
 - 1 cup lard
 - 2 eggs
 - 1 cup boiling water
 - 4 cups western flour
 - 2 teaspoons baking powder
 - 2 teaspoons soda
- Mix as you read it from the top down with baking powder, baking soda, cocoa and salt sifted in the flour. Bake at 350 degrees 45 minutes in a 9" X 13" pan. May also be baked in layer pans

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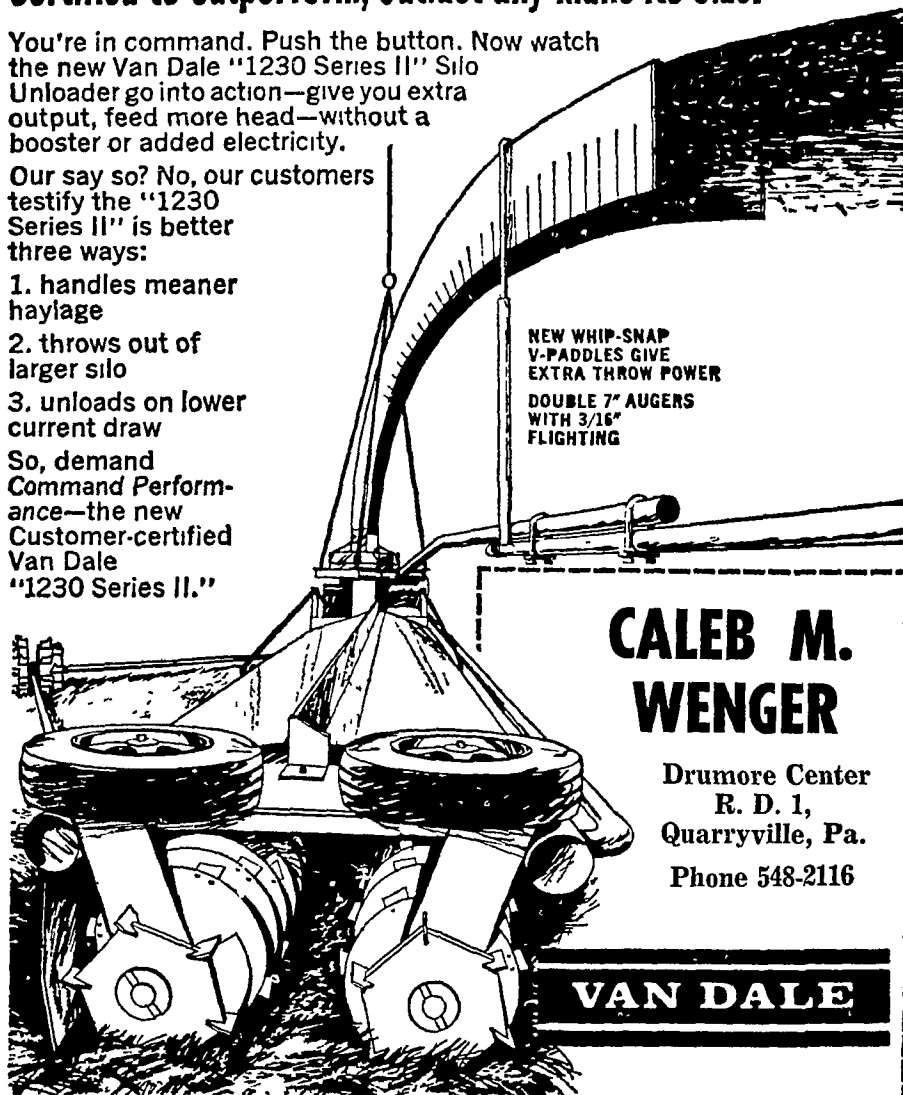
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