

Column to Be Discontinued Till Fall

Favorite Cherry and Strawberry Recipes This Week

The recipes column this week consists of several recipes left over from previous columns.

In particular, there are some cherry and strawberry recipes

Before we get to these, however, we want to thank our many readers who have taken the time to sit down and send us a note with their recipe. We knew that housewives have plenty to do and that something of this nature takes a little extra effort and concern on their part. We are grateful that so many of our readers felt the column was worthwhile and that they should do their little bit to try to make it successful.

Discontinued Till Fall

We have heard from several homemakers that summertime is a very busy period with planting, harvesting, canning and all the many other things which make summertime the most hectic time on the farm. Therefore, we have decided to discontinue the recipe column temporarily until sometime next fall.

We have several recipes remaining in our files, however, and will present part of them this week and the remainder in a future column as space permits.

We still have about two dozen shoo fly pie recipes and these are also being held for publication sometime in the future. Readers with shoo fly recipes should continue to send them in for inclusion in our shoo fly pie edition.

We suggest that homemakers keep our column in mind and feel free to send along a favorite recipe at any time. If we can't publish it right away, we'll hold it for an appropriate time for publication with other similar recipes.

Send the recipes to Lancaster Farming Recipes, Box 266, Litzitz, Pa. 17543. We are continuing to send postholders with the Lancaster Farming symbol to readers who send recipes.

Mrs. Richard N. Myers, Elizabethtown RD1, sends two recipes for cherries.

Her Cherry Jubilee recipe is as follows:

- Cherry Jubilee**
 ½ cup butter
 1½ cups 10X sugar
 2 eggs

- 4 cups finely crushed vanilla wafers
 2 cans Lucky Leaf cherry pie filling
 1 cup heavy cream or Cool Whip

Cream butter and sugar until light and fluffy. Add eggs one at a time. Beat thoroughly. Place two cups crumbs in a 13 x 9 x 2 inch baking dish

Spread butter mixture over crumbs. Top with cherry filling. Cover with sweetened whipped cream or Cool Whip.

Sprinkle the remaining crumbs over top and chill overnight.

Mrs. Myers Cherry Delight recipe is as follows:

- Cherry Delight**
Crust:
 1¼ cups graham cracker crumbs
 ¼ cup sugar
 ¼ cup softened butter or margarine

- Filling:**
 1 large package Dream Whip
 1 cup sugar
 1 8-ounce package cream cheese
 1 can pie filling (cherry, blueberry, peach or raspberry can be used)

Mix crust ingredients, reserving ¼ cup of mixture for top of dessert. Press crumb mixture into bottom of dish and set to chill.

Mix Dream Whip according to directions on package. Add sugar, cream cheese (room temperature) and mix well. Place half the Dream Whip, sugar and cheese mixture on crumb mixture, add the can of pie filling, then other half of creamed mixture (layered).

Sprinkle the reserved crumb mixture over top and chill.

Mrs. Richard B. Nolt, 645 Church Street, Landisville, has an easy recipe which she calls Quick Cherry Dessert as follows:

- Quick Cherry Dessert**
 1 package Danish dessert (prepared with 1¼ cups water)
 1 pint pitted dark sweet cherries

Cool, then fold in:
 4½ ounce container of Cool Whip.

Ready to serve. This dessert can be very attractively served with angel food cake or graham tarts.

For our readers fortunate enough to have summer-long fresh strawberries or who have put some strawberries in the freezer, we have some strawberry recipes.

Mrs. Martha Eshleman, Dru- more RD1, recommends the following Strawberry Fluff recipe: Big box strawberry jello

- 1 quart strawberries
 1 cup whipping cream or 1 can evaporated milk, whipped
 Have jello partly set. Whip all together. Put in mold or square dish, chill in refrigerator, cut in squares.

Mrs. Eli B. Zimmerman, Eph- rata RD1, has a Strawberry Tapioca recipe as follows:

- Strawberry Tapioca**
 Boil until clear:
 1 quart water
 ¾ cup tapioca
Add:
 1½ cups sugar
 Cool. Then add:
 1 pint cream, whipped
 1 quart crushed sweetened strawberries

Add the Sours

We regret an error appeared in one of our recipes which appeared in the July 17 issue.

Those of you familiar with the canning of pickles would immediately recognize that something was amiss in the recipe from Mrs. Benjamin L. Green, Washington RD1, for Sweet-Sour Pickles in which the sour ingredient was inadvertently omitted.

The corrected recipe is as follows. We suggest our readers try this recipe, which sounds like an easy but very good one:

- Sweet-Sour Pickles**
 1 gallon pickle slices (do not peel)
 2 tablespoons salt
 Cover with cold water and soak over night.

Drain next morning and add enough sugar-vinegar solution to cover pickle slices. This is made in the proportion of one cup sugar to one cup vinegar. Onion rings may be added if you like. Add two tablespoons pickling spice.

Heat through, only till pickles have changed color. Put in jars and seal.

- 2 teaspoons vanilla
 Beat all together with mixer. If you have no cream, vanilla ice cream can be used instead. Makes three quarts.

Here's a quick and easy recipe from Mrs. A. N. Kilmer, Narvon RD1, called Strawberry Whip:

- Strawberry Whip**
 2 egg whites
 1 cup granulated sugar
 2 cups mashed strawberries
 Beat egg whites till very stiff, add sugar and strawberries and beat again. Serve immediately.

Ida's Notebook



By Ida Risser

Across the corners of my son's bedroom hangs a string of ribbons collected through 4-H project competition. Each boy hopes to collect just a few more than his brother.

With several children involved in 12 different projects, it is quite hectic sometimes. A bookcase is being built, an old caned chair refinished, rocks collected sweet corn sprayed, pigs fattened and don't forget the calves. They must be washed, trimmed and led for the dairy show.

Whether they win a ribbon or not, they will surely have had a learning experience.

We've had many showers recently and with each heavy rain the Conestoga looks as though it were flowing with chocolate milk.

Another cause for the muddy appearance

of the water is the number of motorboats which speed up and down its breadth. They use powerful motors and even tow skiers. Thus, they wash away the banks and cause trees to fall into the stream.

My oldest daughter and a girl-friend have left on a six week camping trip across the United States.

What a chore to pack your most needed and cherished possessions in a car for a year's stay in Washington to take a graduate course.

The little ones gave the tent a trial test in the front yard and reported that rain sounds like popcorn when it beats on the tent.

Oh, to be young and fancy free again.

Why are some dishwashers called "built-in" models? Aren't all dishwashers built-in except portables?

"Built-in" or undercounter dishwashers are unfinished on the top, sides and back and are designed to be built into a row of base cabinets, under a continuous countertop. They are permanently connected to water, drain and electricity. These are naturally front-loading appliances.



For working the soil, a gardener should get a spading fork (for turning the soil) and a spade (for turning and digging holes). Any deep digging calls for a long-handled pointed shovel. For leveling the turned earth, get an iron rake. A hand trowel is good for setting out small plants. For cultivating, you will need either a pronged cultivator or a hoe. You can get a combination hoe that has a wide blade on one side, a two-pointed blade on the other.

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Fulton Grange Holds Annual Picnic

Fulton Grange 66 held its annual picnic at 7 p.m. July 26 on the Oakryn Grange Hall grounds with approximately 70 people in attendance.

The Women's Activities committee will have a refreshment stand at the Lester Jones sale near Truce July 31.

Mrs. J. Stanley Stauffer Jr was in charge of a talent program at 8:15 p.m. The program opened with a facial stretcher game for the children, followed by an ancient incantation stunt for adults.

Timmy Hanks rendered several vocal solo numbers, accompanied by his mother Mrs. Richard Hanks Vocal quartette number by Mrs. Ralph Bitler, Mrs. Charles McSparran, Gyles Brown and Edgar K. Brown. Clarinet duet by Sandy Galbreath and Janice DeLong.

Stunt and jokes by J. Everett Kreider; reading "Photograph Album" by Mrs. Marion Eckman.

Vocal solo by Mrs. Richard Hanks accompanied by her son David Skit "You Can't Get There From Here" by Joyce, Peggy and Tommy Galbreath

Vocal duet numbers by Timmy Hanks and Scott Stauffer; jokes by Gyles Brown; violin solo by J. Robert Reed accompanied by Mrs. Richard Jackson. Jokes and a stunt by C. G. McSparran; vocal duet numbers by Mrs. Virginia Beck and Mr. J. Everett Kreider accompanied by Mrs. Richard Lefever; group singing; and square dance numbers by Mr. and Mrs. Ambrose Giffing, Miss Judy Longenecker, David Brinton, Mr. and Mrs.

J. Stanley Stauffer Jr, and Mr. and Mrs. Richard Holloway.

The next regular meeting August 9 will feature a live lower contest in three classes, namely: 1, centerpieces, 2, buffet (one duet) arrangements and 3, single rose specimen. There will be a contest in these classes for adults and one for Junior Grange members. Mrs. Lewis Cramer, New Providence, will exhibit dried arrangements and tell how to make them.

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