

Salads Feature of 'Favorite Recipes' Column

"Favorite Recipes" column this week features a special pie dough and several salads.

While Lancaster Farming will continue to accept volunteer recipes through the summer, the recipe column has been discontinued as a regular feature until fall, when the harvest rush is over.

Write to Lancaster Farming Recipes, P. O. Box 266, Lititz, Pa., 17543.

The pie dough, which is called "Never Fail" pie dough, is from Mrs. Robert K. Rohrer, Quarryville RD1, as follows:

"Never Fail" Pie Dough

Mix together:

- 3 cups flour
- 1 1/4 cup shortening
- 1 teaspoon salt

Mix together:

- 1 egg, well beaten
- 5 tablespoons water
- 1 tablespoon vinegar

Add the liquid mixture to the dry mixture. It may be necessary to add a "little" flour to each crust as you roll it out.

Mrs. Rohrer notes, "I make about three batches at one time, roll out pie shells and put in tin foil plates and freeze. When I want to make a pie, I thaw out a pie shell, add a cooked mix-

ture of cherries or other fruit, and put crumbs on top.

Mrs. Rohrer also recommends a topping for her pies as follows:

Topping:

- 2 cups flour
- 1 cup brown sugar
- 1 teaspoon baking soda
- Pinch salt
- 1/2 cup shortening (solid)

She notes, "I keep a jar of crumbs in the refrigerator ready to put on top of the pies."

Mrs. Ira Davis, Quarryville RD1 specializes in salads and she sent four of her favorites along.

The first, a spinach or dandelion greens salad, for six servings, is as follows:

Spinach or

Dandelion Green Salad

- 4 cups chopped raw spinach or dandelion greens
- 3 hard boiled eggs
- 3 slices bacon (cut in small pieces and fried crisp)

Dressing:

Remove bacon from drippings.

To the drippings, add:

- 1 1/2 tablespoons flour
- 1 teaspoon salt
- 1 egg
- 2 tablespoons brown sugar
- 1/4 cup vinegar

- 2 cups milk or water

Cook until thickened and cool slightly. Pour dressing over greens and mix. Garnish with chopped eggs and crisp bacon.

The second is called a Christmas Jello salad and is as follows:

Christmas Jello Salad

- 2 packages lime jello
- 1 package lemon jello
- 2 packages cherry jello
- 1/2 cup small marshmallows
- 1 medium can crushed pineapple

- 1 8 ounce pack cream cheese
- 1 cup hot water.

Prepare lime jello. Let set.

Dissolve lemon jello in the cup of hot water. Add marshmallows, one cup pineapple juice, and cream cheese. Beat until blended. Stir in pineapple and cool. Fold in whipped cream. (I use a cup or so of Cool Whip and it works fine.)

Chill until thickened somewhat and pour over lime jello and chill more. Make cherry jello and let set slightly. Pour over the white mixture and let set.

Put in large cake pan, as it makes a large salad. Cut in squares. Serve on a lettuce leaf or just plain.

The third is simply a Christmas Salad:

Christmas Salad

- 1 package lime jello
- 1/2 pint whipping cream
- 1 pack cream cheese
- 1 large can fruit cocktail

Bring juice of fruit cocktail to boil and pour over jello to dissolve. Let stand until slightly jelled.

Break cheese into bits and add to whipped cream. Beat until stiff.

Combine with jello and blend well. Add fruit, pour into dish or mold, chill.

Serve with dressing made from fruit cocktail, mayonnaise and whipped cream.

Fourth is a Cour Cherry Salad as follows:

Sour Cherry Salad

- 1 can red pie cherries, or fresh
- 1 package cherry jello
- 1/2 cup cold water
- 2 oranges, juice and pulp
- 1 small can crushed pineapple
- 1 cup sugar
- 1 envelope plain gelatin
- 1/2 cup broken pecans (optional)

Bring sugar and cherries to boiling point. Add jello to hot mixture.

Wives Attend Regional Meeting

Forty-five wives of Lancaster County Farmers Association members attended Region One Ladies Day Out at the Holiday Inn, Allentown, July 21.

Mrs. Helen Wivell, Columbia RD1, was master of ceremonies for the entire program, which involved seven Eastern Pennsylvania counties.

The program included Dr. Henry Fetterman, who spoke on cancer in women; Miss Helen Wright, Penn State University clothing specialist who spoke on fashion trickery, and Mrs. Kenneth Bostwick, chairman of the state Women's Committee.

A Lancaster County entry in

Dissolve gelatin in 1/2 cup cold water. Pour jello mixture over the gelatin. Cool. Add juice and pulp of the oranges, pineapple and nuts.

the talent contest was judged winner. The group is known as the Milkmaids of Mount Joy. The group includes: Mrs. Richard Shellenberger, Mount Joy RD1; Mrs. Richard Garber, Elizabethtown RD1, and Mrs. Dale Hiestand, Bainbridge RD1.

The Milkmaids are now eligible to compete in the state contest at Camp Hill in November.

They will also entertain at the annual meeting of the Lancaster County Farmers Association October 22.

Equine Birthdays

The age of any horse is calculated from Jan. 1, regardless of the time of year it was actually born. A foal becomes a yearling on the Jan. 1 after its birth and adds a year to its age every following Jan. 1.

Ida's Notebook

Hot and busy summer days. So many things are ready to be harvested at the same time. Always there are beans to be picked and frozen

The tomatoes should be canned and sweet corn gathered and sold to folks who appreciate "fresh from the garden" quality.

We are lucky if the work is finished in time to watch the children catch fireflies. They put them in jars and then release them before bedtime. It is a good excuse to stay up later than usual.

Family reunions are usually happy gatherings. We enjoy seeing how the children are growing. We learn where the older ones plan to go to college and who is getting married in the near future.

As we take account of those present, we notice some are incapacitated. Good health seems to be more important as we grow older, and watch those near and dear to us fight to regain physical well-being.

A common ancestry seems to draw us together year after year to enjoy the company of others in our ever-growing families.



By Ida Risser

Certain foods and activities become traditional and we look forward to next summer's reunion.

Last month, while our wheat was being combined, the custom operator was called home because his cows were in the corn.

I know the feeling that caused that woman's call for help. In past years, I've been confronted with the problem of getting a whole herd out of a full-grown field of corn when they were determined to stay in it.

They dashed madly up and down the rows and missed running me down by inches as I stepped aside into the next row.

At a time like that, nothing replaces having a man or some big boys around to handle the situation.

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