

Mrs. Aaron Denlinger Is Active in Lancaster County Farm Women Society

By Mrs. Charles G. McSparran
Farm Feature Writer

Mrs. Aaron H. (Mary) Denlinger, Oak Hill Drive, Paradise, is completing her two year term as first vice president of the Society of Farm Women of Lancaster County. She took part in the annual meetings, as well as county board meetings.

At the same time she has been serving this office she served as program chairman.

She is also finishing four years as pin custodian for the Society of Farm Women of Pennsylvania.

Any one of these is a job in itself.

As is the custom of advancement in the county organization, Mrs. Denlinger was promoted from second vice president to first vice president. Today, at their annual meeting, their new county president will be selected. Mrs. Denlinger also served as treasurer of the county Farm Women.

Mrs. Denlinger has been an active member of Farm Women Society 7 since about 1940. She served two year terms as treasurer, vice president, president and on various committees of this Society.

This Society was organized in November, 1921 and celebrated its fiftieth anniversary last month with a luncheon meeting and fashion show entitled "Walking Through The Past Fifty Years of Farm Women No. 7 With Fashions." Members of the Society modelled fashions popular from 1921 to 1971, including many of the latest fashions.

Farm Women Society 7, with a membership of 47, supports an orphan child in India, gives money gifts to workers at Christ Home at Paradise, gives to county Farm Women projects and several charities. To finance their projects they have food stands at the flea market at Paradise Memorial Park twice a year, have bake sales, plant sales and pass a goody basket from member to member.

Mr. and Mrs. Denlinger both graduated from Paradise High School. Mr. Denlinger also attended Lancaster Business College.

They have lived in Paradise for 34 years. They built a beautiful new home on the outskirts of Paradise and moved into it the past summer.

Mary, the daughter of Mr. and Mrs. Milton Esbenschade, always lived in the country. She worked out in the fields, helped with harvesting and milked by hand on her father's farm.

Denlingers have three children. Aaron Jr. graduated from Paradise High School and Penn State University. He is married and lives in the Eden area. He has a son and two daughters.

John graduated from Pequea Valley High School and Penn State University. He is married and has two daughters. They live in Smoketown.

Both sons are in the lumber and building material business at Paradise with their father. It is known as "Denlinger Incorporated." They sell all kinds of building material and prefabricate trusses and walls for houses and churches which are sold far and near.

Aaron's father, L. J. Denlinger, bought this business when Aaron was 18 years old but he only lived seven months. Aaron and his mother then became partners and ran the business many years; however, Mrs. Denlinger is not in the business now.

Denlingers have a daughter Nancy who graduated from Pequea Valley High School and attended Elizabethton College.

She is married to Richard Ferry who is assistant manager of Griffith and Bixler Furniture Store in Knauers. They live in Lincoln Park, a suburb of Reading, and have two sons and a daughter.

Denlingers are members of Calvary Independent Church, Lancaster, where Mrs. Denlinger is serving on the Home Department of the Sunday School. Her duty is to take literature quarterly to people confined to their homes. She is a member and past chairman of the Women's Missionary Prayer Group which meets monthly. She was leader at one time of one of their missionary field groups.

Twice she was registrar for their eight day missionary conference when they entertained nearly 200 missionaries. As such she had to place them in homes of members and friends. She also worked in the pantry and acted as a dining room hostess.

Eighteen months ago this church was host to Independent Fundamental Churches of America. Mrs. Denlinger was registrar and had to find places for visiting ministers to stay.

Mrs. Denlinger is an active member of the Auxiliary of Lancaster School Of The Bible. This auxiliary does things for the student body. They help with a program and take food for a covered dish meal.

Mrs. Denlinger is a member of Christian Women's Club of Lancaster which meets once a month. She served as vice president, an advisor, financial secretary and as publicity chairman for a number of years. She presently serves on a telephone committee, calling people to make reservations for their luncheon meeting each month.

She has been active in the Fresh Air Children's program which is sponsored by the New York Herald Tribune. She is on the Paradise Committee to find vacation homes for these New York children. Denlingers have entertained these children about 18 years. They usually had one each summer. One year they had two. A Chinese girl came there 12 summers and another girl three summers.

Mr. Denlinger is also active in various organizations, particularly religious ones. He is chairman of the Board of



Mrs. Denlinger holds a favorite antique, a cut glass sugar bowl her Grandmother Esbenschade gave her filled with preserves when she was a small girl. She is wearing a

light blue brocaded dress she made. In the background are her coffee spoon collection and part of her china cup and saucer collection.

Trustees of the Lancaster School Of The Bible.

He is chairman of Unevangelized Fields Mission Council. He attends meetings regularly at the United States headquarters in Bala Cynwyd.

He has been very active in Christian Business Men's group of Lancaster. He has served as district chairman of Christian Business Men's Committee International for two three-year terms and consequently has done a lot of traveling.

Aaron taught the Adult Bible Class of his Sunday School one and a half years and served on the church Official Board for four years.

He is president of the Pequea Valley School Authority Board and goes out speaking for them.

Denlingers enjoy music. Both Mr. and Mrs. Denlinger play the piano and all the children played instruments and were in the high school band.

Mrs. Denlinger says, "We like to travel and I've collected little coffee spoons from all the countries we visited." She has 24 spoons. They visited pioneer missionary work in South America, visiting Brazil, Guiana and the Caribbean. They also visited the Holy Land and most of the states in the United States.

Mary says, "I enjoy sewing, cooking, washing and ironing, but not cleaning." She makes a lot of her own clothes and makes a lot of drapes. She made the drapes for their new home and really did a professional job. She crochets. Right now she is crocheting an afghan. Another hobby is collecting cups and saucers. She also has some nice antique dishes and pieces of furniture that came down from the Esbenschades and Denlingers.

When she says, "I love to take care of roses," we can believe it because she had about three dozen roses at their other home in Paradise.

They had a vegetable garden until two years ago. Both of them took care of the garden.

Mrs. Denlinger does a lot of freezing and canning. In fact, they built a cold cellar in their new home to keep her canned goods and vegetables.

Mary is a skillful cook and likes to try new recipes and improve upon them and also is not afraid to experiment with some new concoctions. An example that won for her a carousel rotisserie in a local bake-off and an electric carving knife at Allentown is her:

Sour Cream Peach Tart

- 2-3 cup sugar
- 2 tablespoons flour
- ¼ teaspoon salt
- 1 cup sour cream
- 1 tablespoon lemon juice
- ¼ cup butter
- ½ teaspoon vanilla
- ½ teaspoon almond extract
- 1 egg
- 2 cups diced peaches
- ½ cup brown sugar
- 1-3 cup flour

Pastry for one 9 inch crust

Line pie dish with pastry. Mix sugar, flour, salt, sour cream, lemon juice, extracts and egg. Add the diced peaches, pour mixture into pie crust and sprinkle lightly with cinnamon. Bake in hot oven (400 degrees) for 25 minutes.

Remove from oven and cover evenly within ½ inch of edge with crumbs that have been made by mixing together the brown sugar, 1-3 cup flour and butter. Return to oven and bake 25 to 30 minutes more.

Another of her tasty concoctions is:

Zucchini Supreme

- 1 medium zucchini squash, diced
 - 1 medium-sized onion, sliced
 - ½ medium-sized green pepper, cut up
 - 2 medium tomatoes, peeled and diced
 - Salt to taste
- Stew vegetables together in small amount of water for 20 to 25 minutes, till soft.

x x x x x

Blueberry Coffee Cake

- ¾ cup sugar
- ¼ cup soft butter or shortening
- 1 egg
- ½ cup milk
- Cream sugar and shortening. Stir in egg and milk. Sift together and stir into above mixture:
- 2 cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- Blend in 2 cups blueberries
- Spread batter in greased 9 inch square pan. Sprinkle with topping made by mixing:
- ½ cup sugar
- 1-3 cup flour
- ½ teaspoon cinnamon
- ¼ cup soft butter
- Bake at 375 degrees for 25 to 35 minutes.

x x x x x

Baked Corn

- Stir together:
- 2 cups grated fresh corn, frozen
 - grated corn or cream style canned corn
 - ½ cup flour
 - 1 teaspoon baking powder
 - 1½ teaspoons salt
 - 1 tablespoon sugar
 - Dash pepper
 - 2 eggs, slightly beaten
 - 2 cups milk
- Mix milk with eggs. Then pour into corn mixture. Pour into buttered shallow baking dish. Pour 2 tablespoons melted butter over top. Bake at 325 degrees for 1 hour and 15 minutes.

x x x x x

Pepper and Lima Bean Relish

- 1 part green lima beans to
 - 2 parts peppers
- Use same amount of red as yellow peppers. Cut peppers in 1½ inch squares. Cook vegetables till almost soft.
- Syrup:
- 1 cup vinegar
 - 1 cup water
 - 1 cup sugar
- Bring syrup to boil and boil one minute. Drop vegetables in syrup and bring to boil. Jar and seal.



Mrs. Aaron H. Denlinger, Paradise, proudly serves her warm blueberry coffee cake.