

Thelma Weaver

(Continued From Page 25)

2 to 2 1/4 cup flour
Soften yeast in water. Heat cheese and add to cheese, sugar, onion, butter, dill seed, soda, salt, egg and softened yeast. Add flour to form a stiff dough. Let mixture rise 50 to 60 minutes. Stir down. Turn in greased casserole or greased bread pan. Let rise 40 minutes. Bake at 350 degrees about 45 minutes. Spread butter on top and sprinkle with salt.

xxx

NEVER FAIL SHOO-FLY PIE (Wet bottom)

1 cup flour
3/4 cup brown sugar
1 tablespoon shortening
1 cup coconut
Mix to form crumbs and reserve 1/2 cup for top.

In another bowl mix:
1 egg, slightly beaten
1 cup molasses
1 teaspoon baking soda
3/4 cup hot water

Dissolve soda in the hot water. Mix egg and syrup, add hot water and soda. Pour in crumb mixture and mix slightly. Pour in unbaked shell. Sprinkle with 1/2 cup crumbs. Bake at 450 degrees ten minutes, at 350 degrees for 20 minutes.

xxx

SCOTCH TEAS

1/2 cup butter
1 cup brown sugar
2 cups oatmeal



Ladies, Have You Heard?

By Doris Thomas,
Extension Home Economist



Doris Thomas

Turkey—The Life Of The Party!

A turkey the life of the party? In Europe, turkeys acquired a reputation as party-goers after the early discoverers of America had taken the birds back home. They became a fad, and when one was served at a king's wedding banquet in 1570 it was obvious that turkeys had made it as feast birds! Domesticated turkeys were brought to America by colonists and became the traditional feast bird of the New World, too.

You would do well to invite a turkey to your summer barbecue feasts, since they're plentiful right now according to the U.S. Department of Agriculture. Just imagine a spiced, barbecued turkey hot from the grill, accompanied by brown potatoes, garlic bread, summer vegetable salad, and fresh fruit . . . and it doesn't have to be just a daydream, either!

Half the secret to barbecuing a turkey is the fire. Charcoal briquets will give you a quick, constant heat. Dump them evenly over a half-inch layer of wood shavings or paper and smooth out to one-layer thick with the back of a rake. And remember the size of the pit depends on the numbers of servings. Three square feet for every 28 portions should be adequate.

Young, tender turkeys are preferable for barbecuing. Cook them slowly to make sure that the birds are done all the way through. Ideal weights are

1/2 teaspoon baking powder
1/4 teaspoon salt

Melt butter, add sugar and stir until dissolved. Add other ingredients. Bake in square 9 inch pan for 30 minutes at 350 degrees.

Cool and cut in squares.

turkeys of about 4 to 6 pounds (allow 3/4 lb. per serving). Split birds in halves or quarters and start the cooking skin side up on the grill.

Slow cooking and frequent basting with a good sauce helps put the rich flavor right through to the bone. A thick sauce should be diluted with about three parts water to give it a thin consistency. Basting can be done with a brush or a cloth tied to the end of a long stick.

Keep the fire or coals very low so the bird won't scorch or cook on the outside before it is done near the bone. The grill should be at least 14 inches from the heat source. Turn the pieces from time to time to insure even cooking. Allow 2 to 2 1/2 hours cooking time; the bird is done when the drumstick twists readily out of the thigh joint or wing out of shoulder joint.

Buying School Clothes

Fall is fast approaching and that means children will be back in school. This also means new clothes. It's more important than

ever to plan how you'll spend your clothing dollars.

Experienced shoppers suggest buying no more clothing than you absolutely need at one time. A growing child may need new items in larger sizes throughout the year—more than he needs a lot of clothing that fits well only a few months.

What you buy is more important than how much you buy. A few basic garments worn in different ways will give variety. Separates can be teamed up with wearable items from last year. And if you add a new item occasionally, you can keep the basic wardrobe interesting and changing.

Look for fabrics that will hold up well. Learn to rely on in-

formation on labels and hang tags. Follow cleaning directions carefully. And if the fabric doesn't perform as it should, return the merchandise to the store where you bought it. Many times if you can pay an additional few cents for an item of better fabric, it will be money well spent.

You can make the biggest savings of all if you sew school clothes. Your decision to sew will be based on your time and your skill. But you can have better quality fabrics and better workmanship for less money. Let your children help select fabrics and styles and you'll be satisfying their wishes as well as your own, when it comes to care and durability.

Lancaster Farming Ads Pays

Need . . .

HAY - STRAW - EAR CORN

Buy Now and Save!

More and more farmers are buying from us for better value and all around satisfaction

DELIVERED — ANY QUANTITY

Phone Area Code 717 687-7631

Esbenshade Turkey Farm

PARADISE PA.

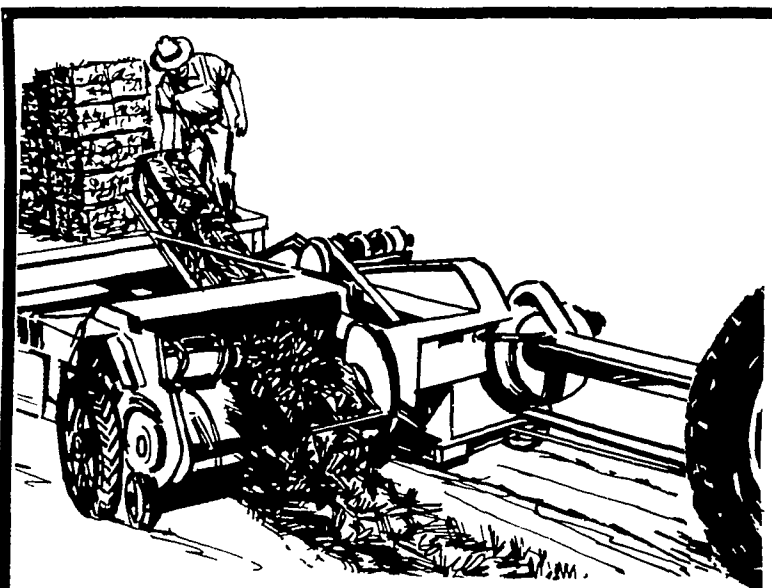
FARMERS CATTLEMAN AND HORSEMEN AGREE . . .

"Greatest Invention since the Pitchfork"

Place Hook Under Twine, Unload or Drag.

Simply Strike Twine With Cutting Edge and Spread

STANDARD MODEL 4 FT — \$7.95
Add \$1.00 for postage and handling
Sales tax where applicable
Other lengths available on request
Send Check or Money Order to
THE EDINBORO LAND & CATTLE CO
BOX 733 • EDINBORO PA 16842



Have equipment when you need it!

If you're faced with an equipment breakdown just when you need it most, a Farm Loan from Dauphin Deposit could save the day. Get low bank rates and easy payments — and make hay while the sun shines!

Wonderful things happen when you bank at Dauphin Deposit

LANCASTER COUNTY OFFICES

- 801 W. Main St., Mt. Joy
- Wheatland Shopping Cntr., Lancaster
- 4th & Locust Sts., Columbia
- Hilton Inn Bldg., Lancaster



Dauphin Deposit Trust Company

31 Offices in Dauphin, Cumberland, Lancaster, Lebanon and York Counties

Member Federal Deposit Insurance Corporation

MORE HOUSE FOR LESS MONEY!

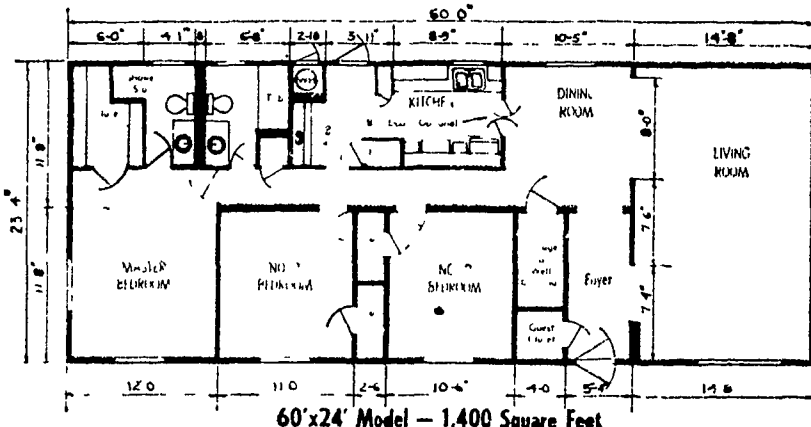
Paul's Can Deliver and Erect This

BIG All
24'x60' For
Three Bedroom Home Only

\$14,900



Expertly Designed—Superbly Built—Economically Priced



- ★ Carpet in living room, dining room, hall & master bedroom
- ★ 2 Baths
- ★ Sliding patio doors dining room
- ★ 52 gallon H.W.H.
- ★ 14 cubic ft. refrigerator
- ★ 30" Gas range
- ★ 1/4" Paneling throughout
- ★ Loads of storage space
- ★ 235# Shingled roof
- ★ Washer & dryer area
- ★ Curtains & drapes
- ★ Maintenance free exterior & interior

Mortgages available up to 25 years — MODEL ON DISPLAY

PAUL'S MOBILE HOMES Inc.

W. Main Street (Rt. 230) OPEN 9-9 Daily Mount Joy, Pa.
653-1476 9-5 Sat.