## **Experience with Farm Records Handy for County Farm Women Treasurer**

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Dorothy is the daughter of Mr. and Mrs. Jay Brubaker who live on their 125 acre farm near Willow Street. Her brother Robert farms it. She grew up on this farm and helped with the farm work She graduated from West Lampeter High School where she took the commercial course. She also sewed when she was in school.

After graduation she worked in the accounting department of **Educaters Mutual Life Insurance** Company. Later she was a secretary at Eastern States Service Center. She says "It was there I really appreciated farm work. I like the farm.'

Dorothy says "I enjoy my home and I like to entertain. We always have the Charles reunion here each summer. About 40 people attend it."

Mrs. Charles says 'I appreciate the restoration of old houses. I guess it's because I live in one." Their stone house is around 200 years old. She is trying to find out exactly how old it is and is in the process of restoring it as it was originally They tore down a couple additions that had been built onto it, painted the outside an antique white and they hope to remove stucco that was put over the stone. They opened a fireplace in the living room and have them in two bedrooms.

They painted the walls antique white and the woodwork in colors as it was originally. The rooms all have chair railings, deep window sills and wooden coat hooks on the walls. They have sanded and refinished most of the original flooring. They have some antique pieces of furniture and antique dishes.

preciate good classical music." She plays the piano and sings. She played the piano and violin in school and sang in the school chorus. She sings alto. Before she was married she was a member of the Strasburg Mennonite Church. There she sang in a mixed octette, a girls trio and a girls sexette. About six years ago she sang in the "Elijah" oratorio, directed by Hiram Hershey at the Academy of Music, Philadelphia. Several people from all over Lancaster County practiced for this at the Manor Ridge Mennonite Church. She also sang in Mr. Hershey's chorus for two years before she was married.

Mrs. Charles keeps the farm accounts and figures their income tax. She mows the lawn and works with the boys in their flower garden. She freezes lots of vegetables and meat. They have a small garden but also buy vegetables to freeze. She likes to cook and is an excellent baker. Here are some of her best recipes, some of which are particularly good for this fall season and for Thanksgiving and Christmas festive meals.

#### Pumpkin Chiffon Pie

6 eggs, separated 2 cups sugar 21/2 cups cooked pumpkin 1 cup milk

Pinch salt 1 teaspoon ginger 1 teaspoon nutmeg

1 teaspoon cinnamon (or flavor to your own taste)

2 tablespoons unflavored gelatin dissolved in ½ cup water 2 baked pie shells

Beat egg yolks, stir in one cup of sugar, the pumpkin, milk and flavorings. Stir and cook over low

heat till it bubbles up and thickens. Remove from heat, stir in gelatin and cool. Beat egg whites till stiff and add remaining sugar. Fold into cooked pumpkin mixture. Pour into baked pie shells and chill. Garnish with whipped cream at serving time.

#### **Cardinal Punch**

- 1 quart cranberry juice or cocktail
- 1 cup pineapple juice 1 cup orange juice
- 2-3 cup lemon juice 1 cup water

Sugar syrup for sweetening Add red food coloring for brighter color

Combine all ingredients, sweetening to taste. Pour over ice cubes and serve. Can be used as an appetizer. More water may be added if served as a regular punch.

### XXXX

**Cranberry Fruit Mold** 2 cups (two 834 oz. cans) crushed pineapple

package (6 oz.) strawberry flavor gelatin

½ cup sugar 1½ cups boiling water 1½ cups cold liquid

34 cup dairy sour cream 11/2 cups ground fresh or frozen cranberries

1 medium unpeeled orange, ground

½ cup walnuts, broken Lettuce or water cress

Drain pinapple, reserving syrup. If necessary add enough cold water to make 11/2 cups liquid. Chill. Set pineapple aside. In mixing bowl combine gelatin and sugar; add boiling water and stir until dissolved. Add chilled liquid. Add sour cream. Beat until smooth. Chill until partially set (about 1 hour). Add pineapple, cranberries, orange and nuts. Pour into a 61/2 cup ring mold which has been rinsed with cold water. Chill until firm. Unmold onto serving platter; garnish with lettuce or water cress and serve with tangy Fruit

Dressing. Makes 12 servings. **Tangy Fruit Dressing** 1 cup dairy sour cream

1/4 cup confectioners sugar 1 tablespoon fresh lemon juice Blend sour cream, sugar and lemon juice. Chill. Yield: 11/4

#### XXXX Ribbon Salad

34 cup pineapple juice

1 cup drained crushed pineapple

1 envelope unflavored gelatin 18 oz. cream cheese

cups.

1 pack dream whip

2-3 oz. boxes orange jello Prepare 1 box orange jello and add drained crushed pineapple

when jello is partly jelled. Put in 9-inch square cake pan or dish and let jell.

Middle Layer

Bring pineapple juice to a boil and add unflavored gelatin which has been soaked in 14 cup cold water. Blend in cream cheese. Make dream whip and blend into cream cheese mixture. Put on top of bottom layer and let jell.

Top Layer Make second box orange jello and put on top of middle layer when partly jelled. Let jell and serve with lettuce.

NOTE-Other flavors of jello can be used for various seasons of the year.

#### XXXX **Chow Mein Casserole**

1 3 oz. can chow mein noodles (save ½ for top)

1 7 oz. can tuna or 1 cup cooked chicken or 1 cup crab meat 1 cup finely diced celery

1/4 cup minced onion 1 can cream of mushroom soup

1/4 cup water Dash of pepper Mix together. Bake at 325 degrees for 40 minutes.

> XXX **Country Pie**

Crust: ½ cup tomato sauce ½ cup bread crumbs

1/4 cup chopped onion 1½ teaspoon salt ½ teaspoon pepper 1 lb. ground beef

1/4 teaspoon oregano

Combine ingredients and mix well. Pat meat mixture into bottom and sides of 9 inch pie plate. Flute edges.

Filling:

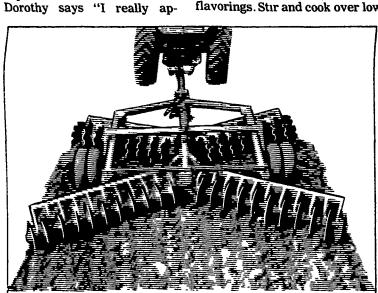
1 1-3 cups minute rice 1 cup water

1½ cups tomato sauce 1 cup grated cheddar cheese

½ teaspoon salt Combine rice, tomato sauce, salt, water and ¼ cup cheese. Spoon rice mixture into meat shell. Cover with aluminum foil. Bake at 350 degrees for 25 minutes. Uncover and sprinkle with remaining cheese. Place in oven 10-15 minutes longer.

Makes an attractive hot dish for a covered dish social.





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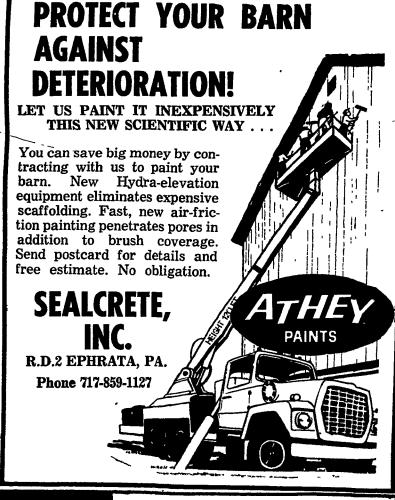
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