



Mrs. Karl (Dick) Linde . . .

Family from Germany Learn to be American "Do-it-Yourselfers"

By Mrs. Charles McSparran
Farm Feature Writer

The life story of Mrs. Karl Dieter (Else C) Linde of Colerain Township who came to America as an exchange student is most interesting. Today she has this to say: "This better understanding of the people between nations is good. You never learn from books, you have to live with the people."

Else, the daughter of the late Mr. and Mrs. Wilhelm Lohmann, was born in Costa Rica, Central America. Her father, a geologist with a Doctor's Degree, was from Germany. He went to Costa Rica to test the soil for a man who thought his clay was suitable to make china. He tested his soil

and found it was not suitable but, nevertheless, he remained there and worked for him on his coffee and sugar plantation. It was there he met his future wife who was a nurse from Germany. They married and had five children.

At that time a child could only get four years schooling in elementary schools there so they returned to Bremen, Germany. Else was six years old at that time.

Under the Hitler regime a girl, upon graduating from high school, had to serve one year as a volunteer for her country. They had a choice of working in a hospital, on a farm or for a poor family with many children helping the mother with

household chores. In 1938 Else was drafted and she chose to work on a farm. She had to help raise small animals such as pigs and chickens and to milk cows by hand. She also helped the farmer's wife with cooking and household chores. For this she received free room and board and about 20 marks (in our money about \$5) a month from the farmer. Else says, "I think it's good for all city girls to spend half to one year on a farm."

At the end of her year on the farm she spent two years at a boarding school on a farm. There she studied such subjects as biology and German for half a day and did chores the other half day. After that she spent one year at a teachers training school, then one year as a student teacher—or a teacher on probation. After each year she had to pass a state examination.

At the end of her year of student teaching she was sent to Drexel Institute of Technology, Philadelphia, as an exchange student from the Agriculture Department of Germany. This was in 1951. Being alone in a foreign country her relatives sent her the name of Karl Linde whom they knew before he came to the United States and she started corresponding with him.



Mrs. Karl D. Linde designed her kitchen and put the wall tiles on the walls. She is holding a special drip coffee pot she brought from Germany.

Karl Dieter Linde came to the United States in 1950 to work for Arthur Brown on his farm at Elim. Mr. Brown nicknamed him Dick for short and he has been called that ever since. Dick was

born and raised in Bremen, Germany and says he never milked a cow till he came to Browns. Before coming to America he served in the German army and was a prisoner of war in England for nearly four years. Then he served two years as an apprentice in landscape gardening, living with his parents and going on a bicycle to re-landscape parks and places that were wrecked from bombing in World War II.

Dick and Else were married and lived on Brown's farm for two and a half years where Else helped milk and helped with the 500 chickens and taking care of the eggs.

It might be noted that both Dick and Else studied German, English and French in school. They give much credit to Mrs. Arthur Brown's knowledge of the German language in helping communicate when they were first in America. The Linde family speaks German in their home but they all speak English quite well now. The children learned English only after they went to school.

Mr. Linde, who became a naturalized U.S. citizen in 1956 says "America definitely is home. We both desire to stay here." Mrs. Linde says "We still think America is the land of opportunity."

They made return visits to Germany in 1959 and 1971. His mother made one visit to see them several years ago. Both of their parents are deceased now. Else has one brother and three sisters in Germany.

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Ladies,
Have
You
Heard?

By Doris Thomas,
Extension Home Economist



Doris Thomas

IF IT ENLIVENS AND ENRICHES—MAYBE IT'S AN EGG!

Eggs are enliveners, enrichers—and enticers.

They enliven meals with sunny brightness and incredible versatility. And while they're at it, they also enliven the job of cooking for a family; a carton of eggs sitting in the refrigerator is an open invitation to do something creative in the kitchen.

For instance, a hot and hearty omelet for breakfast is a not-so-novel way to rouse drowsy appetites. But go creative with fillings. An applesauce-cranberry sauce mixture is sure to please a sweet tooth. A cheese, ketchup, and parsley filling punctuates breakfast with a wake-up exclamation point of color and flavor. A calico omelet, made with green pepper and pimento, is another perky choice.

Be sure to limit any spice, herb, or vegetable additions to the subtle stage, so the rich flavor of the egg mixture is enhanced and not overshadowed.

Eggs are enrichers. Their presence in any recipe heightens its nutritional worth. Did you know that protein comes in varying degrees of nutritional value? Eggs are an excellent source of a near-perfect type of protein. They also provide significant amounts of vitamin A, iron, and riboflavin, as well as smaller amounts of many other nutrients. Eggs can also help

enrich your pocketbook, while they're in ample supply at reasonable prices.

Eggs are enticers. Where would teasing, tempting, luscious desserts be without them? Cream pies, cakes, mousses, meringues, puddings, and custards all depend on eggs to make them what they are.

Here's a gleefully golden dessert idea called

PUMPKIN-ORANGE CUSTARD:

1 cup fresh or canned pumpkin puree

2 eggs, slightly beaten

½ cup light brown sugar

½ teaspoon salt

Dash of ground ginger

½ teaspoon ground cinnamon

½ cup light cream or milk

½ teaspoon grated orange rind

TO PREPARE RECIPE: Mix pumpkin with eggs, sugar, salt and spices. Stir in cream and orange rind, and pour into four custard cups. Set cups in a shallow pan of hot water high enough to come almost to the top of the cups. Bake in a 325 degree oven for 40-50 minutes or until a knife inserted in the center comes out clean. Remove from oven, and set custard cups aside to cool. Makes four servings.

BEFORE YOU COMPLAIN

Before you complain about unsatisfactory appliance repairs, be sure you are right. Sometimes an appliance doesn't work because it's not being operated properly. Before you call again

for service, read the instructions that come with the appliance and make sure you have followed them correctly.

Read your service bill carefully, too. If there are charges you don't understand ask to have these items explained. Often service persons charge for their time and labor even if they weren't able to fix whatever was broken. In the case of a new appliance, check the warranty or guarantee to see what repair costs are or are not covered.

When you have checked everything and are sure you are justified in complaining, go to the store where you bought the appliance or one which services that brand of appliance you own. Before you go, write down the model number, brand name, price and other information the store will need to know. A personal visit is the best policy. State the facts clearly, telling what is wrong and what has happened. Be friendly and don't get angry. A pleasant but firm attitude is the best one for making a complaint.

Keep copies of any letters you write and save the answers you get. Make notes on any telephone calls and personal visits—the dates and what was said. If you receive no satisfaction from the local dealer or letters to the manufacturer, contact our local or state office of the Consumer Protection Bureau and ask for help.

Farm Women Calendar

Saturday, November 4
Lancaster County Farm Women Convention, Lancaster School of the Bible.

Tuesday, November 7
Farm Women Society 11, sew cancer pads, Quarryville Methodist Church.

Wednesday, November 8
Farm Women Society 9, sewing, Lancaster General Hospital.

Thursday, November 9
12:30 p.m. - Farm Women Society 9 meeting, home of Mrs. Wilbur Heller, Conestoga RD1.

7:30 p.m. - Farm Women Society 14 meeting.

Friday, November 10
Farm Women Society 3, Men's Night, Black Horse Hotel.

Farm Women Society 13, meeting, home of Mrs. Robert Sayres, Witmer.

Saturday, November 11
1:30 p.m. - Farm Women Society 25 meeting.

6:30 p.m. - Farm Women Society 8, 50th Anniversary dinner, Hostetter's Banquet Hall, Mount Joy.

6:30 p.m. - Farm Women Society 19, entertain husbands, Akron Restaurant.

Farm Women Society 18, home of Mrs. Kenneth S. Brubaker.