

Homestead Notes

Pat Erway, Editor



Dr. Margrit Schmidtke . . .

Laughter Key to Dr. Margrit's Life Style

Farm
Feature
Writer

By
Mrs. Charles
McSparran



Doctor Margrit Schmidtke, wife of Dr. Carl O. Schmidtke, Bicknell Road, Fulton Township, is an adjunct faculty member of Elizabethtown College. She teaches general or basic psychology this year on a part-time basis.

The Schmidtkes have four children ranging in age from four to 16 years so Dr. Margrit has a very busy schedule keeping house and caring for her family besides her school work.

We often ask ourselves, how do some people accomplish so much? Sometimes our attitudes play a great part in what we are able to do. Take it for what it's worth, but this psychology professor says "I think you have to have a sense of humor. I laugh at my students and I teach them to laugh at themselves. I think we need more humor in the world."

To be sure, everyone needs relaxation. Maybe it takes a lot of good management; however Dr. Schmidtke, who is indeed gifted in designing and creating all kinds of crafts, spends many

hours with her various hobbies. She also takes leadership in her craft guild.

The Schmidtkes live on an 11 acre farm near McSparran as labeled on the map but better known to natives as Cherry Hill. They moved there last year. The original stone house was built in 1833 but an addition was built onto it about 60 years ago. Stucco was put over the stone at some time and Schmidtkes plan to remove it and restore the stone to its original beauty. They have started to restore and remodel the interior of the house but have many hopes and ideas yet to fulfill.

The original farm had more acres but land has been sold to nearby farmers and property owners. At present they grow seven acres of timothy, have pasture land and have a large garden. They are raising two Angus-Holstein animals for meat purposes. Their daughter Sheila also has a mare which will foal next summer, a two year old quarter horse gelding and a pony.

Both Doctors are very concerned about ecology. They buy milk and soft drinks only in returnable bottles, they have a compost pile to make use of their garbage, leaves and other green trash to improve their soil and Margrit made linen napkins to use instead of paper ones. They do not burn refuse but recycle it. They are members of the Save

Solanco Environment committee.

Dr. Margrit Schmidtke is the daughter of Mr. and Mrs. Ewald Lange, originally from Germany but for many years residents of Pittsburgh. Margrit graduated from high school in Pittsburgh. She received a Bachelor of Science degree in Home Economics from Carnegie Mellon University, Pittsburgh, where she minored in design. She did graduate work at the University of Pittsburgh and received her Master of Science degree. She taught Home Economics one year at a high school in Pittsburgh and won a three year scholarship. She then received a Doctor's degree in Psychology from the University of Pittsburgh. She was enrolled in the summer program last year at the University of Tennessee. She also goes to Mannings Weaving School in York whenever she can. She goes on Saturdays or when she can go for a couple days at a time.

Dr. Margrit has taught on the college level since 1967. She taught Human Growth and Development for two years at Drexel University. She then taught at Lebanon Valley College and part-time at Elizabethtown College. Now she teaches three days a week at Elizabethtown College and also taught two classes there last year at summer school. She has about 30

students in class. Elizabethtown College has about 1500 students.

Dr. Carl Schmidtke received a Doctor's degree in Educational Administration from the University of Pittsburgh. His parents live in Waynesburg, Pa. A friend of his from Millersville asked if he wanted a job. So he took a position there in 1967 and the family moved to Lancaster. He is chairman of the Secondary Education Department of Millersville State College. There are 12 or 15 professors working under him. He spends about three-fourths of his time teaching and one-fourth in administration. Millersville has 375 staff members and 6000 students.

A tour through Schmidtkes' home is most interesting. Dr. Margrit's works of art are evident in each room. You will not find the usual kits people buy and make according to instructions. Instead you will see self-designed original ideas. You will see stitchery wall pictures done in needlepoint, free form stitchery, macrame, Flemish frame, crewel, stool tops in bargello, pillow tops in black work, many hooked rugs and beautiful quilts. She has crocheted and knitted many mittens and sweaters and is crocheting curtains for her house. She plans to make raffia stitchery rugs and wall hangings. She has sewn quite a few clothes for her family and made things

for the home. No doubt she inherited some of her creative talents because her mother is an excellent seamstress and also has done many crafts. Right now she is making a fine lace tablecloth.

Dr. Margrit has entered some work in the Pennsylvania Craftsmen's Guild fairs and other craftsmen's shows. She received first place award in textiles with the picture "Underground Cave" at the Pennsylvania Craftsmen's Guild jury show at Millersville in August, 1971. She is working on a free form stitchery piece which she calls "Tree Trunk." She will exhibit it at Bennington, Vermont and at the National Stitchery

(Continued on Page 24)



Dr. Schmidtke designed this picture "Machine Aged Men" in red, blue, purple and silver stitchery.



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Recipe Exchange . . .

Home on the Range

Have you noticed how much extra food it seems to take to keep our bodies going in the cold weather? Do we really need so much extra food to keep us warm or do we just think we do?

Certain seasons bring back childhood memories. Cold weather not only makes me think of popcorn, either buttered or caramelized, but also of fudge. How many Sunday afternoons we used to spend making fudge during the cold, blustery winter months. And don't forget, not only did it have to be cooked for a long time and then cooled, but also beaten until our arms felt like they couldn't beat it anymore. And we can't forget mentioning how the hickory nuts or walnuts were cracked and then had to be picked out for whatever purpose intended.

Many of the old recipes are still around but many have been replaced by newer ones - or at least the methods seem to be simplified, and the equipment

most of us have cuts down the work load.

We continue the search for recipes, whether they be old-fashioned or new-fangled. To receive your potholder, send a recipe or recipes to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543

Chess Pie

2 cups milk
1 1/2 cups sugar (scant)
3 teaspoons cornstarch
2 eggs (save whites for meringue)
1/2 teaspoon salt
3/4 cup seedless raisins
1 scant teaspoon allspice

Pour into baked pie shells. Makes two medium-sized pies.

Miss Elva Stauffer
R.D.2
New Holland

xxx

Mayonnaise

Place in blender jar in order listed:

1 whole egg
2 tablespoons lemon juice

1/2 teaspoon salt
2 teaspoons honey

Start machine and very slowly add:

3/4 cup salad oil

Run machine until desired consistency is obtained.

Mrs. Melvin Charles
R.D.1

Washington Boro

xxx

Lime-Chocolate Fascination

1 14 1/2-oz. can evaporated milk
1 3-oz. package lime flavored gelatin

2 cups hot water

1 cup sugar

1/4 cup lime juice

2 teaspoons lemon juice

Green food coloring

1/2 cup melted butter

2 cups chocolate wafer crumbs (8 1/2 oz. package)

Chill milk.

Dissolve gelatin in hot water. Chill until mixture is partly congealed, then whip until fluffy.

(Continued On Page 27)