

Laughter Her Key

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Show at Pittsburgh She has sold a number of her pieces

Schmidtkes buy old boards from houses being torn down. Carl refinished an old white corner cupboard in its original wood finish, an old plank table and two chairs that Langes had out on their lawn for years. Schmidtkes' have them in their house now. He also refinished some antique furniture and made a pine bed and a dining table. He made inkle looms with which to weave belts. He also constructed racks of bins, which line their craft room in the attic, to store yarns and various craft materials. Some antiques you find in their home are an old Swedish cupboard, a large spinning wheel, a wooden butter bowl, a lantern and a saw cutter. They plan to install a Franklin fireplace in their kitchen soon. Margrit also has a large loom.

Yes, the whole family goes for crafts, even the little boys do stitchery and Sheila, the oldest daughter, does weaving on an inkle loom. Sheila is 16 and a junior at Solanco Senior High School. She belongs to the equestrian club in high school. She plans to go to college and be a designer like her mother or



Dr. Schmidtke holds a mushroom needlepoint picture she designed. She did the blackwork embroidered pillow, blue bargello embroidered stool top and the self-designed "Water Pool" blue stitchery wall hanging.



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Suzanne is in seventh grade at Swift Junior High School where she is pianist. She takes lessons from Doris Nolt in Lancaster and wants to make a career of music. She plays Bach and Mozart compositions. She also plays at home and the family sings. Both girls belong to the Quarryville 4-H Horse Club.

Carl ("Sonny") is five years and Charlie is four years old. They both will go to school next year.

Dr. Carl is a good golfer and a good athlete. He bowls on the Millersville faculty team. He used to play football in college. He is the gardener and raises all kinds of vegetables which his wife freezes.

Margrit started an herb garden and has twelve varieties. She wants to make a sachet. She also raises strawflowers. She makes dried centerpiece arrangements. She and the children made Christmas decorations and cookies.

Dr. Margrit Schmidtke is president of the Conestoga Valley Craftsmen Guild for Lancaster County which meets monthly. This chapter is one of 11 chapters in the Pennsylvania Craftsmen Guild. Dr. Schmidtke also serves on its board of directors. It sends out a state newsletter. The Pennsylvania Craftsmen Guild holds a fair every August and in recent years has been held at Millersville State College. It will be held there August 1973. They want original work at this fair, not kits. It can't be a hobby, it must be a skill. The standards committee requires that in order to display at the fair you have to be a member with your dues paid and must have attended three meetings. Included in the show are pottery, weaving, stitchery, woodwork carving and pieces turned out on a lathe, silver, pewter, tinware and jewelry.

The craftsmen guild has been extended to the national level, known as the American Crafts Council. This week the Junior League of Conestoga Valley organized. They pay one dollar dues instead of the five dollars dues paid by adults. They can participate at the August fair and can go to workshops where they teach crafts. Anyone interested in joining either group may contact Dr. Schmidtke. People can join anytime.

Dr. Schmidtke, having a B.S. in Home Economics is also proficient in culinary arts. Here are some of her favorite recipes.

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Ground Beef Stroganoff

- 8 oz. uncooked noodles
- 1 beef bouillon cube
- 1 garlic clove, minced
- 1-3 cup onion, chopped
- 2 tablespoons cooking oil
- 1 pound ground beef
- 2 tablespoons flour
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 2 3-oz. cans mushrooms

- 1 can condensed cream of chicken soup, undiluted
- 1 cup commercial sour cream
- Chopped parsley

Cook noodles according to directions, first dropping a bouillon cube into the noodle water. Brown garlic, onion and crumbled beef in the oil. Add flour, salt, paprika and mushrooms, stir, and let it cook for 5 minutes. Add soup and simmer for 10 minutes. Stir in sour cream, keeping the heat low, so it won't curdle and let it heat through. To serve, pile the noodles on a platter and cover with stroganoff mix. Sprinkle chopped parsley around in a lavish hand.

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Zucchini Au Gratin

- 2 tablespoons butter
- 1/4 cup chopped onion
- 1 garlic clove, crushed
- 2 pounds zucchini, cut in 1/2 inch chunks
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1/2 teaspoon dill weed
- 16 cherry tomatoes, cut in half
- 4 oz. cheddar cheese, cubed
- 1/2 cup soft bread crumbs
- 2 tablespoons butter, melted

Heat butter in frying pan and saute onions and garlic. Add zucchini, salt, pepper, dill weed and cook for about 5 minutes. Layer zucchini mixture in buttered 1 1/2 qt. baking dish with tomatoes and cheese. Combine crumbs with melted butter. Sprinkle on top of casserole. Bake at 350 degrees for 25 minutes. Serves 6.

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Cherries with Dumplings

- 1 1/2 lb fresh ripe cherries, rinsed and pitted (sour)
- 1 1/2 cups water
- 1 cup sugar
- 1 cup sifted cake flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 teaspoons grated orange zest (peel)
- 1 teaspoon grated lemon or lime zest (peel)
- 1-3 cup milk
- 2 teaspoons melted butter

Cook the cherries, water and sugar in a heavy saucepan, covered, over medium heat until soft and of sauce consistency, adding a little extra liquid if necessary. Stir frequently, and do not allow to scorch.

Prepare dumpling batter: Sift flour, baking powder and salt in a bowl. Add orange and lemon or lime zest, milk and melted butter, and mix until dry mixture is just moist and blended. The batter should be lumpy. Drop

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Sheila Schmidtke inkle weaving a belt on an inkle loom made by her father.

batter into boiling cherry sauce by tablespoons; cover saucepan, cook over lowered heat about 20 minutes without disturbing. Serve immediately. Serves 4 to 6.

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Pumpkin Ice Cream Pie

- 1-3 cup sifted all purpose flour
- 1/2 teaspoon salt
- 3/4 cup solid vegetable shortening
- 3 tablespoons water
- 1 pt. vanilla ice cream, softened
- 2 cups (1 lb. can) pumpkin
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1 teaspoon vanilla
- 1 1/2 cups heavy (whipping) cream or topping
- 1/2 cup slivered almonds
- 2 tablespoons sugar
- 1 1/2 cups sugar

Combine flour and 1/2 teaspoon salt in a bowl. Cut in shortening until uniform, but coarse. Sprinkle with water, toss with a fork and press into a ball. On

lightly floured surface, roll out pastry 1 1/2 inches larger than inverted 9 inch pie plate; fold under to make a high-standing rim around edge, then flute. Prick sides and bottom. Bake in 450 degrees oven 12 to 15 minutes, or until lightly brown. Cool. Spread softened ice cream in cooled pie shell; place in freezer. Mix pumpkin with 1 1/2 cups sugar, 1/2 teaspoon salt, spices and vanilla. Whip 1 cup cream until stiff and fold into pumpkin mixture. Spoon over ice cream in shell. Freeze uncovered until set, then cover with foil and freeze until firm, 6 to 8 hours or overnight. Meanwhile, combine almonds and 2 tablespoons sugar in skillet. Stir over low heat until sugar melts and almonds are lightly toasted. Spread on waxed paper or foil; cool; then break apart. Before serving pie, whip remaining 1/2 cup cream until stiff. Spoon over pie and garnish with almonds.

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