

Sewing For Others

(Continued From Page 28)

Erismans' Mennonite Church. Mrs. Nolt has taught two to four year old children in the nursery Sunday School class for 10 years and loves to work with the children. She is Contact Sister and Miles is Contact Brother for their church. They get people to help pack clothing and do canning at Oreville Home.

Miles is District Relief Contact Chairman for six area churches which is part of the Mennonite Disaster Service. He gets help together after disasters to clean up and help to rebuild. After hurricane Agnes they went to Harrisburg, Wilkesburg, Va. and Wilkes Barre. They went to Honduras after their disaster and to Indiana after a tornado struck there.

They worked on the Tabor Community Services project on Howard Avenue in Lancaster. Each church took a house and restored and renovated it for low income families. The government paid for materials and the people donated their labor.

Mrs. Nolt belongs to the Erismans' Junior Sewing Circle and served as president three times. There are 20 to 25 in this circle. They sew once a month. Twelve to fourteen ladies go to the General Hospital in Lancaster twice a year to make gowns, laundry bags and to do mending. Both boys belong to the church youth group.

Miles belongs to the Pennsylvania Nut Growers Association which will meet at Franklin and Marshall College this summer. They last met here 20 years ago.

Mr. and Mrs. Nolt have exhibited at Manheim Community Farm Show four or five years and have been taking first or second prizes on nuts, pies, cakes and bread. They also exhibited at the Pennsylvania Farm Show where he was a first place winner this year on black walnuts, english walnuts and pecans. Mrs. Nolt received first prize on whole wheat bread, second on white bread and first on chiffon cake there last year. She received the third place prize on whole wheat bread, fourth on white bread and fifth on a yellow chiffon cake this year.

Mrs. Nolt started to cut her husbands hair during World War II and has continued to, adding the other members of the family as they came along.

Nolts have a number of antique pieces of furniture and dishes which are fairly heirlooms. Their

house is also quite old but they have never been able to find out when it was built.

Mrs. Nolt raises a lot of Caladonia begonias and ferns. She also makes dried arrangements. She enjoys reading, mostly periodicals. She says "I especially enjoy The New Living Bible." She read a lot to their children when they were small and they really enjoy reading now. The family goes swimming a lot to state parks in the summer.

Mrs. Nolt makes jelly and does a lot of canning and freezing. She enjoys cooking and baking and is an excellent baker. She bakes a lot of bread, cakes, and pies. For many cooks who have a problem making meringue for pies Mrs. Nolt has a recipe that does not weep and she shares her prize winning recipes for chiffon cake, fudge cake and bread as well as come other family favorites.

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Weepless Pie Meringue

Moisten one tablespoon cornstarch with about two teaspoons water. Stir in 1/2 cup boiling water and cook over low heat until thickened, stirring constantly. Set aside to cool; make regular meringue. Gradually beat in cooled cornstarch until it forms peaks. This meringue is perfect.

x x x

Chiffon Cake

Sift together:
2 1/4 cups sifted cake flour
1 1/2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
Make "well" and add:
1/2 cup oil
Egg yolks (from all the whites used)
1 tablespoon vanilla plus water to equal 3/4 cup
Beat with spoon until smooth

Whip:

1 cup egg whites
1/2 teaspoon cream of tartar
Whip until whites form very stiff peaks. Pour egg yolks mixture gradually over whites gently folding with rubber scraper just until blended. Do not stir. Pour into ungreased pan. (10 inch tube pan) Bake 65 minutes at 325 degrees.

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Easy Fudge Cake

1/2 cup butter or oleo
1 3/4 cups sugar
3 eggs
4 squares of chocolate, melted
2 cups cake flour, sifted
1 teaspoon soda
1 1/4 cup milk
3 eggs
1 teaspoon salt
1 teaspoon vanilla
Cream butter and sugar together. Add eggs, followed by the rest of ingredients. Pour into two 9-inch cake pans and bake at 350 degrees for 35 minutes.

x x x

Whole Wheat Bread Or White Bread

1 3/4 cups scalded milk
3 tablespoons sugar or honey
1 tablespoon salt
2 tablespoons soft shortening
2 packs yeast in 1/2 cup warm water
5 cups white flour
2 cups whole wheat flour
Combine milk, sugar and salt plus shortening. Cool until lukewarm. Add yeast and half of flour Mix. Add remaining flour. Knead on floured board until smooth and elastic.

Place dough in greased bowl. Turn once. Let rise until double. Punch down and leave rise again until almost double. Divide into two loaves and shape. Cover. Let rise. Bake at 400 degrees for 10 minutes, 300 for 30 minutes.

For white bread use all white flour

Fresh Coconut Pie
Coconut milk and milk to make one quart. (Reserve 1 cup.)
Heat 3 cups milk in double boiler. Add the following beaten together:
2 cups sugar
pinch of salt
3 eggs yolks
Stir often till starting to thicken Mix:
3/4 cup flour
1 tablespoon corn starch
1 cup milk which was reserved
Add hot thick liquid and pour into three baked pie shells. Top with ground fresh coconut. This takes one coconut.

x x x

Pecan Pie

Beat together the following:
3 eggs
2-3 cup sugar
1 teaspoon salt
1 cup melted butter
1 cup dark corn syrup
Add 1 cup pecan halves. Pour into 9-inch pastry lined pie pan and bake at 375 degrees for 40 to 50 minutes.

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Pumpkin Torte

24 graham crackers, crushed
1-3 cup sugar
1/2 cup butter
2 eggs, beaten
3/4 cup sugar
8 ounces cream cheese
2 cups pumpkin
3 egg yolks
1/2 cup sugar
1/2 cup milk
1/2 teaspoon salt
1 tablespoon cinnamon

1 envelope plain gelatin
1/4 cup cold water
3 egg whites
1/4 cup sugar
1/2 pint whipping cream
Mix graham crackers, 1-3 cup sugar and butter and press into 9x13 inch pan Mix eggs, 3/4 cup sugar and cream cheese and pour over crust. Bake 20 minutes at 350 degrees

Cook pumpkin, egg yolks, 1/2 cup sugar, milk, salt and cinnamon until mixture thickens. Remove from heat and add gelatin, dissolved in cold water Cool

Beat egg whites, 1/4 cup sugar and fold in pumpkin mixture Pour over cooled baked crust Top with whipped cream

x x x

Uncooked Fudge

1 box 10X sugar (1 lb)
1/2 lb butter
1/2 cup peanut butter
1/2 cup cocoa
1 teaspoon vanilla
Dash salt

Put all together and mix with mixer till creamy It will be very stiff Put in square pan Put nuts on top.

* * *

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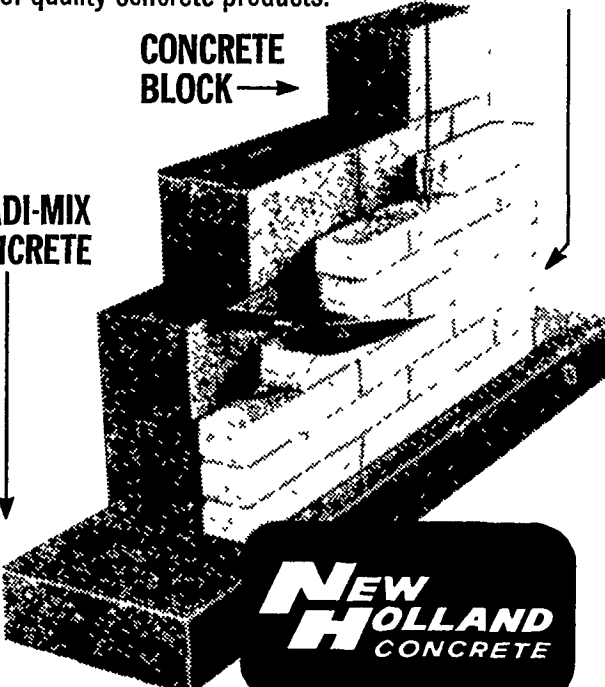
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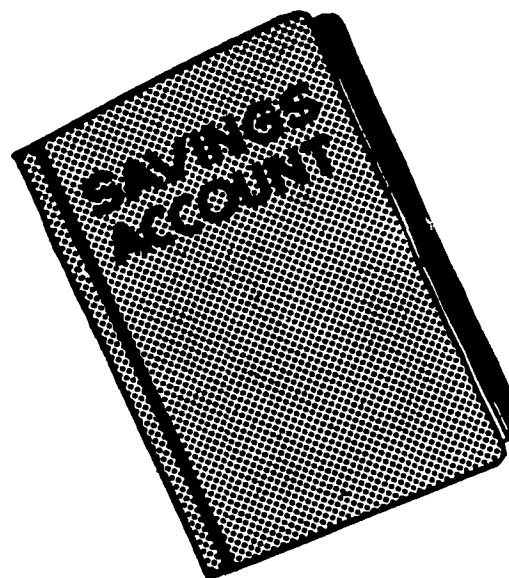
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