

**Mrs. Alfred Wanner . . .**

(Continued From Page 34)

and the rest at four neighboring farms. They grow 130 acres of corn, 130 acres of alfalfa, and green chop 30 acres of various small grains. They have the rest in pasture. They sell extra corn and hay. They bale chopped fodder for bedding. They keep 90 head of grade Holstein cows and about the same number of young stock. They raise some Holstein bulls till about one year old to sell for meat purposes. They butcher three head of cattle a year.

Alfred is the son of Mrs. Helen and the late Ira Wanner. Mrs. Wanner and daughter Helen live in half of the farm house. Alfred was born and raised on the farm where he now lives. In fact, he is the fifth generation to farm it. He graduated from Honey Brook High School and has farmed all his life.

Wanners have three children. Alfred Jr. married Carolynne ("Cookie") Melleby from Paradise and they have two sons, John and Matthew. They live on Wanners' farm at Sandy Hill. Alfred Jr. helps his father farm. He graduated from Pequea Valley High School as did his sister and brother. He is a member of the County, State and National Holstein Association, and the Garden Spot Young Farmers.

Jacqueline, a widow, was married to Randolph Ward who lost his life August 4, 1973 in a motorcycle accident. She lives in York and has a three year old son Patrick. She teaches Home Economics for seventh, eighth and ninth grades at Columbia High School in Lancaster County.

David also helps his father farm and lives on the home farm. He married Ruth Forrey, daughter of Mr. and Mrs. Oscar Forrey of near Elizabethtown. Forreys have a small farm and Oscar deals in cattle. Mrs. Forrey has a stand at Central Market in Lancaster where she sells all kinds of home-made baked goods, soup, pickles and preserves. On Shrove Tuesday she makes and sells about 200 dozen fasnachts. David and Ruth have a son Andrew and a daughter Tammy.

Wanners are active members of Pequea Presbyterian Church. Kitty is secretary of her class meeting, a member of Circle 1 of the Women's Association and a substitute teacher in the Sunday School. She was a regular Sunday School teacher for 12 years and a member of the choir for many years. Alfred has been an elder for a number of years and teaches the teenager Sunday School class. Alfred Jr. is a Trustee.

Mr. and Mrs. Wanner have been members of Salisbury Grange and the Lancaster County Pomona Grange 71 for 25 years and filled various offices in both. Alfred served as Master of Salisbury Grange, Master of Lancaster County Pomona and as Deputy State Master for Lancaster County for at least four years. He is presently Overseer of Salisbury Grange and a member of the Pomona Grange executive committee. Kitty is Assistant Steward of Salisbury Grange and formerly served as Lady Assistant Steward, Lecturer and Home Economics committee chairman, also as lady assistant of the Pomona Grange. Mr. and Mrs. Alfred Wanner Jr. are also members and officers of Salisbury Grange and members of the Pomona Grange. Alfred Jr. is a member of the Pomona Grange membership committee and a member of a tri-county Grange committee to host the Pennsylvania State Grange. All four of them are seventh degree members of the Grange.

Alfred has been a director of Eastern Milk Producers

Cooperative for four years. They have monthly meetings in Syracuse, N. Y. Kitty often goes with him to Syracuse. She enjoys shopping while he attends the board meeting. She attends Eastern's banquet at Christmas time and the delegate meeting in February.

Alfred has been a school director in Pequa Valley School District for 18 years and president of the board for 14 years. He has been on the board of directors of the First National Bank of Honey Brook for eight years. He has been a member of Salisbury Township Lions Club for eight years, having served as secretary for a couple years. He has been a member of the Pennsylvania Farmers Association for a couple years.

Mr. and Mrs. Wanner enjoy traveling and in spite of their busy schedule on the farm, driving school children and attending meetings have found time to take some nice trips north into New England and into the south.

Mrs. Wanner has been collecting pitchers of various kinds, sizes and from numerous places over a period of several years and has at least 50 in her collection. They can be seen all around their home as well as in a china closet where she keeps some of her most cherished ones. Most of them have been gifts from her friends.

Catharine enjoys knitting, especially when it's a sweater for one of her grandchildren. She has done some refinishing of furniture. Another thing she takes pride in is a few pieces of antique furniture. One piece which occupies a prominent spot in her living room is an old meodeon which belonged to her great aunt, Catharine Jones, on her father's side of her family, and for whom she was named. She doesn't know how old it really is but she even has an old cover that her aunt kept it covered with. Singing has always been a pleasure for Kitty. She not only sang in her church choir but sang in "Gospel Aires" chorus of Honey Brook about five years and sang on many programs of the Grange.

If there's one thing Kitty enjoys particularly it is cooking and entertaining. Her son says "Mom must be going to have class meeting again" when he sees her getting out the ingredients for her famous hot cinnamon buns that she pulls out of the oven just at the right time for her guests.

She cans and freezes quantities of the vegetables she grows in her garden and the fruits of summer for year-round table use. She not only works in the garden but tends to the lawn as well. Her house is neat and tidy but there's always room for her grandchildren to spread out their toys which she has handy for them.

Mrs. Wanner says "I can cook and I can tend to the kids", meaning her grandchildren. She is happy to give the recipe for her cinnamon buns, some other favorite baked delights and some different recipes for zucchini squash which are still plentiful in many gardens.

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**Cinnamon Buns**

2-3 cup milk scalded  
1/2 cup sugar  
1 1/4 teaspoons salt  
6 tablespoons margarine or butter  
2-3 cup lukewarm water  
3 tablespoons sugar  
3 packages dry Fleischman's yeast  
3 eggs beaten  
6 cups flour  
Combine scalded milk, sugar, salt and butter and cool to lukewarm. Add yeast and sugar to lukewarm water and let stand five to 10 minutes and add to milk mixture. Stir in eggs and about half the flour; beat until smooth. Add the remainder of the flour. Mix well and turn onto a floured

board, and knead until smooth and elastic.

Form into a ball, place in greased bowl, turning until all sides are coated with fat, and cover bowl with a damp cloth. Let rise in warm place until doubled in bulk, punch down and let rise again until doubled in bulk. Divide dough into two equal portions.

Roll out dough into a square about 12x12 inches. Spread generously with softened butter, sprinkle with approximately 3/4 cup brown sugar and one teaspoon of cinnamon and 1/2 cup raisins. Roll up as for jelly roll. Repeat with second portion. Cut roll into one inch pieces and 10 pieces to a roll.

Combine 1/4 cup melted butter, 1/2 cup table molasses, 1 cup brown sugar in the bottom of 11x16 inch pan. Place cut side down. Cover with damp cloth; let rise until doubled in bulk. Bake in moderate oven (350 degrees) for approximately 40 to 45 minutes. Turn buns out of pan onto several pieces of waxed paper as soon as they are taken from the oven.

At Christmas time you can put red and green maraschino cherries in the mixture before you put the cut rolls in the pan. If smaller pans are used, the baking time is 25 to 30 minutes.

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**Sour Cream Coffee Cake**

1 egg  
3/4 cup sugar  
1 tablespoon melted butter or margarine  
1 cup sour cream  
1 teaspoon vanilla  
1 1/2 cups sifted flour  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
3/4 teaspoon salt

Beat eggs until frothy; beat in sugar and butter or margarine; cream until fluffy. Add sour cream and vanilla; blend well.

Sift dry ingredients together; add to sour cream mixture. Blend thoroughly. Pour into greased eight inch square pan. Sprinkle brown sugar topping over batter. Bake in moderate oven (375 degrees) for 25 to 30 minutes, or until done. Serve warm. Makes six to eight servings.

**Brown Sugar Topping**

Mix 1/2 cup brown sugar, 2 tablespoons flour, 1/2 teaspoon cinnamon and 2 tablespoons softened butter or margarine until crumbly.

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**Prune Walnut Bread**

1 1/2 cups chopped prunes  
1 cup boiling water  
1-3 cup strained honey  
1 egg beaten  
1 teaspoon vanilla  
2 1/4 cups sifted flour  
2-3 cup sugar  
1 teaspoon baking soda

1 teaspoon salt  
2 tablespoons melted butter or margarine

**1 cup chopped walnuts**

Combine prunes and boiling water. Cover and let stand 20 minutes. Add honey, egg and vanilla.

Sift together flour, sugar, soda and salt; add prune mixture, melted butter and walnuts, mixing well.

Pour into a greased 9 1/2 x 5 x 3 inch pan. Bake in a slow oven (325 degrees) one hour or until done. Cool 10 minutes. Remove from pan. Cool thoroughly before slicing.

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**Crunchy Date Rounds**

Makes 4 dozen cookies

1/4 cup butter  
1/4 cup shortening  
1/2 cup sugar  
1/4 cup brown sugar  
1 teaspoon vanilla  
1/4 cup milk  
1 egg  
1 1/4 cups sifted flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup walnuts (coarsely chopped)

1/2 cup snipped dates  
2 1/2 cups sugared corn flakes (coarsely crushed)

Red and green candied cherried  
Thoroughly cream butter, shortening, sugars and vanilla. Add milk and eggs; beat till light and fluffy. Sift together dry ingredients. Gradually add to creamed mixture, blending well. Stir in walnuts and dates. Drop from a teaspoon into crushed corn flakes, rolling to coat well. Top with cherry slice. Bake about two inches apart on ungreased cookie sheet in moderate oven (375 degrees) 10-12 minutes, or till top springs back when lightly touched.

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**Sausage-Zucchini Boats**

4 medium zucchini (2 pounds)  
1/4 pound bulk pork sausage  
1/4 cup chopped onion  
1/2 cup fine cracker crumbs  
1 slightly beaten egg  
1/2 cup grated Parmesan cheese  
1/2 teaspoon monosodium glutamate  
1/4 teaspoon salt  
1/4 teaspoon thyme  
Dash of garlic salt  
Dash of pepper  
Cook whole zucchini in boiling salted water till barely tender, seven to 10 minutes. Cut in half lengthwise; scoop squash from shells and crush. Cook sausage with onion; drain off excess fat. Stir in mashed zucchini. Reserving two tablespoons Parmesan cheese, add remaining ingredients. Mix well; spoon into zucchini shells. Place shells in a shallow baking dish; sprinkle with reserved Parmesan cheese

and dash of paprika. Bake in moderate oven (350 degrees) 25 to 30 minutes. Makes 4 servings.

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**Hash - Stuffed Zucchini**

4 large zucchini  
Salad or cooking oil  
Monosodium glutamate (meat tenderizer)

1 can (15 ounce) roast beef hash  
1 tablespoon bottled steak sauce  
1 tablespoon minced onion  
1/4 teaspoon garlic powder  
1/2 cup shredded cheddar cheese  
Snipped parsley

Wash zucchini, remove stem ends, and cut into halves lengthwise; scoop out pulp, chop it, and set aside for filling.

Generously oil the outside of shells and arrange, cut side up, in a large shallow baking dish. Sprinkle zucchini with glutamate.

Turn roast beef hash into a bowl and mix in zucchini pulp and remaining ingredients, except parsley. Spoon onto shells and sprinkle with parsley.

Bake at 350 degrees about 30 minutes, or until zucchini is crisp-tender. Makes eight Stuffed Zucchini halves.

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**Zucchini and Potato Casserole**

4 medium potatoes (sliced)  
1 large green pepper (diced)  
1 large tomato (diced)  
1 medium to large zucchini (sliced)  
1/4 cup butter  
Salt and pepper to taste

(cubed).  
1/2 cup medium sharp cheese

Grease casserole dish. Place a layer of potatoes, then a layer of zucchini, a layer of peppers and then a layer of tomatoes, until all the vegetables are used. Salt and pepper to taste. Dot the top of the vegetables with the butter and the cheese.

Bake at 350 degrees for 45 minutes.

**Farm Women Calendar**

Tuesday, October 9

1 p.m. - Farm Women Society 22 meeting, home of Mrs. Robert Houser, 436 Beaver Valley Pike, Lancaster.

Wednesday, October 10

Farm Women Society 14 bus trip.

Friday, October 12

6:30 p.m. - Farm Women Society 19 Mystery Dinner, home of Mrs. Charles Hair, 341 Maxon Road, Lancaster.

Saturday, October 13

1:30 p.m. - Farm Women Society 1 meeting, home of Mrs. Franklin Weber, Lititz RD2.

1:30 p.m. - Farm Women Society 25 meeting, home of Mrs. Melvin Groff, Lancaster RD6,

2 p.m. - Farm Women Society 7 meeting.

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