

# A Credit to

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stands. They get the produce ready for market in "The Market House".

The Milton Funks live on Prospect Road in Manor Township and the other families live nearby and in the Central Manor area. Milton's little farm where they live has only two acres but he owns 20 acres nearby. Their Market House where they have their excavating business office and where they prepare their produce for market are at Central Manor as well as the store which they just purchased.

Funks' excavating equipment includes 35 to 40 pieces of heavy construction equipment — front end loaders, bulldozers, back hoes, motor scrapers, compressors, trucks and small equipment. They do excavating all over Lancaster County and some in York County. Their business is strictly excavating, grading and snow removal. They put in streets, sewer lines for developments, dig cellars and ditches and they used to do road work for the state.

Milton and Mary have three children. Mary Louise graduated from Penn Manor High School then accepted a position as a secretary in the Engineering office of Armstrong Cork Co. She is married to Ralph (Bill) Armstrong who is with his dad in Nationwide Insurance Co. They have two sons.

Margaret Ann (Peggy) attended Millersville State College two years and married Scott Flinchbaugh. He works at Bindery Associates on Stony Battery Road. Peggy helps clean turkeys while her mother keeps their children. They have a son and two daughters.

David graduated from Millersville State College and works in the excavating business, as their geologist. He also farms two acres of tobacco at his parent's property. He married Cathy Aspril from Millersville and they live on a Funk farm. They have a son and a daughter.

Milton and Mary are members of Central Manor Church of God where in addition to being one of the church organists, Mary has taught a Sunday School class for 26 years. She teaches three and four year old children but did teach 18 months to three year olds at one time. David is Superintendent of the Sunday School

Mary used to do a lot of freezing when their children were home but still freezes lima beans, corn and asparagus. She cans peaches, pears and cherries.

As far as hobbies go Mary says "My grandchildren are my first hobby, I baby sit, and enjoy music. I like to sew, used to do all the sewing for the girls. I like to crochet." She made a ripple design afghan and is now doing one in a circle pattern. She also crochets doilies, pot holders and hot dish pads. She took piano and organ lessons and has her piano and organ side by side in their living room.

Mrs. Funk gives us some unusual recipes of hers. Funks favorite is smoked sausage pot pie and they always use vinegar with it. Mrs. Funk originated the strawberry shortcake recipe which she says is caky yet old fashioned. Her biscuit pie is a quickie and children like it.

### Smoked Sausage Pot Pie

About 15 inch link of smoked sausage, cut in 1 1/2 inch pieces. Cook in about 2 quarts water in 6-quart kettle. Add 3 medium potatoes quartered. Bring to boil. Add pot pie squares, a layer at a time, stirring until pot pie is added, then cover and simmer until the desired tenderness is reached, about 20 minutes.

### Pot Pie Dough:

2 cups flour  
3/4 teaspoon salt  
3 eggs beaten

Mix all above ingredients. If not moist enough to roll add enough milk. Roll dough about one-fourth inch thick about 2 hours before it is needed. Cut in squares and add to sausage and potatoes. Makes about six servings.

### Strawberry Shortcake

3 cups flour  
4 teaspoons baking powder  
1 teaspoon salt  
2 eggs  
3/4 cup sugar  
1 cup milk  
4 tablespoons melted shortening or butter

Sift flour, baking powder and salt. Beat eggs and add sugar and milk. Add egg mixture to dry ingredients. Add melted butter and beat until well blended.

Bake in 2 eight inch greased and floured pans at 375 degrees for 30 minutes.

### Biscuit Pie

2 cans soup (vegetable, chicken or turkey)

Biscuit Recipe:  
2 cups flour  
4 teaspoons baking powder  
2 teaspoons salt  
3 tablespoons shortening  
3/4 to 1 cup milk

Put 2 cans soup plus 2 cans water in long baking dish or pan. Drop biscuit dough by tablespoons on top of soup mixture. Bake at 400 degrees for 30 to 40 minutes

There used to be a time when the woman of the house did everything by herself. There were no frozen foods, instant soups, cereal or pudding, no ready-made clothing, or milk cartons that you pick up at the local store.

The women made everything by hand, with what materials they had available in or near their home.

Recently there has been a revival of the do-it-yourselfers. There are many different craft courses, demonstrations, and kits readily available to anyone who is interested. Indeed, making things in the home is becoming very popular - not so much because of need - but rather desire and the pride of saying "I did it myself".

Cooking is a prime example. I don't know of any one man who would have a greater appetite for

**Mushroom Salmon Loaf**  
2 cups salmon, drained and flaked

1 1/2 cups soft bread crumbs  
1/2 cup minced green pepper  
a little onion may be added if desired

2 eggs  
1 cup mushroom soup

Combine ingredients and mix lightly. Pack firmly into greased loaf pan. Bake at 350 degrees for 1 hour. Can be served with tomato sauce. Served with baked potatoes, tomato sauce and peas this makes a quick meal.

**Potato Salad Dressing**  
(boiled)

Yield: 3 cups  
3 well beaten eggs

1 1/2 cups sugar plus 2 tablespoons cornstarch  
2 tablespoons prepared mustard  
1 teaspoon salt  
1/2 cup vinegar

Mix together in pan or top of double boiler. Stir constantly if not in double boiler. Boil until mixture thickens. 3 or 4 tablespoons of commercial salad dressing may be added to give it a nice consistency. Pour over salad while hot.

**Cocoa Light Cake**

Measure into mixing bowl:  
2 cups flour (sifted)  
2 cups sugar  
3/4 cup shortening  
1 teaspoon salt  
2-3 cup cocoa  
1 1/2 teaspoons soda  
3/4 cup milk

Beat vigorously by hand or with mixer for 2 minutes. Now stir in by itself:

3/4 teaspoon double-action baking powder  
Add:

1/2 cup milk  
3 eggs  
1 teaspoon vanilla

Beat 2 more minutes. Pour into 2 round 9 inch cake pans or 1 long pan that has been greased and floured and bake at 350 degrees for 35 to 40 minutes.

a TV dinner over a home cooked meal. In lieu of keeping not only ourselves happy, but the men as well, keep those recipes coming in. Send them to "Recipes" Lancaster Farming, P.O. Box 266, Lititz, Penna. 17543.

### Macaroni With Hamburger

1/4 pound macaroni  
1 1/2 quarts boiling water  
2 teaspoons salt

1/4 cup minced onion  
1 green pepper, chopped  
1 cup canned tomatoes  
1/2 cup grated cheese  
4 teaspoons butter or fat  
1/2 pound hamburger  
2 tablespoons flour

Cook macaroni in boiling water until tender. Drain. Melt butter and add onion, green pepper and hamburger. When brown, add flour and tomatoes and cook for 5 minutes.

Add macaroni and grated cheese. Season. Place in a greased casserole and top with buttered bread crumbs. Bake at 375 degrees for 25 minutes. Serves 6.

Lucy Wenger  
RD2  
Lititz, Pa.

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### Soybean Casserole

2 cups dried soybeans  
2 quarts water  
2 tablespoons minced onion

2 tablespoons green pepper  
6 tablespoons flour  
2 cups diced celery  
1/4 cup salt pork  
2 teaspoons salt  
1/2 teaspoon pepper  
2 cups milk

Soak beans overnight in sufficient water to cover. Drain off water in the morning and add two quarts cold water. Cook slowly until soft.

Fry bacon cubes until light brown; add celery, onion, green pepper. Gradually add milk. Stir until thickened. Remove from heat and add soybeans. Pour into casserole and top with soft bread crumbs. Bake at 350 degrees for 35 minutes. Serves six.

Mrs. T. Burkholder  
RD., Ephrata

xxx

### Apple Nut Bread

1/2 cup butter or margarine  
1 cup sugar  
2 eggs, unbeaten  
1 teaspoon vanilla  
1 1/2 tablespoons dairy sour cream  
2 cups sifted flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt

1 cup chopped nuts  
1 cup chopped unpeeled apples  
Cut butter into sugar; add eggs, one at a time, mixing well after each addition. Blend in

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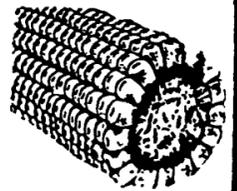
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