Cottonwood Nurseries

[Continued from Page 34]

l egg, unbeaten

i teaspoon vanilla

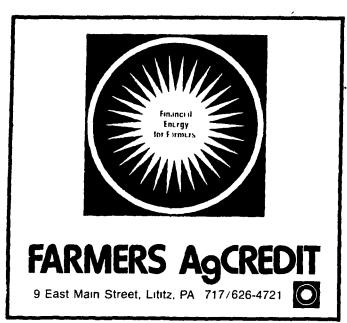
'May add approximately ½ cup chopped english or black walnuts or grated coconut.)

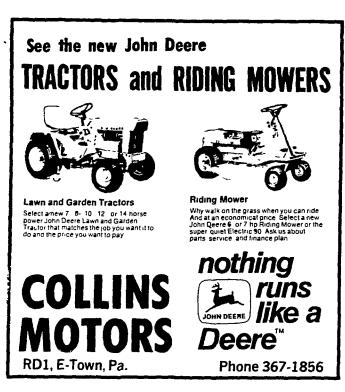
Sift flour with baking powder. Cream butter, sugar and salt, add egg and vanilla and mix well. Add sifted ingredients in small amounts. Mold with cookie press, or make into balls and press with fork on cold ungreased cookie baking sheet. Bake in 375 degree oven 12 to 15 minutes. Makes 45.

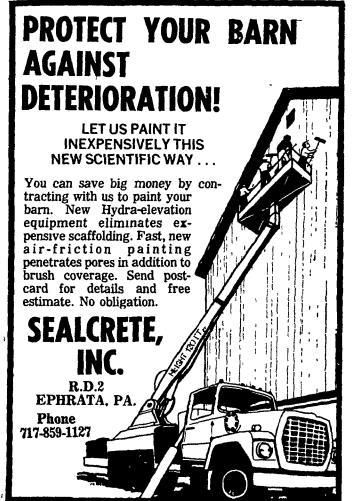
Swedish Rye Bread Makes 2 loaves

In a large bowl put 1 cup regular oatmeal and cover with 21/2 cups boiling water. Let stand until likewarm, then add 21/2 teaspoons sait, 2 tablespoons soft butter, 1-3 cup molasses (mix part unsulphered and a lesser amount of blackstrap) and ¼ cup brown sugar. Stir very well. (You may add 1 tablespoon caraway seeds or 2 tablespoons orange peel, if desired). Then add 2 packages active dry yeast.

Add 4 cups rye flour and beat into mixture well. Then add 3½ to 4 cups more white flour (1 at a time), mixing well after each addition. The last cup can be kneaded in if a finer tex-







ture is desired.

Knead on a lightly floured board for at least 5 minutes. Place in greased bowl and be sure it is in a smooth mound in center of bowl. Cover with tea towel. Allow to rise until double in bulk.

When it has risen to double its original size, cut down with 12:30 p.m. - Farm Women knife. Divide into 2 equal portions and place into two-wellgreased bread pans, shaping the dough to the edges of the pans evenly. Keep dough smooth on top. Cover with tea towel and let rise again into the shape of the loaf you wish to have.

Put in a 325 degree oven on a low rack. Bake for about 50 minutes. Bread is done when it is brown on top and sounds hollow when tapped with finger. Turn out on a wire rack and allow to cool.

If you like a soft crust, brush with melted butter the last few minutes of baking time or when it is out of the oven. For sandwiches serve thin slices. For bread at the table with a 7:00 p.m. - Farm Women meal, cut bread a little thicker.

Vanilla or Chocolate Fluff

1 quart milk

2 eggs, separated

Sift together 2-3 cup flour together with 1 cup sugar (for vanilla). Add egg yolks to milk. Then add flour-sugar mixture. Cook in double boiler till thick. Remove from heat. Whip egg whites till frothy then add about 4 tablespoons sugar gradually, beat till stiff. Whip cooked mixture slightly. Add ½ teaspoon vanilla. Add meringue (fold in). Pour into serving dishes and cool. Can serve with whipped cream or fruit

For chocolate, add 2 squares baking chocolate to milk and use ½ cup flour instead of 2-3 cup. Can top with nuts.

Barbecued Spare Ribs

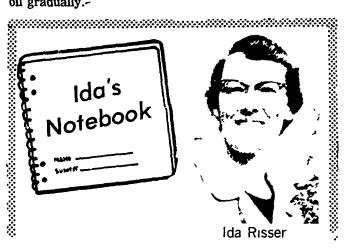
Brown ribs under broiler. Add salt and pepper. Coat with catsup. Cover with aluminum foil. Bake at 350 degrees for 1 hour to 1 hour 15 min., till well done.

Mayonnaise

Made in blender

Put 1 cup olive oil in blender, 2 large eggs, add 1/2 teaspoon ground white pepper, 1 teaspoon salt, 11/2 tablespoons sugar, 4 tablespoons white vinegar.

Blend on fast speed till it starts to thicken. Then add 1 cup oil gradually.-



lunchtime I attended a fancy farewell party for a friend

who is moving from the area

and we all wore our best

Another twenty-four hour period found me sitting on a

straw bale in a tent in Perry

County with a cold wind

blowing up my back. (The

cows brought higher prices

than some local sales). The

attend a meeting at the Iris

who daintily drank tea from

the brightly polished silver

set are not on friendly terms

with the mud and manure

clothes and manners.

By the time you read this I front porch. Ugh! Then at certainly hope all of my garden will be planted. Half of it was planted in March but so far there isn't much sign of growth.

However, the rhubarb is ready to pull and several varieties of tea are big enough to be picked. We've been eating onions for weeks as a relative gave us the kind which stays out over winter and then forms clusters of next day I was privileged to small onions on the top of the stems. Of course, you must club where my daughter won be sure to eat them on a day a first prize for her wool when you are not attending a plaid coat. I'd venture to meeting. Those days you will guess that most of the ladies have to be satisfied with chives as a flavoring.

Sometimes I'm really struck by the contrasts in my life. There are very pleasant and very unpleasant things all in the same day. There are good things and bad

things; happy and sad. Within the short span of a few hours I find myself slicing liver and wrapping meat from a young cow that slipped on the concrete and hurt her leg. And they butchered it right beside my

Tasty -Topic

Piquant Sausage Spread 8 ounces spiced luncheon loaf, finely chopped cup mayonnaise

1 teaspoon Wercestershire A*A A

2 tablespoons fined chopped green pepper

tablespoons peeled and finely chopped cucumber

2 tablespoons toasted,

slivered almonds Combine mayonnaise. Worcestershire sauce, green pep-per and cucumber Add spiced luncheon loaf and mix well Chill Add coasted, slivered almonds just before serving Yield 11/2 cups

Society 19, Salem Lutheran Church, Ephrata. Tuesday, April 23

Farm Women

Calendar

Saturday, April 20

Society 3 entertain

9:00 a.m. - 3:00 p.m. - Farm Women Society 1 sew at Lancaster General

Hospital.

High, Ronks, RD1.

Saturday, April 27 1:30 p.m. – Farm Women Peifer.

of Mrs. Helen Wivell. RDI, Columbia, Mrs. Jap Heisey, speaker.

6:30 p.m. - Farm Women Society 24 "Spring Fling" with husbands at home of Landis and Audrey Myer. Farm Women Society 4 meeting, Mountville Church of the Brethren, Ruth Bushong, Mary Jane Miller, hostesses.

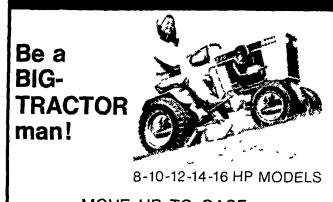
Start With Ham

For an appealing appetizer start with minced ham. A spread of minced ham and cream cheese deliciously fills celery sticks or Society 28 meeting and covers cheese crackers Mix the white elephant sale at the home of Mrs. Eugene spread on saltine crackers or melba toast and broil until the cheese melts

Perk 'Em Up

Top 'em, stuff 'em, sauce 'em, Society 5 meeting, at spice 'em or just season 'em and then eat 'em These are a few home of Mrs. Mervin varied treatments that can be given to beefburgers whether 2:00 p.m. - Farm Women they be cooked under the range Society 8 meeting, home broiler or on the outdoor grill





MOVE UP TO CASE-It costs LESS than you think!

If you mow 1/2 acre or more, you need a real tractor that can mow 34 to 48 inches wide ~ through long grass without even slowing down Easy, one-lever, Cushion-Control hydraulic drive Matched attachments for every season Make yard work fun againi

BUILT LIKE THE BIG ONES TO LAST LONGER!

JARED R. STAUFFER

Sales And Service

Martindale

Phone 445-6465

