## Homemaker

## [Continuod hrom Prye 38]

deaning. The zarchers did have a garden but recently her wo zeters and a brother have been supplving them with vegerables. she and her sister, Ruth wartel who lives with them, can and freeze large amounts of fruits and vegecables and buy meat in January for the freezer.
ruch supervisea the canning and jelly making. She made four and a hali gallons of jelly and peach mar nalade for Caristmas gitu. They put of pints of corn and 50 plats of lima beans in the freezer, canned 100 quarts of string beans and lots of chow chow, tomatoes, tomato juice, peaches etc. Ruth's chief hobby is collecting and persuing cookbooks. No one is quite sure how many she has but the book shelves built on the whole end wall of cheir living room from ceiling to floor are at least half full of her cookbooks and she has more in her bedroom. The hing that the four Warfel sisters look forward to from year to year is getting together a day to make Christmas buying the ingredients. Another hobby of Puth, is buying the ingredents. Another hobby or Ruthis ecoratug eggo which Mre. Tercher's hushand Paut is a pipe
Mrs. Zercher's husband, Paul, is a pipe fitter at ArmMarjorie, "Margie", Zraduated from LampeterStrasburg, High School, taking a business course. She was in a $4-\mathrm{H}$ sewing club two yers and a $4-\mathrm{H}$ cooking club two years at Conestoga Center. She works in ceramics, hooks rugs and sews. Their son John, "Jack", graduateí from Jeneva College, Beaver Falls, where' he majored in business. He works on computers at a bank in New Castle, Pa. from 3 to 11 p.m. He really enjoys farming. He gets up early in the morning and works on the farm till time to go to work. He now owns six calves and a half share in a bull. Jack, as a boy, was always active in Willow Street Boy Scouts Troop 58 and became an Eagle Scout
Mrs. Zercher has several hobbies which she works at in her spare time. She embroidered a tablecloth and napkins, knitted a sweater last year and about eight pairs of slipper socks for the General Hospital Auxiliary. She is now knitting an afghan. She is also braiding a rug and made a quilt in the Pennsyivania Rose design last year. She made several rose candles last winter which she sold and gave as gifts for Christmas. When asked if she liked to cook she said "Oh yes." She gives here a couple recipes from friends but the others are ones she and Margie put in their church's cookbook in 1972:
5 Sandwiches
$11 / 2$ lbs. chipped ham (knife through to make smaller pieces)
1/2 lb. Velveeta cheese (cut in small pieces)
4 hard boiled eggs (chopped)
2 small onions (chopped) (use according to taste
Combine 1 cup salad dressing
1/2 cup Chili Sauce
Combine above ingredients. Fill Sandwrich (round) buns (not too skimpy, yet not too full for it would become soggy) and refrigerate for 8 hours, or overnight, wrapped in aluminum foil individually.
When ready place in 400 degree oven for 10 minutes.
Note: Can be heated for 15 minutes. Open foil and check on doneness.

## xx <br> Mary Denlinger's <br> Cherry-Cheese Cupcake

132 lbs. cream cheese
$2-3$ cup sugar
1 teaspoon vanill


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Nabieco vanilia watera
Mix first 4 ingrodionis together thoroughly. Place 1 vanill waior in the bottom or each cupcak uner. Fm iner $\%$ full of cheese mixture. Bake 15 minutes at 350 degrees. Place cherry pie filling on top of each one.
Makes 24 cupcakes.

## ${ }^{20 x}$

cups tang
2 cups sugar
2 cups instant tea with lemon
1 teaspoon ground cinnamon
teaspoon ground clove
Mix and store in dry jar. Use 2 teaspoons per cup of boilling water.
$\xrightarrow{\text { Cream Cheese Dip }}$
/4 teaspoon salt
1 teaspoon mustard
teaspoons catsup
paspons cream (or more)
prated onion to taste
2 dashes of Worcestershire sauce
Cream together until smooth.
awberry Pie
cups strawberries (washed and hulle
112/2 cups water
3/4 cup sugar
2 tablespoons cornstarch
Add one package strawberry jello. Stir until dissolved and pour over strawberries in pie shell. Top with whipped cream.
xXX
Mexican Tortillas
4 cups flour
1 tablespoon baking powder
$11 / 2$ tablespoons oil
Mix these four ingredients fogether and add enough warm water or milk for form soft dough. Knead dough for 5 minutes, Cover with cloth and let stand for thirty minutes. Form into 15 balls and roll thin. Drop into hot dry frying pan till bubblesform, turn over to just a few seconds more Lift from frying pan and place between wet soaking towels. Leave in towels till pliable.

Mexica Enchiladas
1/2 lbs. hamburg
1 large onion
$1 / 2 \mathrm{lb}$. medium sharp cheese
1 medium can tomato sauce
Brown hamburg, and chopped onion. Put four tortillas in baking tray and divide cheese among them except for small portion. Then divide hamburg and add, except for a

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small portion and fold tortillas over. Cover with tomato sauce, sprinkle with left over cheese and hamburg. Bake for 20 minutes at 350 degrees.

## x0x

 Ralubow Dessert1 pkg. orange flavored gelatin (3 oz.)
1 pkg. cherry flavored gelatin (3 oz.)
1 pkg. lime flavored gelatin ( 3 oz .)
3 cupe hot water
$11 / 2$ cupa cold water
1 cup pineapple juice
1/4 cup sugar
1 pkg. lemon flavored gelatin (3 oz.)
1/2 cup cold water
2 cups whipping cream (or 4 cups cool whip)
Prepare first 3 gelatins separately using 1 cup hot water and $4 / 2$ cup cold water for each. Pour into separate $8 \times 8 \times 2$ inch pans and chill until firm. Combine pineapple juice heat Dissolve the lemon gelation in the hot liquid and add remaining $2 /$ cup cold water. Chill until just syrupy. Whip cream and pour intolemon mirture mixing both well. Cut range, cherry and lime gelatin into cubes about $1 / 2$ inch square, An easy way is to dip a knife into hot water and cut while in pan. Lift out with wide spatula and the pieces will fall apart. Fold into whipped cream mixture. Pour into a spring form pan. Chill about 6 hours before serving.

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