

# Her Interest

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18 states.

Miss Kreiner stayed at the Co-op farm one week before departing for the mission station at Garkiga in Nigeria. Garkiga means bamboo mountain. There are 10 or 12 missionaries at that station. Faye took pictures in Cameroon and Nigeria as well as at Malta where they sent animals last year. She returned home August 23rd.

Faye has been employed by Raybestos, Manhattan, Manheim, now known as R. M. Friction Matereal Company, for 30 years. She works in the office. For many years she worked on a computer. Now she is a supervisor in the Warehouse Inventory Control. The company has 5 divisions at several places. The Manheim branch makes clutch facings, brake lining and industrial linings for off-road machinery.

She is a professional photographer. She takes mostly wedding pictures and children's pictures. She does her own processing of black and white pictures. The wedding albums are all colored photos. She has been doing this for 7 or 8 years. She takes pictures nearly every Saturday. One unusual kind of picture she takes is to superimpose a picture of the bride with her bouquet on a side view of the groom's face. These require a lot of skill and know-how. Faye has a large collection of colored slides and is a member of Wedding Photographers of America.

Faye grew up on her parents 76 acre general farm at Elizabethtown R.3. They had cows, pigs, chickens, and raised tobacco. She milked the cows, worked in the fields and garden and worked in the tobacco. She graduated from Elizabethtown High School. While in school she

worked part time in a grocery store. She was in 4-H sewing, garden, Red Rose baby beef and pig clubs, a total of 8 years. She had a grand champion in the pig club.

Since living in Manheim she has been active in Girl Scouts, Junior Achievement and is now enrolled in the next Night Ministry session. The Junior Achievement makes products to sell. Every year three from Raybestos take turns helping Junior Achievement. They have to go one night a week for six months.

Miss Kreiner has been active in her church for a number of years. She sang in the choir and sometimes does substitute teaching in the Sunday School. She does the photo work at church. She takes pictures of special events and takes the babies' pictures.

She has traveled extensively. In 1970 she went on the "People to People" tour, in charge of Enos Heisey. She has been to Europe once and gave 25 travelogues of that trip afterward, to Africa twice, Florida a couple times, New England twice and to the west coast once.

Faye appreciates and enjoys antique furniture and enjoys refinishing furniture. She has an electric organ which she used to play a lot but doesn't have time to play much now. She used to sew a lot, made coats, suits etc. but hasn't had time to sew much the last year or two.

She belongs to American Business Women's Association. She was on jury duty in Lancaster for two weeks recently.

She enjoys cooking outdoors and gives us a recipe for barbecued ribs and one for macaroni salad. The recipe for Koeksisters came from Africa and is most delicious.

### Koeksisters

- 4 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons butter or margarine
- 1 tablespoon sugar
- 2 eggs
- water (about 1 cup)

Sieve flour, baking powder and salt together into a large bowl. Rub in the butter or margarine. Add the sugar and moisten with beaten eggs and water. Make a soft dough. Knead very well and leave to rest (overnight, if possible) covered with a damp cloth. Next day, roll out very thinly. Cut into one inch strips wide and three inches long. Cut these in three up to near the end and plait together loosely, then drop into deep hot oil (about three bottles). The temperature is correct when a small piece of dough dropped into center of pan rises immediately to the top again. (Oil must not be too hot).

Drop Koeksisters in and keep turning. When light brown, dip them immediately into ice cold syrup. Drain on a rack over a tray to catch droplets. TIP: Use two spoons - both with holes in them - one for removing from oil and another for the sugar syrup to avoid making the syrup oily.

- Syrup:
- 6 cups sugar
- 3 cups water

(Dissolve slowly - allow to boil.) Add: ½ teaspoon cream of tartar mixed with 1 teaspoon cold water, some stick cinnamon (3 or 4 pieces) or a few pieces of ginger, or lemon juice and grated rind (to taste).

Boil rapidly for ten minutes, cool and freeze in refrigerator. TIP: In order to keep a supply of chilled



Faye's chief hobby is taking colored pictures like this one of Shearer's bridge in Manheim Park.

syrup, use half of the syrup at a time, keeping the second half in refrigerator, then half way through change over. In this way, the syrup can be used over and over again.

Never store Koeksister in a closed container as this makes them soggy. Oil should be strained and stored away for future use in sweet dishes.

### Barbecued Ribs

- 4 lbs. "country" spareribs
- Pour over ribs a mixture of:
- ¼ cup soy sauce
- ¼ cup cornstarch
- 3 tablespoons chopped, preserved or candied ginger

Let stand about 30 to 40 minutes, turning frequently. Place meaty side down on grill. Slowly grill about 3 inches from hot coals. Turn about every 5 minutes, brushing with a mixture of ¼ cup sugar ½ cup pineapple juice and 3 tablespoons vinegar. Grill until meat is a deep brown (about 30 to 40 minutes). Makes 8 servings.

### Macaroni Salad

- ½ lb. macaroni
- ½ lb. bacon
- 2 or 3 celery stems
- 2 or 3 carrots
- 1 tomato
- 1 small jar pimento

Cook macaroni, wash and drain. Fry bacon, cool and crumble. Dice celery, tomato and pimento. Shred carrots. Salt and pepper to taste.

Combine all ingredients and mix with bought salad dressing.

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