One of Her Interests

[Continued from Pege 40]

Maureen. All have helped on the farm and were in the 4-H nice hand molded pieces.

Mrs. Hough freezes all of her vegetables, including tomatoes. She says "I love to cook." She is not one to use mixes of any kind and ventures into seasonings and her own whims to prepare foods. An example of that is a tasty addition to:

Mashed Potatoes

After boiling, mashing and whipping the potatoes with the usual salt, butter and milk, add as much chopped fresh parsley, chives or onions (or the chopped dried ones if fresh are not available) as desired.

Nana Sieben's Screpples

Add 3 lbs. fresh meat (pork and beef ground together) to 2 qts. water. Sprinkle in 3 teaspoons salt and 2 teaspoons ground cloves. Cook over medium heat until meat is done.

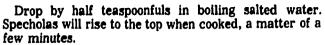
Keep over heat and add, stirring after each addition, 4 cups buckwheat flour and 3 cups white flour. Add more if necessary, preferably buckwheat. When you can press your finger to the mix without sticking, it is ready to put into 2 or 3 bread pans which have been rinsed in cold water first. (If you dip spoon or knife in cold water before using in mixture, they will not stick. Also a wooden spoon is excellent for stirring.)

After the "Screpples" are cold, slice in thin slices and fry in butter. Also serve with butter for best flavor.

This is excellent with fried eggs, or as the meat dish with vegetables.

Nana Sieben's Specholas

Stir together: 3 eggs and ¼ cup milk; add 1 teaspoon salt. Keep adding flour until the dough is a little stiffer than bread dough.



Using whole wheat or rye flour for part or all of the flour makes an interesting variation. Parsley and-or onion flakes may also be used for a pleasant change.

If the spoon is dipped in the boiling water, the next dough will slip off clean in the pot.

Use as noodles in recipes, or serve with melted butter, salt and pepper. Very good and simple to make.

Almond Cream Cupcakes

Beat until very thick: 3 eggs (about 5 minutes) Beat in gradually: 1 and one-third cups sugar Sift together: 2¼ cups general purpose flour, 3 teaspoons baking powder, and 1 teaspoon salt

Stir in alternately with 1 and one-third cups heavy cream flavored with 1 teaspoon almond extract and 12 teaspoon vanilla extract.

Pour into cupcake containers. Sprinkle an 8 oz. pkg. of coconut on top the cupcakes. Bake at 400 degrees for 20 minutes. Makes 24 cupcakes. VARIATION: Leave out coconut; instead sprinkle combination of nuts, sugar and cinnamon on each.

(This batter recipe can be baked in layer cake pans and used for strawberry shortcake. It can also be baked in a funnel pan.)

Know Where the Activities Will Be? Read the Farm Women Calendar.



Farm Women Calendar

Saturday, May 3 Farm Women Society 10 meeting at 1:30 p.m.

Tuesday, May 6 Farm Women Society 23 meeting for a mother and daughter banquet at the Farm and Home Center. Wednesday, May 7

Farm Women Society 11 meeting to sew at the General Hospital 9:00 a.m. - 2:00 p.m.

Thursday, May 8 Farm Women Society 21 trip to Longwood Gardens Farm Women Society 9 meeting to entertain Society 26.

Friday, May 9 Farm Women Society 13 meeting at 7:30 p.m. Farm Women Society 1

banquet at the Brunnerville Fire Hall 6:15

p.m. Saturday, May 10 Farm Women Society 25 at 717-827-4224. mother and daughter

- banquet at Historic

Chickies Rock Walkathon Set

A walkathon to raise funds for the purchase of Chickies Rock has been scheduled for Sunday, May 4, by the Lancaster County Con-servancy. The 10-mile event begins at 9:00 a.m. at the Chickies Rock parking lot.

The Conservancy is a nonprofit corporation formed in 1969 to preserve natural scenic areas as public open space in Lancaster County, with membership open to all. Chickies Rock The acquisition is the organization's paramount goal at the present. They hope to raise \$34,000 to buy the 113-acre tract of wilderness overlooking the Susquehanna. Pennsylvania Power and Light Company is the present owner of the site.

More information about the walkathon can be had by calling the coordinator for the event, Linda Radinovsky



