

Farmwife-Author

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the Mennonite Youth Fellowship group.

Henry is a member of the Pa. Farmers Association, DHIA of Lancaster County, and Inter-State Milk Producers where their milk is shipped. He is president of the West Lampeter Local of Inter-State. Leamans take an interest in the West Lampeter Community Fair. Marian exhibited some of her sewing there. She received a first prize on her husband's sport coat and a second prize on a pair of trousers.

Mrs. Leaman is an excellent cook and bakes bread, dinner rolls, sticky buns and doughnuts often. She bakes four loaves of bread, white and whole wheat, twice a week. Here is the recipe for her delicious bread and other family favorites:

Bread Yield: 4 loaves

Scald 1 quart milk. Cool in cold water. In 1/2 cup warm water, sprinkle 2 tablespoons yeast and 1/8 - 1/4 teaspoon sugar on top. In bowl put 4 tablespoons sugar, 4 teaspoons salt, 2 tablespoons butter. Add lukewarm milk and 4 cups flour. Beat in with an electric mixer and then beat 2 minutes at medium speed. It can be beaten with spoon by hand but an electric mixer will produce a finer grain bread. Add yeast and 2 cups regular white flour (or whole wheat flour for brown bread). Beat again as before, only at high speed. Add 1 cup flour.

Pour onto floured table and knead for 10 minutes or more, adding flour till right consistency (until it will not stick to your fingers). Kneading more gives a finer texture. Cover with plastic wrap and a towel. Let set 3/4 - 1 hour. Grease pans. Punch out air and divide into 4 parts. Cover and let set for 10 minutes. Roll air bubbles out with rolling pin and then roll up and place in pan. Rub top with oil. Let rise till pans are full, about 3 hours.

Bake at 375 degrees for 35 minutes. Cover with foil after 15 minutes if bread gets to brown.

Chocolate Chip Mint Ice Cream

Put 2 qts. milk in large pan. Sprinkle 6 packs Knox gelatin over top. Stir slightly and let set 5 minutes. Then heat to 150 degrees, until gelatin is dissolved. Add 4 cups sugar and 1/2 teaspoon salt and stir till dissolved. Set in cold water to cool. Beat 10 eggs till very frothy and light. Add 1 cup sugar and 1 1/2 tablespoons vanilla. Add some of the gelatin mix, then pour all into gelatin mix. Add 12 drops blue coloring and 6 drops green. Also 12 drops oil of peppermint. Then pour into freezer can. Add 2 qts. more milk or enough to make 10 qt. can about 2-3 full.

When partially frozen add about 1 - cup grated semi-sweet chocolate.

Butter Toffee

1 cup sugar
1/2 teaspoon salt
1/4 cup water
1/2 cup butter

Cook to 285 degrees. Add 1/2 cup chopped walnuts and pour on buttered cookie sheet. Cover with 12 oz. chocolate



Mrs. Leaman is taking four loaves of bread from the oven. This happens twice a week at her house.

bits, melted. Turn over and cover other side.

Carrots Au Gratin

3 cups sliced carrots
1 can cream of celery soup
1/4 lb. Velveeta cheese

Cook carrots in very little water till tender. Pour cream of celery soup over carrots, stirring lightly. Slice cheese

over top. Cover and let set on very low heat till cheese melts. Pour into serving dish and serve. It can be baked about 20 minutes in 300 degree oven.

Golden Potato Casserole

(A good way to use old potatoes)

6 medium potatoes
2 cups shredded sharp cheddar cheese
1/4 cup butter
2 cups dairy sour cream, at room temperature
1-3 cup chopped green onions
1 teaspoon salt
1/4 teaspoon pepper
2 tablespoons butter

Cook potatoes in the skins. Cool. Then peel and coarsely shred on large grater (or slice).

In a saucepan, over low heat, combine cheese and butter, stirring occasionally till almost melted. Remove from heat. Blend into sour cream and seasonings. Add potatoes, stirring lightly and turn into 2 qt. casserole. Dot with the 2 tablespoons butter. Bake 25 minutes in 350 degree oven.

Coconut Oatmeal Cookies

1 cup shortening (butter or margarine)
1 cup white sugar
1 cup brown sugar
2 eggs
1 cup and 2 tablespoons western flour
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon vanilla
1/4 teaspoon salt
2 cups quick cooking oatmeal
1 to 2 cups coconut (fancy flake)

Cream shortening and sugar. Add eggs and cream well. Add vanilla and dry ingredients. Lastly stir in oatmeal and coconut. Drop on greased baking sheet. Bake at 350 degrees about 10 minutes.

Eggs on the Downside

U.S. egg output fell for the third straight year in 1974, as layer numbers averaged their lowest since 1938. Early 1975 brought lower-than-expected prices for eggs. Economists put part of the blame on steep sugar and oil prices, which limited baking demand for egg products. On a brighter note, last year's small laying flock rallied to produce a record number of eggs per bird — 230.5.

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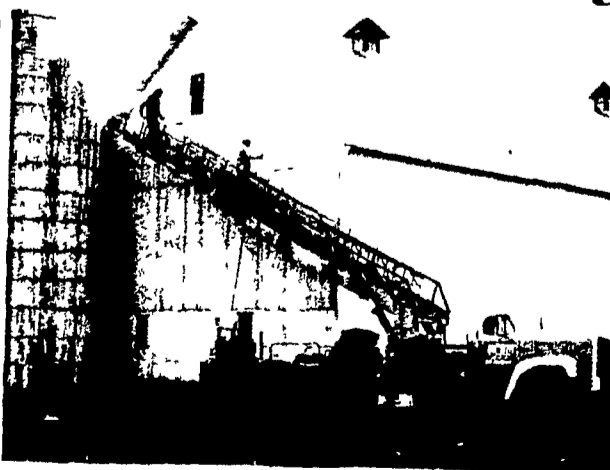
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