



## Junior Cooking Edition

Although the strawberries may be a little late this year, they're well worth waiting for and a tasty treat at any time of the day. This week the Junior Cooking Edition has some of our readers' favorite strawberry dishes recipes plus some other good foods to make too.

Included you will find strawberry pie, strawberry delight, and two recipes for strawberry shortcake, plus recipes for finger gelatin, orange chiffon cake, and peppermint candy.

Don't forget to send your favorite recipe into the Junior Cooking Edition so that it can be shared with all the readers. Be sure to include a list of all the ingredients and complete directions. Send your recipes to: Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543. Don't forget your name, age, address, and phone number.

**STRAWBERRY PIE**  
2 cups granulated sugar  
2 cups water  
3 tablespoons corn starch  
1 box of 3 oz. size strawberry gelatin  
10 oz. strawberries  
Combine sugar and corn-starch. Add water and cook until mixture is thick. Remove from heat and add gelatin. Cool at room temperature. Then add strawberries and pour into a nine inch baked pie shell. Can be served with whipped cream.

Wesley Zimmerman  
Age 4  
East Earl, Pa.

**STRAWBERRY SHORTCAKE**  
2 cups flour  
¼ cup granulated sugar  
3 teaspoons baking powder  
½ teaspoon salt  
½ cup butter  
1 egg  
milk  
2 tablespoons margarine, melted

**Topping:**  
2 pint boxes fresh strawberries  
½ cup granulated sugar  
1 cup heavy cream  
2 tablespoons confectioners' sugar

Wash berries in cold water and set aside to dry. Save several nice berries for a garnish on top of shortcake. Remove stems from berries and slice half of them into a bowl. Pour ¼ cup granulated sugar over sliced berries and mix. With a fork, crush other half of berries, pour ¼ cup sugar over them.

Beat cream and confectioners' sugar until stiff. Refrigerate. Sift flour with granulated sugar, baking powder, and salt. Cut butter into chunks and mix into flour mixture until it is in very small pieces, each covered with flour. Break an egg into a measuring cup and add enough milk to make ¾ cup. Mix with a fork. Pour milk and egg mixture into center of flour mix, stir until very well moistened. Pour into greased 8 x 11 inch round

pan. Bake 25 to 30 minutes at 425°F.

When cool, remove cake from pan. Cut cake in half, crosswise, forming two layers. Place bottom half of cake on serving plate, cut side up. Brush surface with melted butter. Spoon on half of the crushed and sliced berries, set top half of shortcake in place, cut side down. Spoon on remaining strawberries. Pour whipped cream on top of shortcake and place whole strawberries lightly on top. Serve warm. Serves eight.

**STRAWBERRY SHORTCAKE**  
½ cup shortening  
2 cups granulated sugar  
1 cup milk  
3 cups flour  
2 teaspoons baking soda  
4 eggs

**Syrup:**  
1 cup strawberries  
1 cup granulated sugar  
2 egg whites, beaten  
Mix ingredients for shortcake and stir until well mixed. Pour into greased pan and bake at 375°F. for 35 minutes or until done. Let cool.

Mix strawberries and sugar. Add beaten egg whites. Pour on slice of shortcake before serving.

Malinda Esch  
Age 8  
New Providence, Pa.

**FINGER GELATIN**  
3 small boxes flavored gelatin  
4 packs of unflavored gelatin  
4 cups water - two hot, two cold  
Mix flavored and unflavored gelatin together with water. Stir well. Let cool. Then cut with cookie cutters. Serve.

Sara K. Stoltzfus  
Leola, Pa.

**ORANGE CHIFFON CAKE**  
2¼ cups flour  
1½ cup granulated sugar  
3 teaspoons baking powder  
1 teaspoon salt  
½ cup salad oil  
5 unbeaten egg yolks  
¾ cup cold water  
orange flavoring  
1 cup egg whites  
½ teaspoon cream of tartar  
Sift flour, sugar, baking powder, and salt into mixing bowl, and mix well. Add

salad oil, egg yolks, cold water, and orange flavoring. Measure into bowl egg whites and cream of tartar. Beat until very stiff, pour yellow mixture over egg whites and blend with rubber scraper. Pour into greased cake pan and bake at 350°F. for 50 minutes.

James Wenger  
Age 5  
New Holland, Pa.

**PEPPERMINT CANDY**  
7 cups confectioners' sugar  
3 egg whites (unbeaten)  
¼ cup margarine (melted)  
2 teaspoons peppermint flavoring or more

Note: if peppermint oil is used, use sparingly, not more than ¼ to ½ teaspoon before tasting.

Mix ingredients, roll into a ball, pat, and cool. Coat with more sugar if not stiff enough. Use more egg white or margarine if too stiff. Makes around 77 patties. Use chocolate coating to coat.

Naomi B. Yoder  
Age 10  
Christiana, Pa.

**STRAWBERRY DELIGHT**  
1 package whipped cream topping  
crumbled cookies  
8 oz. cream cheese  
1 quart crushed strawberries  
Mix whipped cream topping as directed on package. Blend in cream cheese. Crumble cookies and place in the bottom of a pan. Pour in whipped cream topping on top of cookies. Place in refrigerator and let cool. Add strawberries on top before serving.

Lydia Stoltzfus  
Age 10  
Conestoga, Pa.



## Farm Women Societies

Berks Co.  
Society 1

Berks Co.  
Society 6

Twenty members of the Berks County Farm Women Society enjoyed a southern meal prepared by Larry Hicks. Hicks, originally from Louisiana and now living near Douglassville prepared the meal in the home of Mrs. Anne Yanos where the meeting was conducted.

It was reported that the group will be having a refreshment stand at the Charles Rhoads' sale in Amityville on June 10.

Sixteen members attended the annual Spring Rally that was held at the Hershey Convention Center.

The picnic at Berks Farm will be on June 11.

The group will be sending five people to camp that will be at the Hamburg Center.

Donations will be going to the Dairy Princess Contest and the Amity 4-H Club. The group will also pay the rentals of sewing machines for the Oley 4-H Club.

Next meeting will be held on June 14 in the home of Mrs. Catherine Yanos, Douglassville, R2 starting at 8 p.m.

"Come as You Are" was the theme of the program at the meeting of Berks County Farm Women Society 6. The group met on May 16 at the home of Mrs. Carl Herben, Oley.

During the business meeting, donations were given to the Oley Fire Co., the ambulance fund, and the Oley playground.

The group will be sponsoring five children from the

Hamburg State School to go to Camp Swatara this Summer.

The ladies decided to serve refreshments at two sales in Oley, on June 3 and 17.

The next meeting will be June 20 at the home of Mrs. Sally Hauseman, beginning at 8 p.m.

Lancaster Co.  
Society 2

The May meeting of Lancaster County Society 2 was held at the home of Pauline Gordley. Co-hostess was Esther Petticoffer.

The society will have a food stand at a sale at Fry's, East Main St., Lititz, on July 1, starting at 9 a.m.

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