

Dairy delights

(Continued from Page C8)

Cherry and Cheese Dessert

Combine 20 graham squares, crushed; 1/4 c. butter, melted; and 1/4 c. sugar.

Mix well and spoon into a baking dish. Pat down evenly. Bake at 375 degrees for 8 minutes. Remove from oven and cool thoroughly.

Combine 1 pkg. 8 oz. cream cheese, 2 T. milk. Beat until smooth. Add 1 c. sugar. Beat well, set aside.

Prepare 1 package dream whip according to directions. Fold in cream cheese mixture. Spread evenly over graham cracker crust. Spread 1 can cherry pie filling on top. Chill several hours before serving. Makes 15 squares.

Mrs. Samuel Brubaker
Seven Valleys

Individual Cheese Cakes

In mixer, combine 3 eight ounce packages cream cheese, 4 eggs, 2/3 c. sugar, and 1 t. lemon. Beat until smooth. Put 1 vanilla wafer in bottom of each foil muffin cup. Fill muffin cups 3/4 full and bake at 350 degrees for 15 minutes. Cool and top with cherry pie filling or your favorite fruit topping. Makes 24 cheese cakes.

Ruth Roderick, Walkersville, Md

Cinnamon Flop

1 c. granulated sugar
1 c. sweet milk
2 c. flour
2 t. baking powder
butter, size of egg

Mix and bake in a cake pan at 375 degrees 1/2 hour or until done. While cake is still warm, spread generously with butter, granulated sugar and cinnamon.

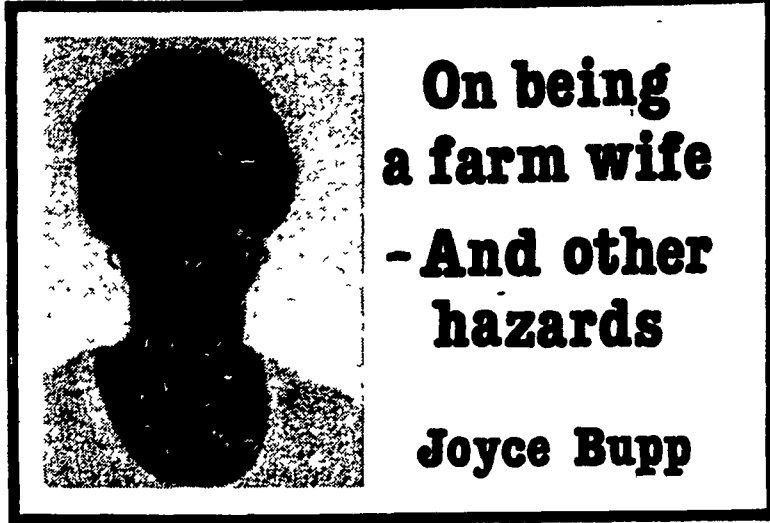
Naomi Stoltzfus, New Providence.

Strawberry Sour Cream Pie

9 inch baked pie shell
2/3 c. sugar
2/3 c. all-purpose flour
1/4 t. salt
2 c. milk
4 eggs, separated
1 1/2 t. vanilla extract
3/4 c. dairy sour cream
1 c. sliced fresh strawberries
1/4 t. cream of tartar
1/2 c. sugar

Combine 2/3 cup sugar, flour and salt in a 2-quart saucepan. Gradually stir in milk until smooth. Cook over medium heat, stirring constantly, until thickened and mixture comes to a boil. Boil and stir 1 minute. Remove from heat and stir a small amount of hot mixture into egg yolks; return all to saucepan. Cook over low heat until thickened, about 2 minutes. Do not boil. Remove from heat and stir in vanilla. Gently fold in sour cream, a small amount at a time. Cover and cool to lukewarm. Meanwhile, line bottom of pie shell with strawberries. Spoon filling over strawberries. Preheat oven to 350 degrees. Beat egg whites and cream of tartar until frothy. Gradually add 1/2 c. sugar, making sure that meringue covers filling completely and is sealed to crust. Bake until lightly browned, about 5 minutes. Remove from oven and chill 3 to 4 hours before serving.

Rebecca Thompson, Allentown



On being a farm wife - And other hazards

Joyce Bupp

Hunt to a kid about a job he ought to do, and he'll reach deep into his grab bag of excuses and come up with a goodie.

"I have homework," is a custom-made, number-one legitimate reason to get off the job hook, at least temporarily, providing the excuse gets cracking the books with no further ado. School vacation has eliminated that one.

"I have to go to 4-H....choir....confirmation class, etc.," are also acceptable outs for chores detail, if said activity is genuine.

But arguments along the likes of

Mrs. Aaron Shirk has sent us a recipe in response to a Cook's Question Corner request for wine recipes.

Wild Cherry Wine

1 quart wild cherries
2 lb. sugar

Put in a gallon jug and fill with water. Let set until it stops working.

Then boil 1 pound sugar in a little water, drain cherries from wine and add this sugar to wine. Set aside to age.

Mrs. Shirk also added a note saying: "This is an old recipe that was handed down through the generations. The directions aren't very plain, use your imagination!"

Mrs. Aaron Shirk, Lebanon

on several small general farms in southcentral York County.

They reminisced of chaining wagon wheels for brakes when hauling a heavy load down a steep hill and hot days of handpulling weeds from the farm crops down in the big fields along the creek.

And I was particularly fascinated with the story they told of being sent ahead of the family farm wagon, to check down the tracks of the then Northern Central Harrisburg-to-Baltimore run and make sure an engine wasn't puffing toward the crossing.

Pitching in to help with the myriad of farm chores in those pre-push-button days was simply part of growing up, and everyone was expected to do their part.

But expectation and reality were sometimes poles apart and an offhand comment by the two brothers about another family member cemented the fact that kids, of whatever generation, are basically the same.

"Somehow, he always managed to find something else to do when it came time to fork out the stables," was their remembrance of another brother, whose name suddenly popped into the story.

Now I know where my kids get their incredible list of reasons not to do the chore of the moment.

They inherited it.



Saturday, June 20

Lancaster Society 3 meets with Ethel Gerhart for "Fun in the Sun"

Lancaster 18 visits the Choo Choo Barn and Train Museum

Monday, June 22

Berks Society 5 meets with Martha Kurtz and Jane Steiner for a doggie roast and game night

Tuesday, June 23

Lancaster Society 12 meets for a covered dish picnic at Safe Harbor Park

Wednesday, June 24

Lancaster 24 meets for aerobics at Rhoda Hollinger's home

Lancaster 26 takes a bus trip to Inner Harbor, Baltimore

Thursday, June 25

Lancaster 11 meets for a picnic

Lancaster Society 28 meets at the home of Thelma Hess for bowling at Garden Spot Lanes

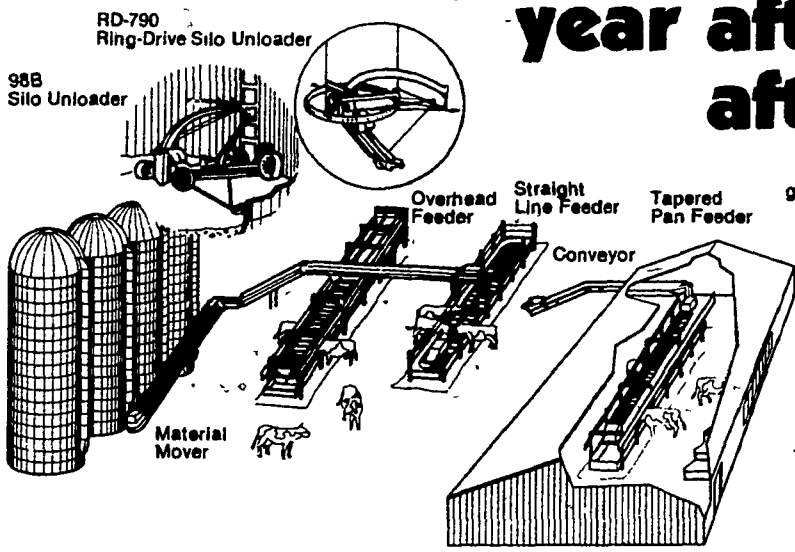
Saturday, June 27

Lancaster plans a family picnic at Zinn's Park with miniature golf fun

Lancaster 4 meets at Willow Valley Restaurant at 11 a.m.



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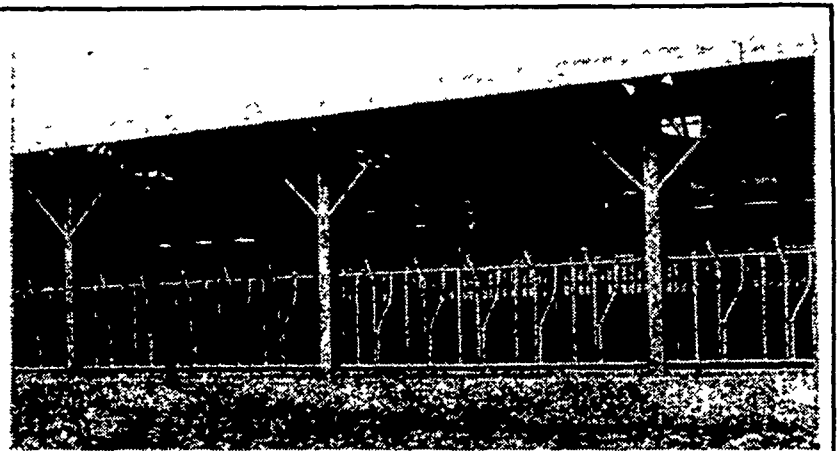
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