

Dairy treats

Custard Pies

Pie Crust:
2 c. flour
1 t. salt
1 T. sugar

Mix into this 1 cup cooking oil. Crumble into marble-like pieces. Mix in 4 T. cold water. Roll. This makes 2 pie crusts.

Custard for two pies:

Heat 5 1/3 cups of milk until a coating forms on top. In large bowl beat 8 eggs with wire whisk. Add 1 1/2 c. sugar, 1/2 t. salt. Add milk and 2 T. vanilla. In one shell, put 1 cup rhubarb cut in small pieces. In the other, 1/2 c. coconut. Pour in custard mixture and sprinkle cinnamon on top. Any filling can be used with custard: apples, blueberries, etc. Bake at 400 degrees about 30 minutes or until the filling is just setting.

Jane Karchner, Nescopeck

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3000 Calorie Cheesecake

3-8 oz. cream cheese
5 eggs
1 c. sugar
2 t. vanilla

Beat above until light and airy.

Crust:

36 graham crackers, crushed
1/2 c. soft oleo
2 T. sugar

Mix above very well. Press into 13 x 9 inch pan that has been greased heavily with oleo. Save 1/2 cup crumbs for top of cake. Pour filling in crust and bake for 35 minutes at 325 degrees.

Then pour following (mixed well) over cake:

1 pint sour cream
4 T. sugar
1 t. vanilla

Bake an additional 15 minutes. Cool and keep refrigerated.

Donna Lencoski, Latrobe

Pecan tarts

Pastry:

1 c. butter
2 c. flour
4 oz. cream cheese
Cut butter and cream cheese into flour. Stir and press into ball of dough. Tear off small pieces and press into muffin pans.

Filling:

2 c. brown sugar
4 T. melted butter
2 eggs, beaten
2 t. vanilla
1 t. salt

1 1/2 c. pecans, chopped
Mix by hand. Stir melted butter into brown sugar. Blend in beaten eggs. Add salt, vanilla and nuts.

Spoon filling into pastry-lined muffin cups. Bake at 350 degrees for 20 minutes for small cups; 35-40 minutes for large cupcake size or until pastry is brown and filling is set.

Makes about 18 cupcake-size tarts.

Mrs. Aaron Shirk, Lebanon



Farm Women Societies

Lancaster Co. Society 3

Society 3 of Lancaster County held their monthly meeting at the home of Mrs. Ethel Gerhart, Rt. 1, Stevens.

The meeting was conducted by the president, Mrs. Allegra Leininger.

Several committees appointed by the president were: Nominating: Irene Eberly and Norma Meck and Debra Gregory; Christmas gifts: Barbara Stauffer and Mary Lou Weaver; Auditors: Gladys Paul and Alice Trumbauer.

The Society awarded their annual scholarship to: Thanh Chau "Jenny" of the Ephrata Area

School District. She plans to study fashion designing at the Tracy Werner School located in Philadelphia.

Plans were finalized for the family picnic which will be held on July 19 at the home of Clarence and Vivian Stauffer. Members are asked to bring a place setting a salad or a dessert.

The program for the day consisted of a fashion show "modeled by members of the Society" of bathing suits from bygone days. The hostess, Ethel Gerhart, gave a humorous talk and modeled the hats in her collection.

Lancaster Co. Society 14

Lancaster Farm Women Number 14 entertained Society 4 on June 11 at the Home and Farm Center.

Members answered the roll call by introducing guests and telling about four things both enjoyed.

Guest speaker was Clara Martin, nutritionist at the Lancaster General Hospital. She gave helpful

information on reading the contents of various packaged foods.

Member were entertained by Larry Hershey at the piano.

Miriam Leaman, president, presided at a short business meeting.

The next meeting will be held July 9 at 6:30 p.m. at Strasburg.

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