

Lard recipes

(Continued from Page B20)

SPICED MOLASSES CAKE

Mix together and set aside for topping.

1 c. flour
1/4 c. sugar
1/4 melted butter
1/2 t. cinnamon

Sift together:
3 c. flour
3/4 c. sugar
1 t. baking soda
3/4 t. ginger
1/2 t. cloves
3/4 t. cinnamon
pinch of salt

In large mixing bowl:

2 c. boiling water
1/2 c. melted lard
1 c. molasses
2 t. vanilla

Add dry ingredients to wet.

Pour into greased and floured baking pan 13x9. Top with crumb mixture. Bake 45 to 60 minutes at 350 degrees or till done.

Susan Schick, Kutztown

GRANDMA'S OATMEAL COOKIES

2 c. brown sugar
2 c. granulated sugar
2 c. melted lard

4 eggs
6 c. rolled oats
4 c. flour
2 t. soda
1 t. salt
2 t. vanilla

Mix first 4 ingredients, then add remaining ingredients. Flatten with fork on greased cookie sheet. Bake at 375 degrees for 10 to 15 minutes. Makes 6 dozen cookies.

Raelene Strock, Mechanicsburg

BLACK CHOCOLATE CAKE

Sift together:

2 c. flour
2 c. sugar
3/4 c. cocoa
1 t. baking powder
2 t. baking soda
pinch of salt

In large mixing bowl:

Beat 2 eggs slightly and add gradually 1 cup hot coffee. Add 1/4 c. melted lard and 1 cup sour cream and 2 t. vanilla.

Add dry ingredients to wet. Bake 350 degrees for 40 minutes or till done.

Grease and flour pans. Makes two layers or one flat pan.

Annamarie Schick, Kutztown

ORANGE JEWEL COOKIES

1 1/2 c. orange slices jellied
1 1/2 c. sifted flour
1/2 t. baking powder
1/2 t. soda
1/2 t. salt
2/3 c. lard
2/3 c. sugar
2/3 c. brown sugar
1 egg
1 t. vanilla
1 1/2 c. quick-cooking oats
1 c. coconut

Cut jellied orange slices into small pieces. Sift together flour, baking powder, soda, and salt. Cream lard and sugar. Beat in egg and vanilla. Add sifted ingredients, oats, coconut, and orange pieces and mix well.

Shape into small balls by hands. Place 3/4 inch apart on greased cooking sheet and flatten slightly. Bake 375 degrees for 10 to 12 minutes.

Betty Wingert

FASNAUCHI POTATO CAKE

1/2 c. hot mashed potato
1/2 c. lard
1 egg, beaten
1/2 c. sugar
2 t. salt
1/4 t. nutmeg
1 pkg. active dry yeast
1/4 c. warm water
7-7 1/2 c. sifted flour
1 1/2 c. potato water

Put mashed potato into a bowl. Beat in the lard then the beaten egg and a mixture of sugar, salt and nutmeg. Beat until fluffy. Scatter the yeast in the warm water; let stand 5 to 10 minutes. Beat yeast into potato mixture. Alternately add the flour and potato water to the yeast mixture, beating well after each addition. If necessary, add more flour to make a soft dough. On a floured surface, knead dough until smooth and satiny. Put into a greased bowl; grease top of dough. Cover. Let rise in a warm place until doubled about 1 1/2 hours. Punch down dough and divide into two portions. Fit each portion into a greased 8x8x2 in. pan. Brush with melted

shortening and sprinkle with rivels. Bake at 400 degrees for 20 minutes.

Arlene Nestleroth

LIZZIES CAKE

Boil one pound raisins in 2 c. water. Let cool.

Mix:
2 c. sugar
1/2 c. lard

Add 1 cup cold water.

Combine and add:

1 t. each salt, cinnamon, nutmeg and cloves; and 1 T. soda in 4 cups sifted flour.

Add:

1/2 c. nut meats and 1/2 c. dates.

Bake 1 hour in 13x9x2 pan at 325 - 350 degrees. Frost with chocolate icing.

Carol Henkel, Strasburg

MEXICAN WEDDING CAKE

1 lb. lard
1 c. sweet wine
1 c. sugar
2 T. cinnamon
2 egg yolks
3 to 5 c. flour

Whip lard until creamlike. In separate dish mix cinnamon, wine and one c. sugar. Add to lard mix. Add egg yolks. Add sufficient flour to make soft dough. Roll out and cut into triangles. Bake at 350 degrees for 15 minutes. Dredge in 1 t. cinnamon and 3 T. sugar.

Bonnie Denlenger

Kay Taylor paints

(Continued from Page B20)

Painter of the milk can is Priscilla Knight, who chose the project as a way to immortalize four of the family's famous registered Holsteins. Pictured around the can are Woodbine Ivanhoe Molly, Northcroft Ella Elevation, and two of Woodbine Farms' other well-known Ivanhoe daughters from the past, "Pearl" and "Emma."

Also a second-year painting enthusiast, Priscilla previously painted another milk can, a rustic water mill scene in shades of browns.

Kay and her students work predominately in water-soluble acrylics, which can be thinned and cleaned in plain tap water. Sealers can be used to form protective finishes when the canvas strokes

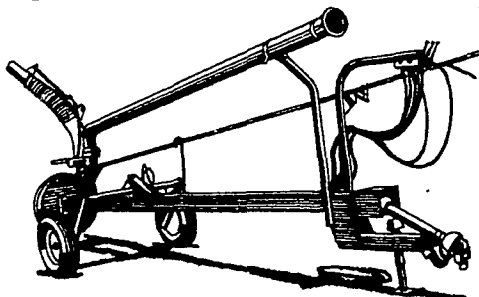
are complete.

Numerous friends and relatives have been recipients of Kay's painting talents, which she says makes gift-giving easy. And she makes a special point of painting a custom canvas for each minister that serves the family's church, using items or scenes that have special meaning to the personality of each clergy family.

Active in numerous farm organizations, plus being a regular at barn chores, Kay is outspoken in her encouragement to anyone with even the faintest glimmer of interest in painting.

"You can't have a lot of mental pressure and paint," she emphasizes, pointing out the therapeutic value of art as an outlet for the mental and emotional stresses of daily life.

OPEN PIT PUMP



Pumps any size lagoon with 2:1 slope wall so you don't need docks or loading platforms. Delivers 5,500 gallons per minute. Driven at 540 RPM from tractor PTO. Heavy-duty 25-inch impellor. 25' length, with optional extension to pump the deepest pits. Loading pipes and hydraulics included.

USED EQUIPMENT

12' Better Bilt Auger Pump
10' Badger Pump
1500 Badger Spreader Tank
2250 Calumet Spreader
3250 Calumet Spreader
10 Ton N.I. Manure Spreader
287 Hawk Bilt

CALUMET
DISTRIBUTOR



F. ERNEST SNOOK
RD 3 - Box 84, Mifflinburg, Pa. 17844
Phone: 717-966-2736

CUSTOM MADE FEED BINS FOR FARMS — FEED MILLS



- Made of 13 gauge Steel
 - All welded seams
 - Gravity Flow or Auger
- Free Estimates

Also - Steel Roof Trusses for buildings - Portable Hog Buildings - Bucket Elevators - Grain Augers Distributors - Flow Pipes & Accessories

We Sell, Service & Install
Ph: 215-944-2808
STOLTZFUS WELDING SHOP

Owner - Samuel P. Stoltzfus
RD 1011, Dryville Rd.
Fleetwood, PA 19522

CONTACT US

For
MANURE HANDLING EQUIPMENT

Semi- and Liquid Spreaders -
Ground Driven - Easy Running
Priced Reasonably

PIT ELEVATORS

COMPACT ROTO BEATERS

ALLIS CHALMERS AND
WISCONSIN POWER UNITS

PLATE SHEARING - BRAKE WORK

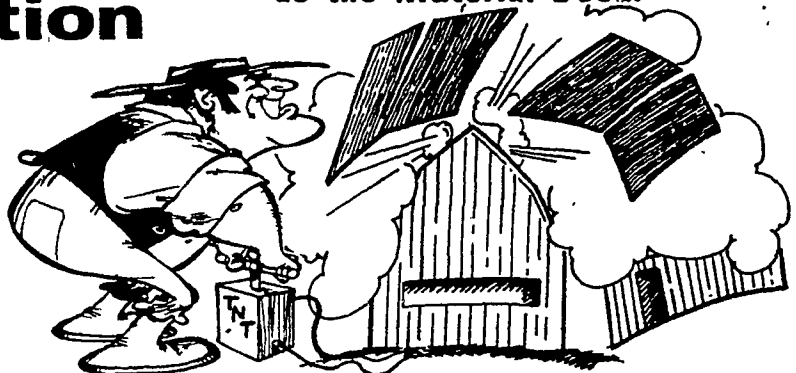
SMUCKER

WELDING & MANUFACTURING
2110 Rockvale Road
Lanc., PA 17602
PH: (717) 687-9198

REMODELING OR BUILDING?

Start with the
best foundation

- Manure Pit Walls
- Hog House Walls
- Chicken House Walls
- Concrete Decks
- House Foundation Walls
- Barnyard Walls
- Concrete Pit Tops
- Silage Pit Walls
- Retaining Walls
- Insulated Walls
- Slatted Fencing



Invest in Quality - It will last a lifetime.

Balmer Bros.

CONCRETE WORK, INC.

410 Main St. • Akron, PA 17501 • (717) 859-2074 or 733-9196

Call NOW For New Springtime Building.