

# Celebrate St. Patty's Day

LITITZ — Complete with shamrocks, tiny elves and pots of gold at the end of the rainbow, next Saturday is St. Patrick's Day and what better time is there to serve your family some homemade dishes that come straight from Ireland?

Put a little luck of the Irish in your family's dinner next Saturday with these recipes.



## IRISH SODA BREAD

4 cups sifted enriched flour  
1/4 cup granulated sugar  
1 teaspoon salt  
1 teaspoon baking powder  
1/4 cup butter or margarine  
2 cups seedless raisins  
1 1/3 cups buttermilk  
1 egg  
1 teaspoon baking soda

Mix and sift flour, sugar, salt and baking powder. Cut in butter or margarine with a pastry blender or two knives until it resembles coarse corn meal. Stir in raisins. Combine buttermilk, egg and baking soda. Stir buttermilk mixture into flour mixture until just moistened. Bake in greased one-quart pudding pan or casserole in 375-degree oven for 45 to 50 minutes or until golden brown.

## IRISH POTATO PUFF

1/4 cup butter or margarine  
1 cup breadcrumbs  
1 teaspoon salt  
1 tablespoon grated lemon rind  
1 teaspoon lemon juice  
3 egg yolks  
1 cup milk  
3 egg whites, beaten stiff  
3 cups mashed potatoes  
1/4 cup grated cheese

Combine butter and crumbs until well blended. Press on bottom and sides of round baking dish. Combine salt, lemon rind, lemon juice and egg yolks. Blend well and stir in milk. Fold in egg whites and gently fold mixture into mashed potatoes. Fill baking dish and stir in half of grated cheese. Sprinkle remaining cheese on top. Bake in 350-degree oven for 1/2 hour or until firm and delicate brown on top.

## IRISH STEW

2 pounds lamb or mutton  
about 4 cups boiling water  
3 medium-sized carrots, cut into 1/2-inch slices

1/2 cup diced raw turnip  
1 medium-sized onion, sliced  
3 tablespoon chopped parsley  
2 teaspoons salt  
1/4 teaspoon pepper  
1 bay leaf

Select meat from shank, neck, shoulder, breast or flank. Cut into two-inch pieces. Place in kettle and cover with water. Cover and simmer for two hours. Add vegetables and seasonings and cook about 1/2 hour longer. Thicken liquid with two tablespoons flour mixed smooth with 1/4 cup cold water.

## IRISH SCONES

3 cups sifted enriched flour  
1 teaspoon salt  
1 teaspoon cream of tartar  
1 teaspoon baking powder  
about 1 cup buttermilk

Mix and sift together dry



ingredients. Make a hollow in the center and add enough buttermilk to make a soft dough. Turn onto a floured board and knead quickly and lightly until the dough is free from cracks. Roll out the required thickness and cut in scones. Place on greased and floured baking sheet and bake in 400-degree oven until thoroughly baked, about 15 minutes for medium sized scones.

## 4-H Swine Club

The York County 4-H Swine Club met at the 4-H Center March 1 and selected judges for their two round-ups.

It was decided to cancel the first round-up at Sechrist Sales and hold a combined round-up with the 4-H Lamb Club in September at Thomasville Livestock, making August the Swine Club's first round-up.

The speaker for the meeting was Joan Lamberson, York County Extension home economist, who spoke on how to cook pork.

# WHAT IS THIS?

This is a Fine Quality  
Tomato Plant From  
**Goodville  
Gardens**

- Tomato Plants Are Our Specialty Permitting and Exclusive Tomato Growing Environment
- Select Hybrid Varieties for Staking or Commercial Field Growing
- Stocky Stems
- Broad Leaf Spans
- Individually Potted
- Visible Buds on the Verge of Pollination
- Hardened to Minimize Transplant Shock

- Packaging for Easy Transport
- Delivery Service Available
- Surplus Plants Included with Each Order

We also offer varieties in flats and non-hybrid varieties packaged with bare roots pulled the day of delivery

**Order Today**

**Goodville Gardens & Greenhouse**

East Rt. 23, Goodville, PA  
P.O. Box 18, Goodville, PA 17528

Call Anytime **(215) 445-7674** Clair R. Weaver, Grower

**SADDLE UP!**  
To Better Equipment...  
Find It In  
Lancaster Farming's  
CLASSIFIEDS!

**TOBACCO MUSLIN**

Imported Cotton or Reemay Polyester  
**Michigan Peat**  
and other Mulches

**TOBACCO SEEDS**

**LP-GAS Service**

W.L. Zimmerman & Sons  
717-768-8291  
Intercourse, Pa

Introducing **EZEE-DRY Conversions**

We can turn most existing grain storage bins or drying bins into a field proven Stormor EZEE DRY grain drying system. We'll install our patented overhead drying chamber, a high capacity fan/heater unit, a cooling floor and controls to give you fast, low cost grain drying and storage all in one. Winter Discounts plus up to \$800 Factory Rebates now available.

**LOUCKS GRAIN EQUIPMENT, INC.**

RD #12 Box 307  
York, PA 17406  
**(717) 755-2868**

**STORMOR** Manufactured by Stormor Inc. Fremont, Nebraska