

Ida's Notebook

Ida Risser



Despite what I feel is an already busy schedule, I've again consented to being an active deacon in my church. Previously, I served for five continuous years and kept the office records of our large congregation.

There are 18 on the Board of Deacons but even so there are more than enough jobs for everyone. There were over 1,800 people at the two Christmas Eve services. And, preparing for 1,000 to take communion is no small task—plus cleaning up everything afterwards really shortens one's Sunday afternoon.

We have a "tape ministry" whereby the sermon is taped and then loaned or sold to members. Many times there will be a "coffee" between the two services and here again some of the deacons are in charge of setting up tables and serving the coffee or fruit juice.

Our "reach out" department covers several areas such as "one to one visitations," transporting people to church, serving meals to bereaved families and a prayer chain for those who are ill.

An old folks home is visited regularly and movies are shown. There is also a "blood bank" that is administered by a deacon who in addition has charge of a number of sickroom supplies. When my youngest daughter was an active deacon, she had charge of the pamphlet rack and ordered the religious books. Some are sold and some lent.

The person who handles the hundreds of Easter lilies given as memorials and the Christmas poinsettias has their hands full. Many of them are delivered to shut-ins after the services. Of course there are committees such as a nominating one and a financial one. Another person is responsible for a number of garden plots on the church property. And, I haven't even mentioned the special Youth Projects nor the Christian Social Ministry.

Me, I've volunteered to be photographer for the 100 or more new members that join our church in four different classes each year. Their pictures are posted so that the other members will connect a name with a face. We also honor them with white carnations which I will order.

Kathy Hager takes top 4-H awards

DOYLESTOWN — Kathy Hager, 17, Kintnersville, collected three top honors at the 1984 Bucks County 4-H Awards program including the first 4-H Dairy Herdsman plaque and the 4-H Clover Award.

Hager, a senior at Palisades High School, was selected for the Dairy Herdsman Award by a committee of 4-H Leaders. The award is based on the 4-H'ers interest in dairy cattle, care and knowledge of her dairy animal, and overall project book score.

She also received the James L. Howes Memorial Award in recognition of being the best fitter and showman at the Middletown Grange Fair in August 1984.

Hager has been a member of the Springtown 4-H Club for 10 years. She participated in the Bucks County Holstein Show, and has shown her cattle at the district and state 4-H dairy shows.

Active in many other areas of 4-H, Miss Hager received the 4-H Clover Award as one of the outstanding 4-H members for 1984. She was on the second place state consumerama team, worked as a volunteer 4-H camp counselor, and helped organize a bus trip for 25 other 4-H'ers.

Hager, daughter of Mr. & Mrs. Kenneth Hager, plans to attend Allentown Business School after graduation.

Rice

(Continued from Page B6)

RICE IS NICE PUDDING

- 1 cup packaged precooked rice (Minute Rice)
- 2 3/4 cups milk
- 1 3 1/2-ounce package vanilla pudding — cooked version
- 2 tablespoons raisins
- 1/8 teaspoon ground nutmeg
- 1 tablespoon cinnamon-sugar

Combine rice and 2 cups of the milk in a saucepan; heat to boiling, stirring constantly; reduce heat; cover. Cook over low heat 5 minutes. Add pudding mix to remaining milk; mix well. Stir into rice mixture. Bring to boiling, stirring constantly; stir in raisins and nutmeg. Turn into serving dish. Sprinkle with cinnamon-sugar. Chill 15 minutes; or until serving time.

Donna Lencoski Latrobe

CHEDDAR-TUNA QUICHE

- 2 1/2 cups cooked rice (3/4 cup uncooked)
- 4 eggs
- 2 tablespoons butter, melted
- 2 tablespoons chopped parsley
- 1 1/2 cups (6 ounces) shredded cheddar cheese
- 1 7-ounce can tuna, drained and broken
- 1 1/4 cups milk
- 1/2 teaspoon salt
- 1/4 teaspoon dry mustard
- 1/8 teaspoon pepper

Combine rice, 1 slightly beaten egg, butter and parsley, turn into 9-inch pie plate; press mixture firmly against side and bottom. Sprinkle 3/4 cup cheese over rice crust. Top with half the tuna — then remaining cheese. Beat together milk, 3 eggs, salt, mustard and pepper. Pour over

cheese-tuna mixture. Sprinkle remaining tuna on top. Bake in preheated 375°F. oven for 30 minutes. Allow to stand 10 minutes before serving. Makes 6 servings.

Mrs. Harold Moore Franklin

ITALIAN CHEF'S RICE SALAD

- 2 1/2 cups water
- 1 cup rice
- 1 teaspoon salt
- 1/2 cup bottled or homemade oil and vinegar-type Italian dressing
- 1/2 pound cooked ham, cut into strips
- 1/4 pound provolone, cheddar or Swiss cheese, diced
- 1/2 cup sliced pitted ripe olives

1 green pepper, cut into short, thin strips
 2 ounces sliced hard salami or pepperoni, chopped
 2 green onions with tops, sliced
 2 tomatoes, coarsely chopped
 Bring water to a boil in medium saucepan. Stir in rice and salt. Cover tightly and simmer 20 minutes. Remove from heat. Let stand covered until all water is absorbed, about 5 minutes. Transfer to bowl. Stir in dressing; mix well. Stir in ham, cheese, olives, green pepper, salami and green onions. Cover and chill at least 4 hours. To serve, stir in tomatoes. Makes 6 main dish servings.

Cook's Question Corner



QUESTION - Debbie Flory, Lancaster, is still looking for a rice pudding recipe

ANSWER - Mrs. Harvey Shoemaker requested a recipe for Morning Glory Cake. Thanks go to Annie Stoltzfus, Quarryville, for sharing her recipe

Morning Glory Cake

- 2 cups sugar (scant)
- 4 large eggs
- 1/2 cup oleo
- 1 cup milk
- 1/2 teaspoon vanilla
- 3 level cups flour
- 2 teaspoons baking powder
- 1 egg white for frosting

Cover table with cloth for cooling section. Grease round cake pans with oil. Spread dough as thin as possible with spatula. Bake at 400°F until edges are light brown. Immediately cut into quarters, roll and pinch. Dip each section into stiff egg whites and sugar the color you desire.

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