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Jam which is exactly what she wanted. She shares this recipe with our readers.

A Marmalade of Apples & Apple Cider

- 2 pounds firm, tart apples
- 2 cups water
- Juice of 1/2 lemon
- 3 cups freshly pressed sweet apple cider
- 3 cups sugar

Wash, peel, quarter, and remove cores from apples. Add the skins and cores to 2 cups water in a saucepan. Drop the apple quarters as they are pared into a bowl of cold water acidified with the lemon juice to prevent darkening.

Boil trimmings until skins are very soft, about 25 minutes.

Empty the contents of the pan into a food mill or a sieve set over a bowl. Force as much pulp as possible through the food mill. Return the liquid and pulp to the pan; discard the seeds and skins.

Add the cider and sugar to the apple mixture and bring it to a boil over medium heat; boil for 3 minutes.*

Meanwhile, slice the apple quarters paper thin or grate them coarsely. Add the apples to the hot apple mixture and bring again to a boil, stirring vigorously. Cook mixture over medium heat, uncovered, stirring often until it has thickened and the apples are translucent. The marmalade is done when a spoonful placed on a chilled saucer and set in the refrigerator congeals within a few moments. To prevent overcooking, set the pan off the burner while testing.

Ladle the boiling, hot marmalade into clean, hot half-pint or pint canning jars. Leave 1/4 -inch headspace. Seal jars with two piece canning lids. Process for 15 minutes

for either size jar in a boiling water bath. Cool label and store. Makes 5 cups.

*To make this "Dutch", add 1/4 -1/2 teaspoon cinnamon to the apple mixture with the cider and sugar.

ANSWER-Mrs. Ray Keeney wanted to know how to substitute dairy products in recipes that list evaporated milk. Thanks Mrs. Anne Nolt, Reinholds, for sending the following substitutions: Use 1 cup milk instead of 1/2 evaporated milk and 1/2 water. Substitute 1 cup light cream for 1 cup undiluted evaporated milk.

Mrs. Belinda Myers, Dallastown, suggested the following substitution. She uses 2/3 regular milk plus 1/4 cup margarine in place of 1 cup evaporated milk.

ANSWER-Karen Moyer, Portage, requested a recipe for dessert cups used for strawberry shortcakes that taste like the Holsum brand. Thanks Jeanne Kenna, Ottsville, for sending in the following recipe.

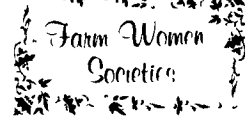
Strawberry Shortcake

Preheat oven to 325 degrees. Combine and beat in mixing bowl:

- 1/2 cup sugar
- 3 egg yolks
- 4 1/2 teaspoon lemon juice

In a separate bowl, beat 4 egg whites until foamy, add a pinch of salt and continue beating until soft peaks form. Gently fold yolk mixture into the beaten whites, sift 1/2 cup cake flour over the mixture. Fold into mixture. Pour into an ungreased shortcake plaque* dividing evenly among the six cups. Bake approximately 30 minutes until golden and top springs to the touch. Invert plaque on cooling rack and cool one hour. Remove cakes by gently loosening sides and bottom by using a narrow flexible spatula. Fill each cup with sugared, sliced strawberries and top with sweetened whipped cream.

*Yield:6 cups. Try using other fruit for variety. *Shortcake plaque is a special baking pan used to give the spongecake its shape. It is available from Williams-Sonoma, Mailorder Dept. P.O. Box 7456, San Francisco, CA 94120-7456.



Lancaster Society 11

Thirteen members and two guests of Farm Women Society 11 met on July 30 at the home of Aleta Wilbar. President Helen Wagner presided. Devotions were led by Aleta Wilbar.

Donations were made to the County Project, the Friends of Solanco Library and the Poultry Queen Pageant.

The Society's Anniversary will be celebrated with a noon luncheon at Rhoads Restaurant on August 27. Cost is \$6.00 per person. Reservations must be made by August 21.

Lancaster Society 19

On August 8 the Society of Farm Women #19 visited the home of Dan Gates in Elizabethtown. Both he and his wife demonstrated their collection of automatic musical instruments, music boxes and player and reproducing pianos. The collection is fascinating and extensive. Mr. Gates is a member of the Piano Technicians Guild and recently, he presented a paper on the repair of reproducing pianos to the International Convention of Piano Technicians Guild in Canada.

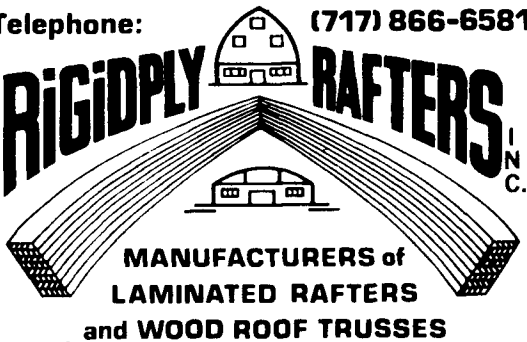
The group reconvened at Corrine Nissley's home in Landisville. President Grace Landis presided at the business meeting. Elsie Huber read a few short poems about music and Psalm 150.

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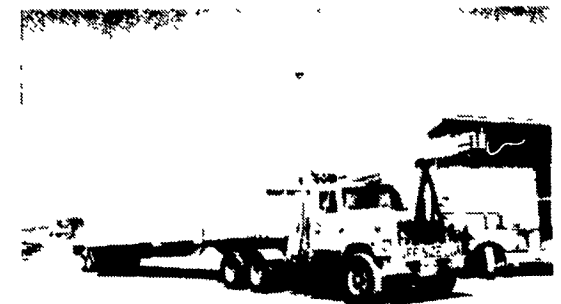
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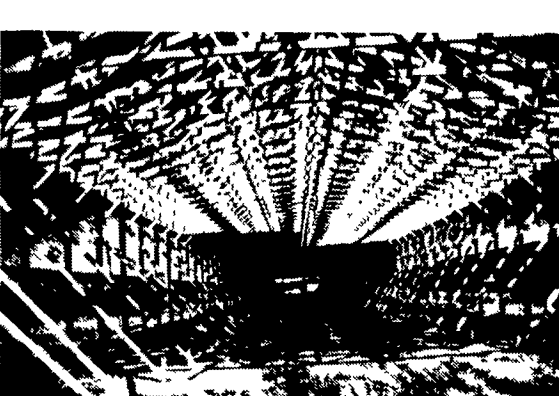
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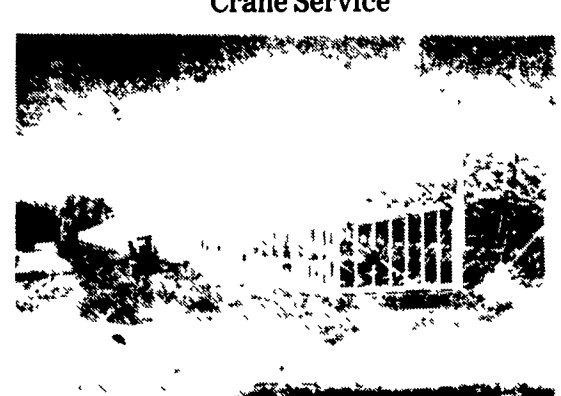
Delivered to Job Site with Crane Service



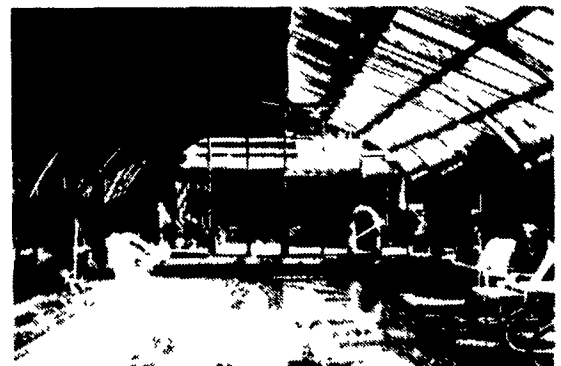
Fertilizer Storage Bldg. 66' Span Gothic Arch



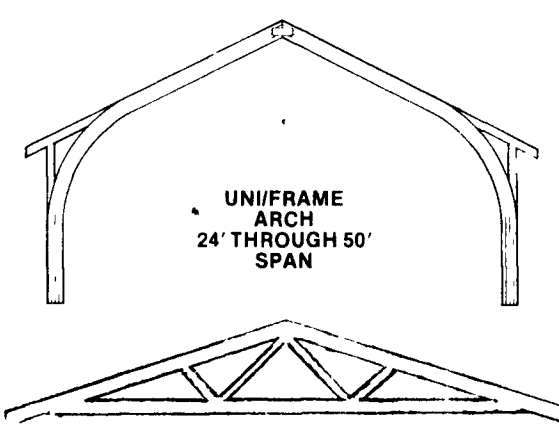
2 Story Turkey House 50'x500'



Chicken House 42'x500'



Swimming Pool Cover



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