

WEST CHESTER (Chester) — Leadership confidence will be fostered during "Train the Trainer," a 4-H leader training program to be held April 18 and 25, at the Chester County Cooperative Extension, 235 W. Market Street, West Chester. The April 18th session begins with a covered dish dinner/social at 6:00 p.m. and will end at 8:30 p.m.

Through the session, Young People as Learners, Designing a Winning Lesson, Developing

Your Presentation, Adults as Learners and Coping with Nervousness, leaders will be able to design plans for teaching; recognize, understand and practice dealing with nervousness; practice the skills necessary for effective group presentations; identify some characteristics common in most 9-12, 13-15 and 16-19 year olds and in adults. Plus, the two-part format provides twice the opportunity to talk with experienced leaders and befriend new

ones.

For further information or to register, contact the Chester County 4-H Program at 696-3500.

## Question Corner

(Continued from Page B8)

**QUESTION** — Mrs. Lewis F. Kofron, Claymont, DE, requested a recipe for lemon pudding cake. Thanks Brenda Fetteralf, Klingerstown, for your recipe.

### Lemon Pudding Cake

- 4 eggs, separated
- 1/3 cup lemon juice
- 1 teaspoon grated lemon rind
- 1 tablespoon melted margarine
- 1 1/2 cups sugar
- 1/2 cup flour
- 1/2 teaspoon salt
- 1 1/2 cups milk

Beat egg yolks, lemon juice and rind with margarine until thick and lemon colored. Combine sugar, flour and salt. Add dry ingredients alternately with milk. Beat egg whites until stiff. Blend into batter on low speed of mixer. Pour into 8-inch square baking dish. Set in pan of hot water. Bake 350 degrees for 45 minutes or until golden.

**ANSWER** — Patricia Underwood, Westmoreland County, requested a recipe for cherry or apple cinnamon bread similar to the bread baked by Shady Maple in East Earl. Thanks Angelique McDonald, Bedford Co. Dairy Princess, for sending your recipe.

### Cherry Nut Bread

- 2 1/4 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon mace
- 1/2 cup butter
- 1/2 cup sugar
- 1/4 cup sugar
- 1/2 cup candied cherries, finely chopped
- 1/4 cup pineapple, finely chopped
- 1 cup chopped nuts
- 3/4 cup milk
- 3 eggs, separated

Sift flour, baking powder, salt, mace and 1/2 cup sugar. Cut in butter with pastry blender. Stir in fruit and nuts. Add milk to well beaten egg yolks and combine with flour mixture. Beat egg whites until soft peaks form. Gradually add 1/4 cup sugar and beat until stiff. Fold into batter. Pour into greased loaf pan. Bake 350 degrees for 60 to 65 minutes.

## Recipes

(Continued from Page B8)

### BEST-EVER BLUEBERRY MUFFINS

- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 teaspoon vanilla
- 2 cups blueberries
- Sugar

Spray a 12-cup muffin pan with vegetable cooking spray. In large bowl, with mixer at medium speed, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir together flour, baking powder and salt. Add alternately to the creamed mixture with milk and vanilla. Fold berries into batter and spoon into muffin pan. Sprinkle with sugar. Bake 30 minutes at 375 degrees. Cool, 5 minutes in pan. Turn onto wire rack.

Anonymous

### BLUEBERRY DELIGHT

- 2 cups flour
  - 2 tablespoons sugar
  - 1 cup margarine
- Mix and spread evenly on a 10x12-inch cookie sheet. Bake 12 to 18 minutes at 350 degrees. Cool. Cream together:
- 1 (8-ounce) package cream cheese
  - 1 cup confectioners' sugar
  - 2 packages dry whipped topping
- Spread on crust. Top with 1 jar pie filling.

Emily Levensgood  
Douglassville

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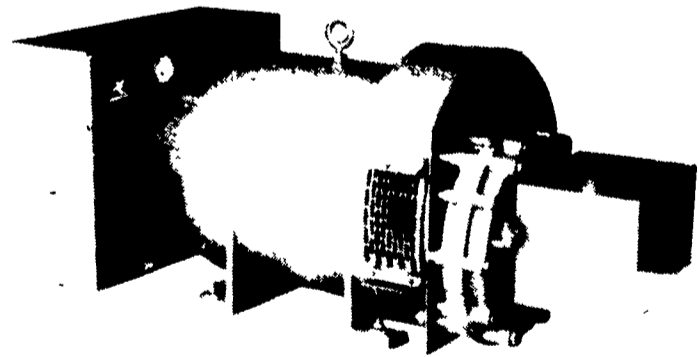
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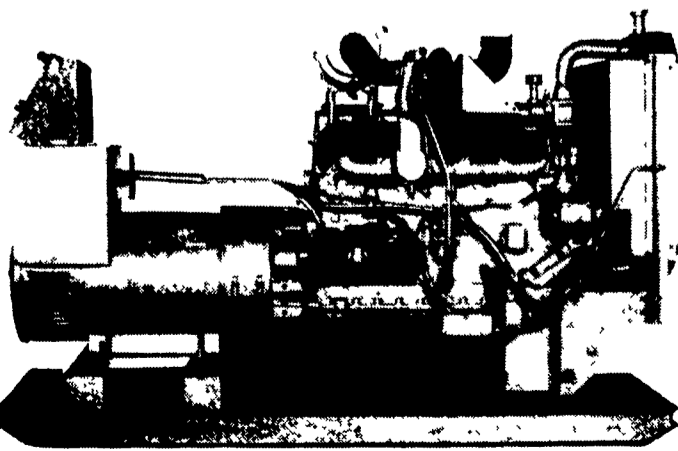


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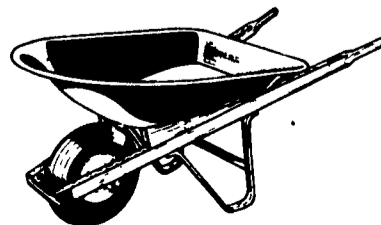
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