

Presentation Night



(from left) Tonya Petry, York Springs; Steve Ludwig, Gettysburg; Sena Cole; and Representative John Broujos met for a presentation night in Harrisburg. In addition to meeting with government departments or

speech title: Denise Green, Gettysburg, red merit ribbon, "Why I Became a 4-H Member"; and Laura Cunningham, red merit ribbon, "4-H Colors."

Following are the Senior impromptu 4-H speakers, the awards they received, and their speech title: Travis Green, Gettysburg, blue merit ribbon, "Join 4-H Because"; Debbie Wilkinson, Gettysburg, blue merit ribbon, "Why Join 4-H"; Tonyia Washburn, East Berlin, blue merit ribbon, "Important Reasons to Be in 4-H"; and Ben Stine, East Berlin, red merit ribbon, "Join 4-H Because."

Judges for the evening were adult 4-H leaders and parents. During the evening awards program, Jacki Sterner served as Mistress of Ceremonies. Refreshments were served by the Dairy 4-H Club and Registration was done by the Bonneauville 4-H Club.

Participants in Senior and Junior presentations, prepared speeches, and impromptu speeches will be eligible to participate in Regional 4-H Presentation Nite contest to be held on July 12 at the Cumberland Valley High School. The Senior presenters and prepared speakers are also eligible to go on to state competition.

bon, "Seasons of Life"; and Janelle Boyer, East Berlin, white merit ribbon, "Struggle of Preservation".

Following are the Junior impromptu 4-H speakers, the awards they received, and their

Spring Interest Day

WILLIAMSPORT (Lycoming Co.) — Spring Interest Day, sponsored by Lycoming County Cooperative Extension, will be held Tuesday, May 22 at Pine Street United Methodist Church, Williamsport. The day's speakers and activities were planned by the Home Economics Advisory Committee.

Highlighting the morning program will be a stir-fry demonstration by Kate Humbert, extension home economist from Montour County and a budget decorating session presented by Ethel Ann Jones, extension home economist from Snyder County. Exercise for fun, a special feature during the morning program will be performed by members of Home Economics Advisory Committee.

A musical trio opens the afternoon program. Today's Products, Tomorrow's Pollution, a unique presentation on home hazardous waste will be given by Ethel Ann Jones, Snyder County home economist.

Pre-registration is required to attend the day's program. Contact the Lycoming County Cooperative Extension office 327-2350.

Cook's Question

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ANSWER — Fran Cranage, Mertztown, wanted a recipe for rivel soup. Thanks to J. Gehman, New Holland, and Martin Roy, Warrenton, Va., for sending recipes.

Old-Fashioned Potato Soup With Dry Rivels

- 4 medium-sized potatoes
- 1½ quarts water
- 2 tablespoons butter
- Salt
- ½ cup flour
- 1 egg
- ¼ cup milk
- ½ cup cream

Cook diced potatoes in salted water until soft. Add butter. To make rivels, rub together egg and flour; add milk. These are best made by cutting through mixture with two forks. Drop rivels, which are no larger than a cherry stone, into boiling potatoes, stirring to prevent packing together. Cook 5 minutes with kettle covered. Add ½ cup cream. Garnish with parsley or pieces of crisp bacon. Serves 4.

Rivel Soup

- 1 quart chicken or beef broth
- 1 cup flour
- ½ teaspoon salt
- 1 egg, beaten
- 1 cup whole kernel corn, crushed

Bring the broth to a boil. Combine flour, salt, and egg until mixture is crumbly. Rub through hands into the boiling broth, add the corn and cook about 10 minutes. The rivels will look like boiled rice when cooked. Serves 8.

ANSWER — Kathy Konhus, Pottsville, wanted a vegetable lasagna with tomato sauce recipe. Thanks to Arlene Malasky, Macungie; and to Anna Martin, Denver, for sending two recipes.

QUESTION — Virginia Grove, Delta, requested a recipe for White Texas Sheet Cake. Thanks to Crystal Brant, Red Hill; Bertha Sharp, Mifflintown; and others for sending recipes.

White Texas Sheet Cake

- 1 cup water
- 1 cup margarine
- 2 cups plus 2 tablespoons sugar
- 2 cups plus 2 tablespoons flour
- ½ teaspoon salt
- 2 eggs
- ½ cup sour cream
- 1 teaspoon baking soda
- ½ teaspoon orange or lemon extract
- 1 orange or lemon rind, grated

Bring water and margarine to a boil. Remove from heat and while hot, add flour, sugar, and salt. Beat in eggs, sour cream, and baking soda. Add orange or lemon rind and extract. Pour into greased and floured jelly roll pan or sheet cake pan and bake at 350 degrees for 20 minutes.

Frosting:

- ½ cup butter
- 6 tablespoons milk
- 3½ cups confectioner's sugar
- ½ teaspoon lemon extract
- ½ teaspoon vanilla extract
- Rind of 1 lemon, grated

To prepare frosting, boil butter and milk. Remove from heat and stir in confectioner's sugar, lemon rind, and extracts. Frost cake while warm. When cool, cut into bars. May be frozen for later use.



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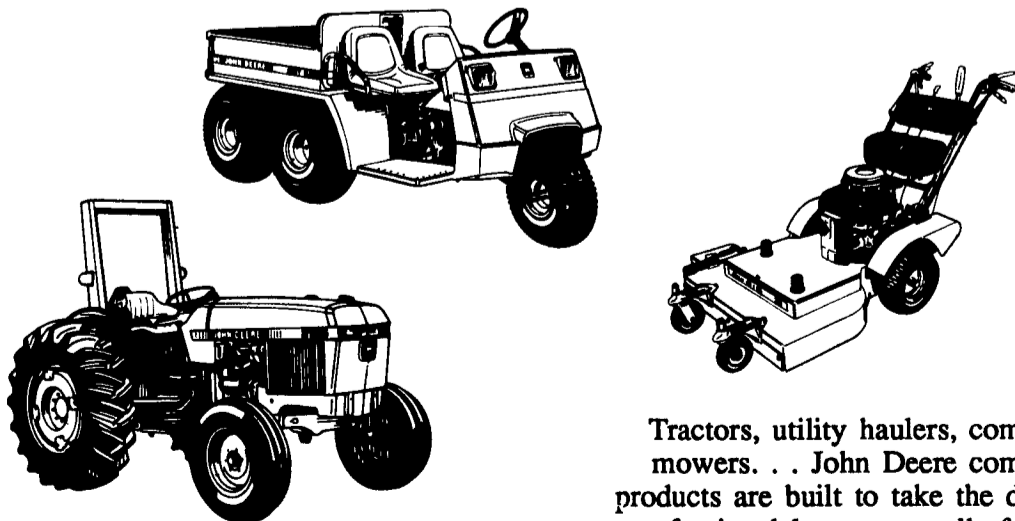
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