

**Ida's
Notebook**

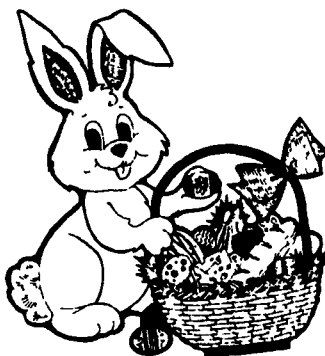
Ida Risser

This year we expect most of our children to come home for Easter. And, I shall attempt to cook a meal for twenty people. I've just counted and I do have enough plank-bottom chairs to seat that many. One of my daughters usually made a big bunny cake and I expect to make one too if I can remember how to do it.

Speaking of traditions, my mind goes back to years ago, when all six children were home, and we always tried to find time to color eggs on Saturday afternoon. They would compete to see whose eggs were the most fancy. We

would do two dozen and they were eaten in no time. Some eggs were dyed with onion skins the same as my Grandmother Landis did before there were paints for sale in stores.

Now I go to the grocery store and see that they actually sell dry onion skins for dyeing eggs. And, no longer do some people take the time to have their children paint eggs and make a mess. Rather, now you can buy ready-to-eat, hard-boiled, egg six-packs already colored. Consumers demand convenience as they fill Easter baskets.



One fun time in our family was Easter morning when the baskets were hid in the dryer, behind the piano and other hard to find places. After everyone had found their basket, we would have a breakfast of soft-boiled eggs and smoked beef tongue. The meat was a once a year treat and after we no longer used our smokehouse, I used a liquid smoke but it simply wasn't the same flavor.

It takes some work to keep family traditions alive, but I think it is worth the effort.

Peanut Butter

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CHIPS O'CHOCOLATE PEANUT BUTTER CAKE

- 2 1/4 cups flour
- 1/2 cup butter, softened
- 2 cups brown sugar
- 1 cup peanut butter
- 1 cup milk
- 3 eggs
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon vanilla
- 6-ounces chocolate chips

In large mixing bowl, combine flour, butter, brown sugar, and peanut butter until crumbly, using mixer at low speed. Reserve 1 cup crumbs for topping. To remaining crumbs, add milk, eggs, baking powder, baking soda, and vanilla. Blend at low speed until moistened; beat 3 minutes at medium speed, scraping bowl often.

Generously grease bottom of 13x9x2-inch pan. Dust with flour. Pour batter into pan; sprinkle with reserved crumbs. Top with chocolate chips.

Bake at 350 degrees for 35 to 40 minutes or until done.

Lona Heyd
Nauvoo

PEANUT BUTTER BALLS

- 1 cup graham cracker crumbs
 - 1 cup coconut
 - 1 pound confectioners' sugar
- Mix together and add:
- 1 cup peanut butter
 - 1/2 pound butter, melted
 - 1 teaspoon vanilla

Roll into balls. Melt together 1/2 stick parafin and 1 large package chocolate chips. Dip balls in chocolate.

Lona Heyd
Nauvoo

EASY PEANUT BUTTER FUDGE

- 4 cups confectioners' sugar
- 1/4 teaspoon salt
- 1 cup creamy peanut butter
- 1/2 cup white corn syrup
- 1/2 cup butter

1 teaspoon vanilla
Combine all ingredients and mix well. Press into a buttered pan and refrigerate.

April Walker
Mercer Co. Dairy Princess

PEANUT BUTTER VANILLA NO BAKE COOKIES

Boil for 1 1/2 minutes:

- 1 cup sugar
- 1/2 cup butter
- 1/2 cup milk

Remove from heat and add:

- 1/2 cup crunchy peanut butter
- 1 teaspoon vanilla
- 3 1/2 cups rolled oats

Drop by teaspoonful onto wax paper. Cookies will stay soft.

April Walker
Mercer Co. Dairy Princess

RICE KRISPIES BALLS

- 2 cups peanut butter
 - 1/2 cup butter, melted
 - 1 pound confectioners' sugar
 - 3 1/2 cups Rice Krispies
 - 1 cup chopped nuts, optional
- Mix together and form into balls. Melt 12 ounces semi-sweet chips and dip balls into melted chocolate.

Contributor writes: "They are delicious."

Lucy Higgins
Port Deposit, MD.
Elsie Denney
Colora, Md.
Janice Lehman
D. Burkholder
Fredericksburg

DOUBLE CHOCOLATE CRUMBLE BALLS

Cream together:

- 1/2 cup butter
- 1/2 cup sugar

Beat in:

- 2 eggs
- 1 teaspoon vanilla

Stir together:

- 1/2 cup flour
- 1 tablespoon cocoa
- 1/2 teaspoon baking powder
- 1/2 cup chopped nuts

Add this mixture to egg mixture. Spread in bottom of greased 13x9-inch pan. Bake 350 degrees for 15-20 minutes (until bars test done).

Immediately sprinkle with 2 cups miniature marshmallows. Bake 3 minutes or more.

Combine in small saucepan:

- 1 cup chocolate chips
- 1 cup peanut butter

Cook over low heat until chips are melted. Stir in 1 1/2 cups crispy rice cereal.

Spread over cooled bars. Chill and cut into bars.

Mary L. Martin
Greencastle

? QUESTIONS? USE THIS PROBLEM SOLVER

WITH DRAG AUGER FEEDERS			WITH BIG DUTCHMAN CHAIN FEEDERS		
PROBLEM	CAUSES	SUGGESTED SOLUTIONS			
System Stalls	Bad braze Kinked auger Feed level too high Too many feed cycles	File or grind excess braze Cut out kink and re-braze Lower feed level Delete a feed cycle	Chain never needs brazing	Chain does not kink	Chain runs at high or low levels of feed
System runs, stops then reverses	Foreign object in trough Bad braze at drive	Find and remove object Make sure feed cleaner is working Determine drive and repair	Chain virtually is unaffected by foreign objects. Feed cleaner is unnecessary and system cannot run backwards		
Feed on floor at row ends	Elbows worn through again	Cut auger, remove elbows and couplers, replace and re assemble	Chain feeders have no elbows to wear out.		
Feed line is not running	Failed motor	Determine which motor(s) out of the four are bad, replace and reset.	Only one motor per feed line.		
Auger jumped out of trough (and is wound all over the walk ways).	Auger broke	Gather a welder, torch and grinder. Replace auger in trough, and braze. Be careful not to stretch auger.	If chain breaks, it is easily repaired with a hammer and chain breaker tool. Chain does not stretch.		
Too many smaller sized eggs	Birds not getting enough feed	Add yet another feed cycle. (May require at least 8 per day.)	Chain feeders provide 2 1/2 times more feed space than drag auger feeders allowing it to be run as few as 3 times per day.		
Too many cracks	Feeder runs too often causing excess bird movement in the cage during laying periods.	Delete feeding during laying period. (Beware that reduction may result in smaller eggs.)	More feed space allows less feeding cycles, which means you don't have to feed during laying period.		
Wasted feed in the walk ways	Feed trough lip is not high enough	No solution	Big Dutchman has high-lip trough.		

DON'T PUT UP WITH PROBLEMS!

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