

# State Grange Reissues First Cookbook

**LOU ANN GOOD**  
Lancaster Farming Staff  
HARRISBURG (Dauphin Co.)  
— A taste of great-grandma's cooking, a nostalgic glimpse of by-gone days, and humorous reading

is in store for you if you order a reprint of Pennsylvania State Grange's original cookbook. The hardbound cookbook has 168 pages of recipes. Some measurements request a nickle's worth

of dough and a lump of lard — which are not the most practical instructions — but if you can't duplicate the recipe, you'll certainly enjoy reading how great grandmothers cooked in those days.

Included in the cookbook are helpful hints, which may not pertain to today's lifestyles, but certainly reveal that housework is definitely less time-consuming today.

Consider this hint that appears in the cookbook: *When putting elastic in the small bloomers that must be washed often, I put a hook on one end and an eye on the other. It is easy to take out for laundering and the ironing is easy, not much time is needed to replace the elastic.*

If you were recuperating from an illness in the early 1900s, you probably would have been serving the following:

**INVALID SOUP**  
Put 1 tablespoon butter in sauce pan, fry in this 1/2 slice bread nice and brown, pour over this 1 cup boiling water, add 2 tablespoons milk. Season with a little grated nutmeg and serve hot.

For a special touch at a company dinner, you may have been served this salad.

**CANDLE LIGHT SALAD**  
Cut bananas in half and place in the hole of a slice of pineapple. Scoop out top of banana for cherry. Pour over marshmallow- whip after placed on a lettuce leaf and serve with or without nuts.

The cookbook abounds with Pennsylvania Dutch favorites such as Schnitzenknepp.

**SCHNITZENKNEPP**  
Take some sweet schnitz (sweet apples dried with the skins). Put in

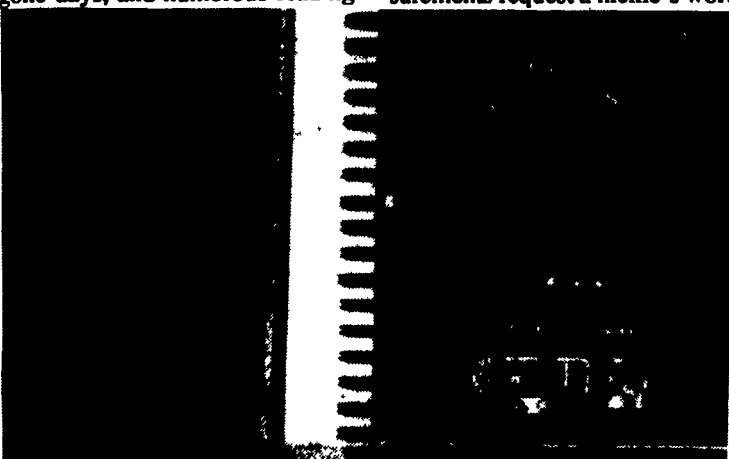
kettle with good sized piece of bacon. Brown sugar enough to make them taste pleasant. About twenty minutes before you want to serve dinner, add the knepp, which is simply dumplings made out of dough raised with yeast, cover tightly and serve together.

This dish was usually made on days when bread baking was in progress. Now when we want schnitzenknepp we send to the bakery and get a nickle's worth of dough and work that up into dumplings.

Many of the recipes may be a bit difficult to duplicate if you are not an experienced cook because the recipes are brief and take for granted that the average cook knows exactly how to whip white sauces, dumplings, and other staple dinner items.

The cookbook, originally published in 1925, is reprinted and

(Turn to Page B26)



These two cookbooks published by the Pennsylvania State Grange will be available for purchase at the Grange booth during the Pennsylvania Farm Show.

## 1994 PENNSYLVANIA VEGETABLE CONFERENCE and TRADE SHOW

for commercial vegetable, berry, and bedding plant growers

Tuesday, February 1 to Thursday, February 3

Hershey Lodge and Convention Center  
W. Chocolate Ave. and University Drive in Hershey

Three Days of Educational Sessions  
offering over 20 sessions with continuing credits

### February 1

- Processing vegetables
- General vegetables
- Regulations
- Sweet Corn Insect Monitoring Workshop

### February 2

- General Vegetables
- Irrigation
- Sweet Corn
- Small Fruits

### February 3

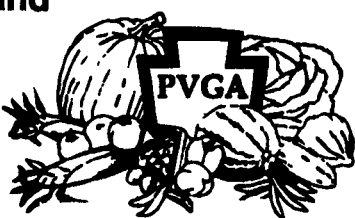
- Marketing Short Course
- Small Fruits
- Bedding Plants

Held in conjunction with the 135th Annual Meeting of the State Horticulture Association of Pennsylvania which offers additional sessions on Tree Fruits on all 3 days Sessions run from 9:00 AM to 5:00 PM.

Trade Show with over 100 Exhibitors  
open during all sessions

For more information on the program and registration, contact:

Pennsylvania Vegetable Growers Association  
RR 1 Box 392, Northumberland, PA 17857  
telephone — 717-473-8468



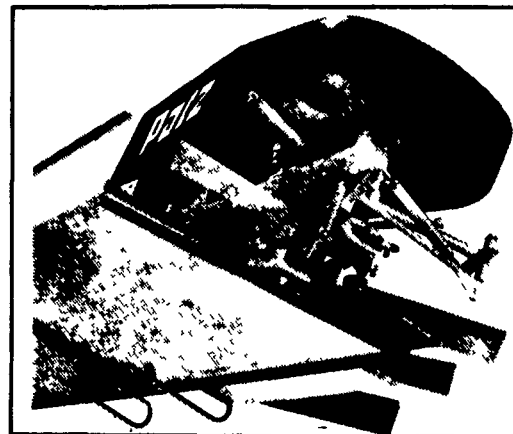
## State Grange To Hold Cooking Demonstrations At Farm Show

During Farm Show Week, the Grange is participating in cooking demonstrations with students and chefs from Harrisburg Area Community College and Indiana University of Pennsylvania. Recipes from the Grange cookbook will be used during the 30 minute cooking sessions held in the Food Pantry. Free samples will be handed out at the end of the program. The demonstrations will be held in the Food Pantry of the Farm Show Complex at the following times:

- Saturday, Jan. 8 at 11 a.m. — Chicken Stir-fry
- Sunday, Jan. 9 at 1 p.m. — Apple Date Nut Cake
- Tuesday, Jan. 11 at 11 a.m. — Italian Beef Stir Fry

During the Farm Show, copies of both editions of the Pennsylvania State Grange Cookbook are available at the Grange booth located in the Main Exhibition building near the Maclay Street entrance at the Pennsylvania Farm Show.

## Patz Gutter Cleaner



### Fast Facts:

- Durable Patz hook-and-eye link chain allows easy maintenance. Progression forging builds extra strength in hook-and-eye link contact points. Final heat treating increases hardness, strength and wear resistance.
- Choice of two link sizes to match gutter length.
- Four-tooth sprocket drives every link. Each sprocket tooth drives each link behind the hook — the link's thickest and strongest point.
- Flexibility for various layouts.
- Select 2" steel angle flites for solid manure or 4" high flites for slurry manure. Flites are welded to Patz links.
- Three drive unit sizes match your gutter length and allow expansion.
- Corner wheel top-and-bottom flanges guide the chain around the corner. Corner wheel assemblies remove easily for service without concrete breakout.
- Automatic chain tightener.
- Heavy-gauge steel slide with steel center beam for added strength.



## Cedar Crest Equipment

Two Convenient Locations

608 Evergreen Rd. Lebanon, PA 17042 (717) 270-6600  
RD 2 Box 271 East Earl, PA 17519 (717) 354-0584  
1-800-646-6601

WE CUSTOM DESIGN SYSTEMS FOR YOU