

Thank You For Everything!

It's not easy concentrating a full year of gratitude in a single day. It certainly isn't easy expressing a lifetime of admiration with a few short sentences. But these are the thoughts that our readers sent as a small token of admiration for their dads and husbands.

ONE UNIQUE FATHER

Although a large family and duties at home keep my dad extremely busy, he always has time to spare for people in the community who need him. He loves children, and unlike some men, he always acknowledges them and speaks to them. Also, unlike some parents, he has not seemingly forgotten his youthful days, which gives him an important asset in understanding us — his children.

I may sound prejudiced, but I still say, I have never yet met a person as tender-hearted, forgiving, and thoughtful as my father — and I doubt that I ever will.

DAD'S FAVORITE CANNED TOMATO SOUP

2 gallons cut tomatoes
4 large onions
1 stalk celery (leaves and all)
Cook together slowly. When soft, put through a sieve. Add:
2 cups sugar
2 tablespoons salt
Dash red pepper
½ pound butter
1 cup cornstarch (mix with a little water)

Bring sieved tomatoes, onions, celery, sugar, salt, and pepper to a boil. Add cornstarch and butter. Cook until thickened. Put in jars and cook about 15 minutes.

Irene S. Weaver, 20,
Shippensburg

HUSBAND IS SPECIAL

He is special — because he is a loving and kind person. My husband's name is Walter Rank. He likes to paint and take care of flowers. He also likes to go to farm sales. We have one son who is in the Air Force and three grandchildren, who live in California at Edwards Air Force Base.

My husband's favorite food is taco salad.

TACO SALAD

Corn tortilla chips
1 pound ground beef
½ cup salsa
1 cup grated cheddar cheese
1 cup shredded lettuce
Tomato wedges
Brown ground beef. Add your favorite salsa and simmer 5 minutes. Cover the bottom of a plate with tortilla chips. Arrange or layer meat, cheese, lettuce, and tomatoes on the corn chips.

Marie Rank
Myerstown

HE'S A REMARKABLE HUSBAND

Lucius is a remarkable person and deserves to be honored on Father's Day. Even though he has an unusual form of degenerative arthritis (chondrocalcinosis), he still manages much of his farm work. He deserves an A+ for putting up with our cat. Ten years ago, he was far from being a cat lover.

This recipe for apple dumplings is one of my husband's favorite recipes.

APPLE DUMPLINGS

Pastry: Combine ¼ cup of your favorite shortening with 2¼ cups flour. Dissolve ½ teaspoon salt in 5 tablespoons ice water and then add to flour-shortening mixture. Mix just long enough to wet the flour. Using a rolling pin, roll out the dough to ¼-inch thickness. Cut in six 7-inch squares.

Apples: peel six apples. Place an apple on each pastry square after coring. Fill cavity of apple with mixture of ½ cup sugar and 1½ teaspoons cinnamon. This allows about 3 teaspoons to each apple. Dot with a little piece of butter. Bring points of dough around apple and seal. Place about two inches apart in dish and pour hot syrup around dumplings.

Syrup: Combine 1 cup sugar, 2 cups water, and 4 tablespoons butter. Boil together 3 minutes.

Preheat oven and bake at 400 degrees until golden brown, approximately 40 minutes.

Joann Frazier Hensley
McGaheysville, Va.

HE'S A GREAT FATHER

My father Lavern Rutt loves this pudding. I made it a lot for him before I was married. After milking cows for 33 years, he sold them and is now doing hauling with a flatbed truck. He is a great father to his five children. Happy Father's Day!

OLD-FASHIONED CRACKER PUDDING

4 tablespoons margarine
7 cups milk
1½ cup sugar
28 soda crackers (2-inch square)
4 eggs
2 tablespoons cornstarch
1 cup milk
2 cups coconut, optional
1 tablespoon vanilla
Melt margarine. Add milk, sugar, and soda crackers. Bring to a boil. Beat together eggs, cornstarch, and milk. Add slowly to hot mixture. Bring to a boil again. Add coconut and vanilla.

Linda Zimmerman
Lititz

MY DAD IS SPECIAL

Dad is special to me because he cares for and loves his family. He is a hard worker and provides well for his family.

Thanks for all you do for us, Dad!

This is one of my dad's favorite drinks. It's great on a hot summer day.

GOOD'S PUNCH

2 quarts ginger ale
46-ounce can pineapple juice
2 packages lime Kool-aid
2 cups sugar
1 quart ice
1 quart water
Mix together all ingredients and serve. Note: When we make this punch, we generally use one quart ginger ale and 2 quarts water in place of the the 2 quarts ginger ale.

Denise Wenger
Mifflintown



Don DeWitt with son Kristopher

HE'S MORE THAN A HUSBAND

On June 25, my husband and I will be married 12 years. In that time we've become more than a husband and wife, we've become friends. That is what is special about him along with the blessing of a son. I work full time, he is disabled. My mom does the grocery shopping, the wash and cares for our son two days a week. Here is one of his favorite recipes.

MACARONI PIZZA

1 Kraft macaroni and cheese dinner
2 eggs
2 8-ounce cans tomato sauce
4-ounce can mushrooms, drained
1 teaspoon oregano
1 teaspoon basil
1 pound Italian sausage, cooked, sliced
1 cup shredded mozzarella cheese

Prepare dinner as directed. Add eggs. Mix well. Spread into a greased 12-inch pizza pan. Bake at 375 degrees for 10 minutes. Combine tomato sauce, mushrooms, and seasonings. Spoon over dinner. Top with meat and cheese. Bake 10 minutes more.

I make this recipe lower fat by using skim milk, light margarine, egg beaters instead of whole eggs, turkey sausage, and fat-free mozzarella.

Gail DeWitt
Bangor



Amy Lyn with dad Robert Frantz and dog Tinkerbelle.

I LOVE MY DAD

My name is Amy Lynn. I am 7 years old. My dad's name is Robert Frantz. I like my dad because he takes me in the truck and plays games with me.

One of dad's favorite treats is chocolate cake and milk. He is a cattle dealer. He also tells good stories.

SCREWBALL CHOCOLATE CAKE

2 cups sugar
3 cups flour
½ cup cocoa
1 teaspoon salt
2 teaspoons baking soda

Sift and mix well in 9x13-inch pan in which cake will be baked. Make 3 holes and add:

2 teaspoons vinegar
2 teaspoons vanilla
¾ cup oil

Over all of this, pour 2 cups cold water. Mix well. Drop three times (right side up, of course). Bake at 350 degrees about 30 minutes. This cake stays moist for several days.

Amy Lynn Frantz
Thompson

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Walter Rank likes to take care of flowers, his wife Marie said.

HOMESTEAD NOTES