

Folk Festival Features Salve Recipe

SCHAEFFERSTOWN (Lebanon Co.)—Kuhn's Salve formula and its healing powers were revealed in 1982 by Gussie Umberger, the seventh generation from the original German Settler near Bethel in the Blue Mountains. Born in 1895, she saw the way of life which included thatching of a bank barn in Bethel in 1910. Many other traditions from her life will be told at the annual Schaefferstown Folk Festival.

The Herb Lady, Bertha Reppert, will share her vast knowledge of herbs on Saturday only at the Folk Festival.

The Wet Bottom Shoofly Pie Baking Contest will be held Saturday, July 15.

Sheep herding with Scotch Border Collies will be demonstrated July 15-16.

The Rehrersburg Band, a favorite for many years, will entertain Sunday afternoon, July 16, from 2 to 4 p.m.

The Antique Tractor contests

will begin at 9 a.m. on Friday, July 14 and Saturday, July 15.

A craftperson will reveal her secret in controlling the temperature of the massive 1771 bake-oven in the Schaeffer Kitchen. Samples of speltz bread and others will be provided.

The Folklife Conference will include talks on hex signs, sympathetic medicine, and stories from the life of Gussie Umberger and others.

Come to see the newly restored wheat barn, the new shingle mill, the old features of the Schaeffer Farm House (circa 1755), the cooking demonstrations, sheep to shawl demonstration, raspberry shrub, house tours, literature on log houses, threshing, saw mill, the Dutch Kitchen, and scrumptious sausage sandwiches.

Come and eat yourself full! Admission is \$3 on Saturday and Sunday, and \$1 on Friday. Children under 12 are free. Parking is free.



Loretta Krall with loaves from the 1771 Schaeffer Bake Oven. She will provide samples at the Folk Festival on July 15-16.

DOES A BODY GOOD.™

Model	Bale size	Bale weight
335	4'W x 4'H	750 lbs.
375	5'W x 4'H	1,000 lbs.
385	4'W x 5'H	1,050 lbs.
435	4'W x 6'H	1,500 lbs.
535	5'W x 6'H	2,000 lbs.

John Deere round balers are available in five sizes. See your dealer about one that's right for your farm.

formation. Exclusive diamond-tread belts enclose more than 90 percent of the bale... keeping your hay in the baler, and in the bale.

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Cook's Question

(Continued from Page B8)

ANSWER—Arlene Snyder, Manheim, wanted a recipe for Horehound candy made with horehound flavoring. Thanks to Stan Kitchen, Dallas, for sending a recipe.

Horehound Candy

- 1½ teaspoons pressed horehound
- 1½ cups boiling water
- ½ cup white corn syrup
- 2 cups sugar
- ½ teaspoon salt

Pour water over horehound. Allow to stand 10 minutes. Strain. Combine sugar, salt, syrup, and water from horehound. Boil to soft crack stage (275-280 degrees). Pour in thin sheet onto well-buttered baking sheet. Mark into squares before candy hardens.

ANSWER—A reader requested a recipe for chess pie and the origin of its name. Thanks to Denise Angstadt, Oley, for writing that it is said that a Southerner was the first person to combine eggs, flour, milk, and brown sugar into pie filling. When asked its name, she replied with modesty, "Jes' pie."

Chess Pie

- ¼ cup butter, softened
- 1 cup brown sugar
- ½ cup granulated sugar
- ¼ teaspoon salt
- 3 eggs
- ½ cup whipping cream
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla
- 9-inch pie shell, unbaked
- Whipped cream, optional

In large mixing bowl, beat together butter, sugars, and salt at medium speed until creamy and fluffy. Beat in eggs, one at a time, until well blended. Mix in cream, flour, and vanilla. Pour into pie shell.

Bake in preheated 375 degree oven until knife inserted halfway between center and outside edge comes out clean, 25 to 30 minutes. Cool completely on wire rack. Garnish with whipped cream, if desired.

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