

...der would like to purchase a  
... for a Reynolds Electric  
... number C37129.

... had a set of 12 plates limited  
... by Peter Barnett, but the  
... help her find a plate to

... Port Trevorton, would like to  
... miniature horseshoes that are  
... measured from the outer

... would like to know where to  
... candy or candle molds.

... of Wayland, Mass., requests  
... for cuts and wounds of lives-  
... and someone had given  
... Haffer's Salve recipe. They  
... She didn't want it that badly.

... from Loysville would like to know  
... World War II Navy caps.

... Tabernacle, N.J., would like  
... on gears for a Midland garden  
... 1017.

... Glen Mills, would like to find a  
... to make shepherd's crooks  
... The horn is softened and

... ersville, would like to know  
... Standard Monarch garden

**QUESTION** — Louise Graybeal, Renick, W. Va., would like to purchase an electric milker for one milch cow.

**ANSWER** — Doug Bunnell, Endicott, N.Y., wanted to know where to find replacement bags for older types of hand-cranked cyclone seeders. Annie Stauffer, Loveville, Md., writes that the bags can easily be made. Use good grade denim or light weight canvas for the bags.

**ANSWER** — For Agnes DeFonde, Portersville, wanted to know where to get a machine to shell peas. Annie Stauffer, Loveville, Md., writes that R.H. Shumway sells a homestyle sheller, which shells a bushel in 30 minutes. Contact him at P.O. Box 1, Graniteville, S.C. 29829. Ask for catalog, for they sell good quality seeds of all kinds.

**ANSWER** — This is in response to both Shirley Schwoerer, Wysox, and to Joseph Frank, Swedesboro, N.J., whose pets have allergies. Mrs. Ralph E. Daugherty writes that a super antioxidant is available called pyenogenol that will help skin problems with animals. She will give you more information if you write to her at R.R.1, Box 295, Brogue, PA 17309.

**ANSWER** — Thanks to a person who does not want his name and address published but gave his phone number for Kathleen Eaby, Paradise, to contact about refrigerator ware, which she was searching for. His number is (717) 445-6622.

**ANSWER** — Nancy Koons, Lebanon, wanted an address to mailorder items for embroidery work. Thanks to Marilyn Huber, Myerstown, who suggests Herrschners, Inc., 2800 Hoover Rd., Stevens Point, WI 54492.

**ANSWER** — Mrs. Zimmerman wanted the address for a craft magazine. Thanks to Marilyn Huber, Myerstown, for sending this address: Crafting Traditions, P.O. Box 5286, Harlan, IA 51593-2786.

**ANSWER** — Jerry Johnson, Herndon, wanted to know where he could purchase beanie caps with a short bill. Lois Robson makes the caps. To order write to her at Route 2, New Florence, PA 15944. Welders especially like her caps and order them by the dozen.

**ANSWER** — Frances Krall, Myerstown, wanted directions for five-strand rug braiding. Kay Landis writes that she is able to do five-strand rug braiding. Call her at (610) 562-8347.



(Continued from Page B8)

**ANSWER** — Kathi Pifer, New Kingstown, wanted to know why her whoopie pies raise really high and crack on top. She wants them to come out smooth on top. Thanks to Marian Martin, Ephrata, who wrote that she had the same problem. She asked a friend, whose whoopie pies turned out fine, for her recipe. They were both surprised to discover that the recipes were identical except her friend's called for vegetable oil instead of shortening. That was the secret.

**ANSWER** — Jamie Bagley, Shunk, sent in another recipe for chocolate pizza.

**Brownie Pizza**

1/2 cup cold water  
15-ounce package brownie mix  
1/4 cup vegetable oil  
1 egg  
8-ounces cream cheese  
1/4 cup sugar  
1 egg  
1 teaspoon vanilla  
Various fruit slices (strawberries, bananas, kiwi, etc.)  
2 1-ounce squares semi-sweet chocolate melted  
Preheat oven to 350 degrees. Bring water to boil. Mix together brownie mix, water, oil, and egg in large bowl until well blended. Pour into greased and floured 12-inch pizza pan. Bake 25 minutes. Beat cream cheese, sugar, egg, and vanilla in small mixing bowl at medium speed with electric mixer until well blended. Pour over crust. Bake 15 minutes. Cool. Top with fruit; drizzle with chocolate.

**ANSWER** — Linda Ludwig, Reading, would like recipes for blueberry and cinnamon raisin bagels. Here is a recipe from our files that had been sent in by Lisa Lewis of Mt. Airy, Md. The recipe is for plain bagels, but you can experiment by adding blueberries, raisins, and cinnamon.

**Bagels**

1 package dry yeast  
1 cup warm water  
4 cups all-purpose flour  
2 tablespoons sugar  
2 tablespoons vegetable oil  
1 1/2 teaspoon salt  
2 eggs  
2 quarts water  
2 tablespoons sugar  
1 egg yolk  
1 tablespoon water  
Dissolve yeast in warm water in 2 1/2 -quart bowl. Stir in 1 1/4 cups flour, 2 tablespoons sugar, oil, salt, and eggs. Beat until smooth. Stir in remaining flour. Turn dough on to floured surface; knead until smooth and elastic, 5 minutes. Place in greased bowl, turn to coat. Cover and let rise in warm place until doubled about 45 minutes.  
Punch down dough and divide into 16 equal parts. Shape each piece into smooth ball; punch hole in center and pull gently to enlarge holes and make uniform shape. Let rise 20 minutes.  
Heat oven to 375 degrees. Heat 2 quarts water and 2 tablespoons sugar to boiling in Dutch oven; reduce heat. Add 4 bagels. Simmer uncovered, turning once, 4 minutes; drain on towel. Repeat with remaining bagels, 4 at a time. Beat egg yolk and 1 tablespoon water slightly. Brush over bagels. Bake on greased cookie sheet until golden brown, 30-35 minutes; cool.

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