

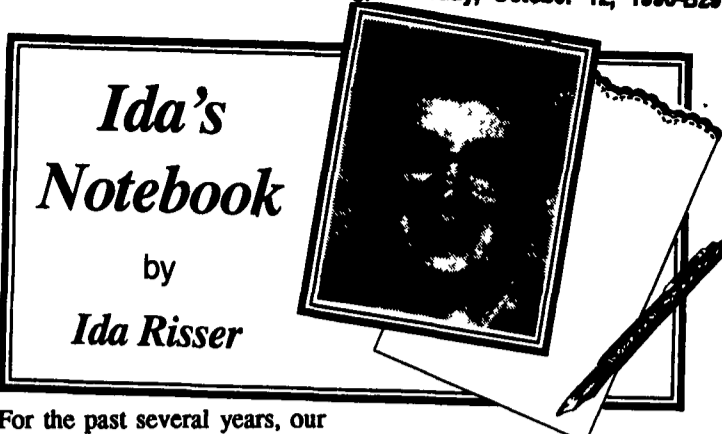
her response to the problem of cockroaches, the reader visited an exterminator of Permacide W insecticide. It Chemical Co. of Baltimore, Maryland, more effective in efforts to locate the roaches, which was by the kitchen floor. Furthermore, the eggs have matured to nymphs. According to sources, it takes 45 days to hatch; nymphal life span is 3-12 months.

Janez of Stillwater wanted a Knit Wit sweater who will sell hers if MJB is willing to buy. Never been used, and includes contact information for Joann Leader, RD#3 Box 471,

ANSWER — In response to Julie Davidheiser's question about Bernina sewing machines, Alma Wenger of Manheim says to contact Hinkletown Sewing Machine Shop, Ervin M. Zimmerman, 232 Wanner Road, Ephrata, PA 17522, phone 717-354-0204.

QUESTION — Virginia Kalp of Stahlstown would like to know of any organization that collects and uses Betty Crocker coupons.

QUESTION — Teeny Spillman of Maryland remembers an article in Lancaster Farming that described how to soak pine cones to make a colorful fire. She has misplaced the information.



For the past several years, our children have rented two houses at the beach and spent a week together. Then they decided to try a vacation in the mountains. Now we find that reserving a place for 27 people is not an easy task. Should we rent campers, cottages or maybe a hunting cabin? We've been checking out various places as we travel around the state.

We spent two days in Snyder County recently and spent a lot of time fishing. My husband is always trying to catch that one big fish while I'm satisfied with pan fish. At least, the action keeps things lively as I got 19 one evening in Lake Walker.

The next morning we had the lake to ourselves from eight to eleven. As far as we knew, there was no one within miles. A few fish

jumped out of the water and all that we saw was a big splash.

As we returned to our camper, we realized that fall is really here. The roadsides were covered with goldenrod and some maples had red and orange leaves. There were acorns on the forest floor and bright colored toadstools too.

Our daughter from Texas visited us for a few days last week. Her son is growing up so quickly and now is into everything. My living room looks bare as everything small that he could grab was moved to higher ground. So that when my sister from Michigan dropped in on Sunday, I felt like apologizing for its appearance. But, Bryan's visit was certainly worth the inconvenience.

Cook's Question

(Continued from Page B8)

ANSWER — Here's another recipe for Vivian Kunkle, who requested recipes without sugar. Anna Martin of Denver, Pa., has supplies it.

Applesauce Cookies

- 1 1/4 cups cake flour
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1 teaspoon baking soda
- 1/2 cup butter or margarine
- 1 tablespoon Sucaryl solution or 24 tablets, crushed
- 1 egg
- 1 cup sugarless applesauce
- 1/3 cup raisins
- 1 cup all-bran

Sift together flour, salt, seasonings, and baking soda. Mix butter, Sucaryl, and egg until light and fluffy. Add flour and applesauce alternately. Mix well.

Fold in raisins and all-bran. Drop by teaspoonfuls 1 inch apart. Bake 370 degrees 20 minutes. Yield 4 doz. 39 calories per cookie.

ANSWER — Perma Kemmerer wanted a recipe for Friendship Cake, and a reader sends this one with a starter:

Friendship Starter

- 1 cup sugar
- 1 cup milk
- 1 cup flour

Combine the ingredients in a large, deep glass or plastic container. Cover lightly. If the container has a lid, leave in slightly ajar. Or, place a piece of cheesecloth over the container and secure it with a rubber band. Store at room temperature.

Stir every day for 17 days.

On day 18, do nothing.

On days 19, 20, and 21, stir.

On day 22, stir and add 1 cup flour, 1 cup sugar and 1 cup milk. Stir again.

On days 23, 24, 25, and 26, stir.

On day 27, add 1 cup flour, 1 cup sugar, and 1 cup milk. Stir. You should have about 4 cups starter.

Give one cup each to two friends and keep the remaining 2 cups for yourself.

Friendship Cake

- 1 cup starter
- 3/4 cup oil
- 3 eggs
- 2 cups flour
- 1 cup sugar
- 2 teaspoons vanilla
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg (optional)
- 1 1/2 teaspoons cinnamon
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda

Stir well, but do not use electric mixer. For variety, add desired amount of one or more of the following ingredients: apples, raisins, nuts, dates, chocolate chips, cocoa, or drained fruit cocktail, or up to 4 overripe bananas. Bake in a floured and greased Bundt pan at 350 degrees for 40-50 minutes. Cool on a rack for about one hour. Turn over onto serving plate. Optional: add frosting or sprinkle with powdered sugar.

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