

Tribute To Women

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PINEAPPLE FLUFF

2 cups crushed pineapple
1 cup sugar
2 cups water and pineapple juice
2 tablespoons cornstarch
3 eggs, separated
½ pound small marshmallows
Drain juice from pineapple and add enough water to make 2 cups liquid. Heat 1½ cups juice to boiling point. Combine cornstarch and sugar. Add remaining juice to make a smooth paste. Add paste to hot liquid and cook until thickened, stirring constantly.

Add beaten egg yolks, and cook 2 minutes longer. Remove from heat and cool slightly. Add beaten whites, crushed pineapple and small marshmallows. Fold into mixture. Chill thoroughly. Makes 6-8 servings.

My mom often made this refreshing dessert for company dinner. Now my family likes it too.

Janice Burkholder
Quarryville

COCONUT CAKE WITHOUT COCONUT

2 cups sugar
½ cup shortening
1 cup milk
1 cup coconut (optional)
2 cups flour
2 teaspoons baking powder
1 teaspoon vanilla
4 eggs, beat whites and put in last

Cream sugar and shortening. Add egg yolks and work in. Mix baking powder and flour, add alternately with milk to the creamed mixture. Add coconut. Add beaten egg whites last.

My mother, Dorothy Nuss of Bechtelsville of Berks County, raised four kids who were rather picky when it came to food.

None of us liked coconut, but my mother's recipe for coconut cake is wonderful! It is very moist, but Mom always made it without the coconut because none of us liked it.

She's the best!
Catrina Mackes Fleetwood

SHOO-FLY CAKE

4 cups flour
1 pound brown sugar
1 cup margarine
2 cups boiling water
1 cup molasses
2 teaspoons baking soda
Combine flour, sugar, shortening. Reserve 1 cup for the top. Mix remaining flour mixture, water, molasses, and baking soda. Mix until batter is thin. Put in 9x13-inch cake pan and sprinkle crumbs on top. Bake at 350 degrees for 30-40 minutes.

This is one of the first recipes my mother, Ruth Rutt, taught me to make. I love to cook and give my mother credit for having patience to teach me. Thanks, Mom, for all you do for us, our four sons love all the goodies you give them. Happy Mother's Day.

Glenn and Linda Zimmerman, Darryl, Brian Anthony, and Clyde.

SOFT SUGAR COOKIES

2 eggs
2 cups sugar
1 cup butter
¾ cups flour
1 cup sour milk
1 teaspoon cream of tartar
1 teaspoon baking soda (stirred in milk)
1 teaspoon baking powder
1 teaspoon vanilla
¼ teaspoon nutmeg, if desired
Beat butter and sugar until creamy. Add eggs and continue mixing. Add sour milk and dry ingredients. Mix well. Add vanilla. Drop by teaspoonful on greased cookie sheet. Bake 8-10 minutes at 375-400 degree oven.

Mabel, my wife of 59 years, is a faithful help mate for 50 years of farming. She is still an excellent mother. Cook and homemaker.

Gerald Hammond
Chambersburg



Kelly Miller, mother of Josh and Kyle Miller.

MOM'S MACARONI AND CHEESE

3 tablespoons butter
2½ cups uncooked macaroni
1 teaspoon salt
¼ teaspoon pepper
1 quart milk
½ pound yellow cheese
¼ teaspoon dry mustard
Melt butter in baking dish. Pour macaroni into melted butter. Stir until butter coats macaroni. Slice or grate cheese; add salt, pepper, mustard, cheese, and cold milk to macaroni. Bake, uncovered, at 325 degrees for 1½ hours, do not stir. When it is finished it will be golden brown and creamy.

This recipe is submitted with lots of love to our wonderful mother, Kelly Miller. Thanks, Mom!

Josh and Kyle Miller want everyone to know how much they appreciate their mom and her willingness to work around their family's activities when preparing their meals. One of their most favorite meals is hamburgers on the grill or in the winter they cook hamburgers in the fireplace with mom's special macaroni and cheese.

Josh and Kyle Miller
Airville



Mabel Hammond is appreciated by her husband of 59 years.

MOLASSES COCONUT PIE

¾ cup sugar
1½ cups molasses
4 tablespoons flour
½ teaspoon salt
3 cups milk
1½ cups coconut
Combine all ingredients and beat thoroughly. Pour into unbaked pie shell. Bake at 400 degrees for 35 to 40 minutes. Makes one 9-inch pie.

During the 1960s, our mother was very active in the Lebanon Chapter of the Society of Farm Women of Pennsylvania. Instead of sending a recent photo, my sister and I decided to send an earlier picture of her since that's when she put this recipe in the Farm Women's Cookbook of 1963. This recipe was her favorite since both my sister and I do not eat coconut.

Kathy Bowman, Myerstown
Jenny Keller, York

WHITE BREAD

½ cup milk
2 tablespoons butter
1 tablespoon plus 1 teaspoon granulated sugar
1 teaspoon salt
1 package active dry yeast
¾ cup warm water
3½ cups sifted all-purpose flour, divided

Insert dough hooks into mixer. Grease a large glass bowl and set aside. Scald milk and then add butter, sugar, and salt. Cool to room temperature. In a large mixing bowl, dissolve yeast in warm water. Add 1 cup flour and milk mixture. Mix until well blended. Add 1¼ cups flour and continue mixing until well blended. Scrape sides of bowl as necessary. Turn to speed 1 and gradually add remaining 1 cup flour. Continue mixing until flour has been thoroughly combined. Total mixing/kneading time should be 6-8 minutes. Form into a ball and roll in greased bowl until dough ball is well greased. Cover and let rise until doubled in bulk, 30-60 minutes. Meanwhile, grease a 9x5x3-inch loaf pan. Form into a loaf and place in prepared pan. Cover and allow to rise until doubled, about 30 minutes. Preheat oven to 375 degrees. Bake for 40-50 minutes, or until done.

When the Lord gave us mothers/ He gave love that never ends.

And with His gifts of mothers/ He gave us our dearest friends.

Happy Mother's Day, Mom. We love you!

Carrie Brant
Harrisonville



Mother of Kathy Bowman and Jenny Keller.

VEGETABLE PIZZA

2 packages crescent rolls
Put on pizza pan or cookie sheet and bake until light brown. Mix and spread on crust:
16-ounces cream cheese
1 Hidden Valley Ranch salad dressing mix or 1 tablespoon
¾ cup mayonnaise
Add vegetables, cut fine: broccoli, carrots, cauliflower, onions, grated sharp cheese
Mom is very kind. She teaches us about God. She knows what is best for us. She homeschools us and takes us to places where Juniata homeschoolers get together.

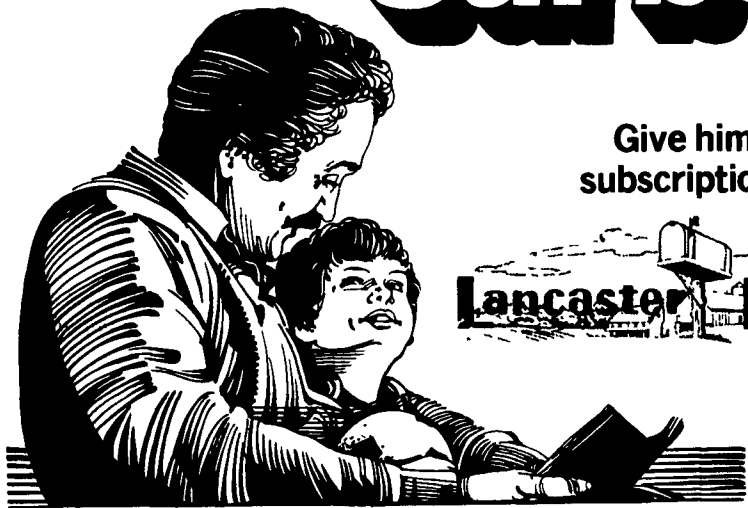
Joanne Wenger, 10
Mifflintown

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