Ag Science Camp

SPRING GROVE (York Co) -There are still 20 openings for non farm youth who have completed 4th or 5th grade to come to the York County Ag science camp The camp is held on June 23, 24 and 25 at the York County 4-H center near Spring Grove The youth learn about farming through a variety of hands on activities and field trips. The cost for the 3 day, 2 night overnight camp is only \$15 If vou know a young person who may be interested in a great educational camp with lots of farm animals to work with and learn about, have them contact Linda I Spahr at the Penn State Cooperative Extension office (717) 840-7408 as soon as possible

(Continued from Page B8)

ANSWER - Karen Moyer, Portage, wanted a recipe for cherry pie filling made in a jar. She asks if frozen cherries could be used instead of fresh. Thanks to Alverna Martin for sending

Cherry Pie Filling

- 6 quarts fruit, pitted
- 4 cups sugar
- 3 tablespoons lemon juice
- 1 teaspoon salt
- 10 cups water
- 1 cup Clear Jel
- 1/4 teaspoon nutmeg
- 2 teaspoons cinnamon

Mix together 5 cups water with Clear Jel. Add remaining ingredients except fruit. Boil until thick. Add fruit. Fill jars not quite full. Process in canner 20 minutes. Any kind of fruit, fresh or frozen, may be used.

ANSWER — A reader wanted recipes for soft Dutch handrolled pretzels, for bagels, and for the brezel. Here is one for soft pretzels.

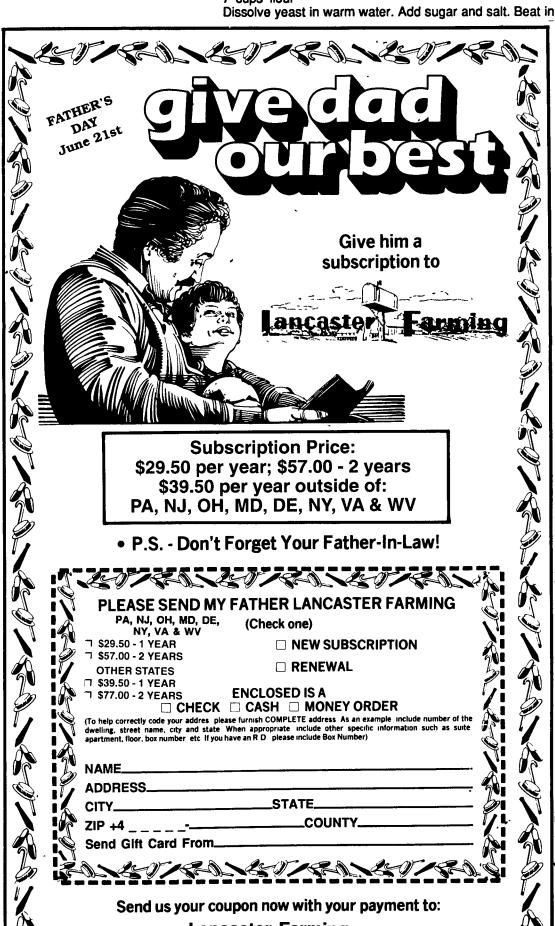
Soft Pretzels

2 tablespoons yeast

21/4 cups warm water ½ cup brown sugar

½ teaspoon salt

7 cups flour



Lancaster Farming P.O. Box 609 Ephrata, PA 17522

Allow 2 weeks for delivery of your first issue. We can also add 1 year to existing subscriptions sent in for renewal.

flour to make a stiff dough. Knead 5 minutes. Set aside 5 minutes. Divide into 4 balls. Divide each ball into six parts. Roll each with hands until it forms a 12-14-inch rope and form like a pretzel. Put onto cookie sheets.

Bring 2 quarts water and 3 tablespoons baking soda to a boil. Dip each pretzel in 4-15 seconds. Lay on a cloth. Sprinkle with pretzel salt and place onto greased cookie sheet. Bake at 400 degrees for 8-10 minutes. Dip into melted butter. Makes 24 big pretzels.

ANSWER — E. Beaver, Ringtown, wanted recipes to cook red beets and its leaves. Thanks to Alverna Martin who writes that red beet leaves can be used raw in salads when you thin beets. Also the leaves can be steamed. Red beets can be boiled whole until soft. Cool in cold water. Peel. Cube, Brown a bit of butter, if desired. Pour cubed beets into the butter. heat if needed. Sprinkle with salt and serve.

ANSWER — Richard Kophazy wanted a recipe for cinnamon flop cake. Thanks to Rhoda Martin, Myerstown; Margaret Kaltreider, Brodbecks; and others for sending recipes.

Cinnamon Flop

Cream together:

1 cup sugar

teaspoon butter

Add:

1 cup milk 2 teaspoons baking powder

2 cups flour

Add 3 tablespoons creamed sugar, and cinnamon on top. Bake at 350 degrees for 30 minutes. Makes two 9-inch

Rhoda writes that this is an old recipe from her mother's collection. Her family likes to eat it while it is still warm.

Cinnamon Flop

- 1 cup sugar
- 1 cup milk
- 2 eggs
- 2 tablespoons butter
- 3 cups flour
- Pinch salt
- 2 heaping teaspoons baking powder
- 1 teaspoon vanilla

Cream butter, sugar, and eggs well. Add vanilla, milk, and flour mixed with baking powder, alternately. Mix well and put in greased and floured 8- or 9-inch round or square pan.

Sprinkle with brown sugar and cinnamon and dot with butter. Bake at 350 degrees until tested with a toothpick.

May be served warm or cold, Margaret said the family likes it both ways. Her mom always made this when some friends came to fish, as they lived close to a creek, and enjoyed it very much. This was in the early 1930s.

Maintenance Free Railings For PORCHES, DECKS OR BALCONIES

We have the expertise to design & create a system just to fit your need. Any Size, Different Styles



Elite vinyl railing systems offer low maintenance and durability.

- No Paint
- Smooth Surtaces Available in
- Impact Resistant White No Scraping
- Lasting Beauty Ivory UV Stabilized • Non Fading Colors • Gray

Quality Workmanship Product Durability Customer Satisfaction

717-354-0524 **New Holland PA**



DIES

FUEL INJECTION & TURBO SPECIALIST

6030 JONESTOWN ROAD, HARRISBURG. PA 17112 (717) 545-5931 • 1 (800) 296-5931 Since 1957

Specializing in: FARMING & AGRICULTURAL

Factory Authorized Diesel Fuel Injection Sales, Service & Parts

Miller Diesel, Inc. offers:

- Diesel Fuel Injection Pumps, Injectors, Turbochargers Factory Trained & Authorized for complete services on Stanadyne (Roosa Master), Lucas CAV, Simms, Robert Bosch, Ambac (American Bosch), etc
- Instant Exchange or Rebuild (Fast Turn Around Time)
- Feed Pumps (John Deere & Most All Applications
- Quality Workmanship, Experience, Troubleshooting
- Free Pick Up & Delivery (100 mile radius of Hbg) Daily UPS Shipping

LER DIESEL, INC.

WE WANT TO BE YOUR FUEL INJECTION SPECIALIST