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**ANSWER** — Dianne Decker, Shippensburg, wanted a recipe for Kentucky Derby Pie. Thanks to Lee Laverty, Dover, N.J., for the recipe. She writes that the pie is also called First Saturday in May Pie.

### Kentucky Derby Pie

½ cup melted butter  
 ½ cup granulated sugar  
 ½ cup brown sugar  
 ½ cup flour  
 2 eggs, slightly beaten  
 1 teaspoon vanilla  
 ¼ cup English walnuts  
 ¼ cup chocolate chips  
 mix in order given; pour into unbaked 9-inch pie shell. Bake at 350 degrees for 30 minutes.

**ANSWER** — Phyllis Stauffer, Carlisle, wanted a recipe for a clear, reddish orange sweet and sour sauce that tastes like that served at Chinese restaurants. Lee Laverty, Dover, N.J., suggests Phyllis buy the sweet and sour sauce called Dai-Dee Duck Sauce or Gold's Soo Moy Jung Oriental Style Duck Sauce in the Chinese section of supermarkets. Making it is time consuming. The purchased sauce also makes a wonderful base for barbecue sauce on chicken and ribs.

**CORRECTION** — Sandra Rake writes that the second ingredient for the recipe for Canned Hot Peppers, printed in the Aug. 21, edition, should have been 2 cups vinegar, not sugar. Here is a recipe for pickled hot peppers from Nancy Nolt, New Bloomfield.

### Pickled Hot Peppers

2 pounds hot pepper, 3-5 inches long  
 Boiling water  
 2½ cups white vinegar  
 2½ cups water  
 1 cup sugar  
 8 cloves garlic  
 2 teaspoons salt  
 2 teaspoons oil  
 Wear gloves to wash, stem, and cut peppers in half. Pour boiling water over peppers; let set 5 minutes. Drain and pack in four pint jars. Add 2 garlic cloves, ½-teaspoon vegetable oil, and ½ teaspoon salt to each pint. Combine vinegar, water, and sugar. Simmer 5 minutes and pour over peppers. Process 10 minutes in boiling hot water bath.

**ANSWER** — The girls from Pennfield Feeds' customer service department wanted a great-tasting recipe to make Red Velvet Cake. Thanks to Eleanor Kisner, Muncy, for sending this recipe.

### Red Velvet Cake

½ cup shortening  
 1½ cups sugar  
 2 eggs  
 2-ounces red food coloring  
 1 tablespoon cocoa  
 2½ cups flour  
 1 teaspoon salt  
 1 cup buttermilk  
 1 teaspoon vanilla  
 1 teaspoon baking soda  
 1 teaspoon vinegar  
 Cream together shortening and sugar. Add eggs, red food coloring, cocoa, and mix together. Add buttermilk, vanilla, vinegar, and mix. Add dry ingredients and mix. Bake 30 minutes at 350 degrees.

### Frosting

5 tablespoons flour  
 1 cup milk  
 1 cup sugar  
 1 cup Crisco shortening  
 1 teaspoon vanilla  
 Cook flour and milk until thickened. Cool. After cooking, add sugar, Crisco, and vanilla. Mix 10 minutes. Also good with peanut butter added.

Thanks to Lee Laverty, Dover, N.J., for sending her mom's recipe used since the early 1940s.

### Red Velvet Cake

1½-ounces red food coloring  
 2 teaspoons cocoa  
 ½ cup shortening  
 1½ cups sugar  
 2 eggs  
 2¼ cups cake flour  
 1 teaspoon salt  
 1 teaspoon baking soda  
 1 cup buttermilk  
 1 teaspoon vanilla  
 1 teaspoon vinegar  
 Mix food coloring and cocoa; let stand. Cream shortening and sugar and add eggs, then add cocoa mixture and beat well.  
 Sift together flour, salt, and baking soda, and add to creamed mixture. Add buttermilk, vanilla, and vinegar. Bake at 300 degrees for 35 minutes.

## Lancaster Farm Women Society 18

Lancaster Farm Women Society 18 met at the home of Martha Stoner, president, on Aug. 21. Dessert was enjoyed before the meeting. Evelyn Brubaker led devotions. Roll call required each of the 17 members present to tell and show a favorite basket. A surprising number of baskets of all sizes from about one-inch to one that was 3-foot high. Construction was as varied as materials used. Some were in the family for generations; all were cherished possessions.

After business and announcements, members were reminded of the September buffet to be held at Yoder's Restaurant. Husbands and guests are welcome.

## Berks Society 6

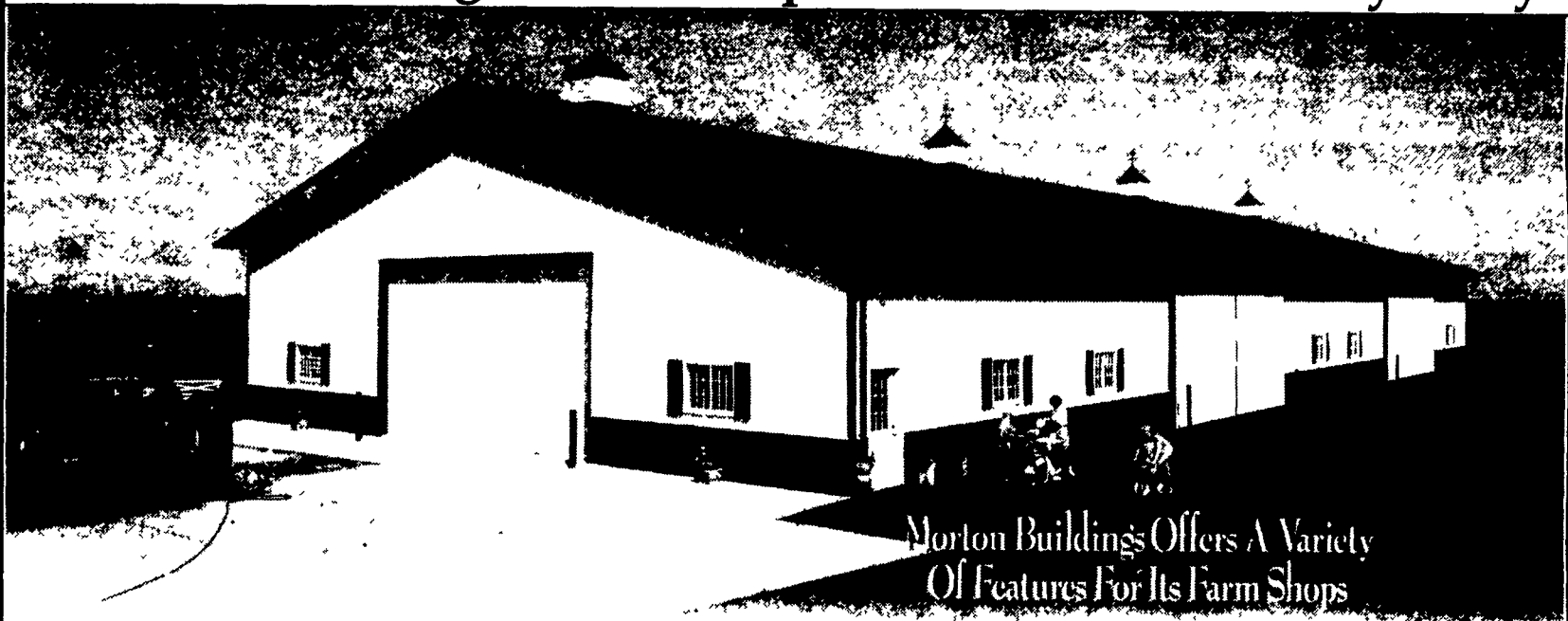
Berks County Society of Farm Women #6 held its June meeting at the home of Linda Youse. Five members were present. Dairy Ambassador Vicky Kieffer was the speaker. Also present was Little Dairy Princess Ashley Mohn.

Ten members were present at the July 20th meeting held at the home of Mary Jane Hetrick. Member Beth Glick demonstrated flower arranging.

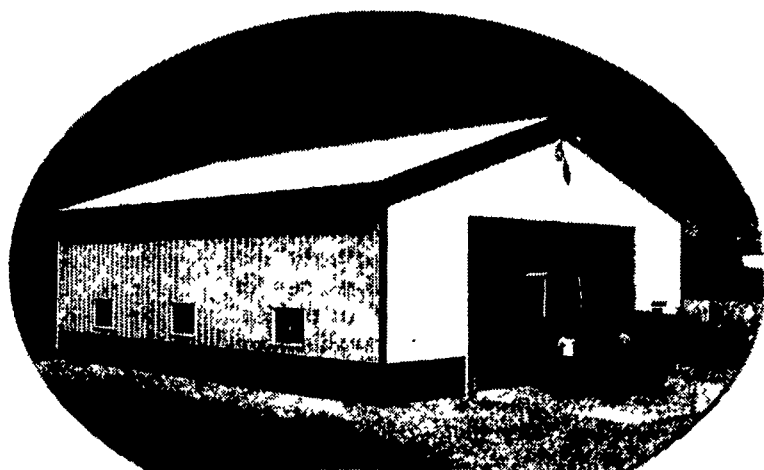
The group will go to Sunny Crest for lunch in Aug. Dorothy Wagner will hold a family picnic in August at Mary Jane Hetrick's. Members should bring a small gift to play "Now you have it, now you don't."

A monetary donation was collected to give to the state project Habitat for Humanity. The county convention will be Oct. 2.

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