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Chocolate Mayonnaise Cake

3 cups unsifted flour
 1 1/2 cups real mayonnaise
 1 1/2 cups sugar
 1 1/2 cups water
 1/3 cup cocoa
 1 1/2 teaspoons vanilla
 2 1/4 teaspoons baking powder
 1 1/2 teaspoons baking soda

Sift dry ingredients together into a large bowl. Gradually stir in mayonnaise, water, and vanilla until well blended.

Pour into two greased and wax paper-lined 9-inch cake pans. Bake layers at 350 degrees for 30 minutes or until cake test done. Cool and frost.

Note: Cake contains no additional eggs or oil other than what is in the mayonnaise and stays moist.

ANSWER — Jody Applebee wanted a recipe for corned beef hash. Thanks to Ted Wills, Sr., for sending in a recipe.

Corned Beef Hash

4 large red skin potatoes
 1 medium yellow onion
 1 can corned beef
 Salt and pepper to taste
 Boil potatoes with skins on until soft. Let cool with skins on. When cool, peel and dice into large chunks.

Peel and dice onion and add to potatoes. Add corned beef. Chop with metal spatula until all ingredients are mixed well. Fry until onions are soft and serve. This recipe is for four people.

ANSWER — Em Snyder, Red Lion, wanted a recipe to make venison sweet bologna. Thanks to Vickie Copp, York, for sending in the recipe.

Deer Bologna

33 pounds ground deer or beef
 3 pounds brown sugar
 4 pounds white sugar
 2 cups table salt
 2 tablespoons pepper
 1/2 ounce saltpeter (available at drug stores) mixed with approximately 1 tablespoon warm water

Mix all well. Stuff into 9X24 inch cloth bags. You may add two ounces of liquid smoke to ground mixture if desired. Either liquid smoke coat or smoke in smokehouse. Hang at least two weeks or until desired dryness.

ANSWER — Ms. Wm. Stevens, Starrucca, requested the best recipe for baked corn in order

to serve it for her senior citizens group. Mrs. Daniel Yoder, Lewistown, sent in a recipe which appeared previously in *Lancaster Farming*.

Baked Corn

1 cup corn
 1/2 cup milk
 1 egg
 1 tablespoon butter
 3/4 tablespoon cornstarch
 1 tablespoon sugar
 Salt to taste

Blend all ingredients together. Bake at 350 degrees for one hour or until set. The amount to make depends on the number you will feed.

ANSWER — Jean McCaffrey, Ironia, N.J., was looking for a recipe for Chinese Lo Mein. Thanks to Lee Laverty, Dover, N.J., for sending in the recipe.

Lo Mein

1/2 pound flank steak, partially frozen
 1/2 pound fresh Chinese noodles or packaged vermicelli
 3 tablespoon oil
 1 garlic clove, minced
 1/4 teaspoon minced ginger
 1 scallion, thinly sliced
 1 can sliced water chestnuts (drained)
 1 cup bamboo shoots (drained)
 1 cup sliced mushrooms (canned or fresh)
 1 cup fresh or canned bean sprouts (if canned, drain)
 3 tablespoon oyster sauce
 3 tablespoons soy sauce
 2 tablespoons dry sherry
 1/2 teaspoons salt
 1 teaspoon sugar

Slice steak across the grain as thinly as possible. Boil noodles or pasta until just tender and drain. Heat the oil in a wok or frying pan over high heat. Add garlic, ginger and scallions and stir-fry 30 seconds.

Add flank steak and stir-fry 2-3 minutes, until the meat loses its pink color. Add the bean sprouts, chestnuts, shoots, seasonings and noodles, toss to blend and heat through. Serve immediately.

Use up leftovers by substituting with roast pork or chicken.

ANSWER — Rachel Beiler, Paradise, requested a recipe for steak sauce. An anonymous reader sent in the following recipes which can be used for steak sauce:

Lemon or Vinegar Sauce

Combine and heat over simmer burner:
 3/4 cup soup stock
 1 tablespoon grated onion
 1 teaspoon salt

1/2 teaspoon freshly-ground peppercorns

When hot, beat in:

3 tablespoons butter

2 egg yolks

Simmer two to three minutes or until thick. Do not boil. Remove from heat and add:

2 tablespoons tarragon or wine vinegar, or 3 tablespoons lemon juice and 1/2 teaspoon grated rind.

Serve at once over steak. Variations: Add any one of the following: two teaspoons horseradish or dried or prepared mustard; two drops tabasco and one finely-diced cucumber; two tablespoons chopped fresh dill or one teaspoon dill seeds; three tablespoons chopped chives or ground parsley.

ANSWER — A reader requested a recipe for chocolate filled cookies and for raspberry filled cookies like they make at Bird-in-Hand Bake Shop. An anonymous reader from the Wilkes-Barre area who sent in many helpful recipes that we did not have room to print sent in this recipe.

Raspberry Marble Teas

Sift together:

2 cups sifted all-purpose flour
 3 teaspoons double-acting baking powder
 1 teaspoon salt

Set aside

Add:

1/2 cup sugar gradually to
 1/3 cup shortening, creaming well.

Blend in the dry ingredients alternately with 3/4 cup milk. Mix thoroughly after each addition. Chill at least one hour.

Pat out rounded teaspoonfuls of dough on lightly-floured surface to 2 1/2 inch circles. Place a teaspoonful of raspberry preserves in center of each circle. Pull edges of dough up and over jam and salt. Holding sealed edges, dip underside of each into one beaten egg and then into 1/2 cup sugar. Place sugared-side up on the greased baking sheet. Bake at 375 for 15 to 18 minutes. Makes about two dozen.



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lace, Betty MacDonald writes that she is part of the "Liberty Lacers" in the Philadelphia area which meets one day and one evening a month, with additional workshops. There are also groups in the Harrisburg and Pittsburgh areas. If interested contact president Tina Allen at 2636 Parma Rd., Phila. 19131 at TINA@CZU-RIGHT.COM or (Harrisburg) Bobbi Donnelly, 1 Amherst Dr., Camp Hill 17011-7701 at bobbilace@juno.com or (Pittsburgh) Pittsburgh Lace Group 214 Central Avenue, Pittsburgh 15238 at gibbons214aol.com

ANSWER — Stephen A. Lapp, 69 Long Lane, Kirkwood, PA 17536, likes to watch the stars. He requested information about telescopes before spending a lot of money on buying one. Bill Fletcher, Trumansburg, N.Y., wrote that Mr. Lapp should write of call "Meade Instrument Corp. at 16542 Millikan Ave., Irvine, CA 92606, phone (714)756-2291. They have a free catalog with lots of information. Also Pocono Mountain Optics at 104 NP 502 Plaza, Moscow, PA, 18444, phone (717)842-1500, a retail store with a large stock.

Mr. Fletcher recommends starting with a set of good binoculars 7X50 or larger. To look through a "big" telescope call any large college and ask if they have an astronomy department. The ones that do usually have a telescope to look through.

Christian Weaver, Ephra-

ta, writes that Mr. Lapp could also call 1-800-676-1343 for a free catalog or write to Orion Telescopes and Binoculars, P.O. box 1815 Santa Cruz, CA 95061-1815. To look through a big telescope call Dick Sauder at (610)273-2234.

ANSWER — Melvin Baughman, Glencoe, requested information regarding splash guards for drinking cups that resemble two crossed tarp straps. He also wants information on a PTO for a TD6 International. Sylvan G. Ressler writes that the splash guard is available from Mumma Sales, 1116 May Post Office Rd., Quarryville, PA 17566, phone (717)786-7079.

ANSWER Robert Lambers, Laurel Md., wanted to know of someone who restores or sells parts for a 1940 Montgomery Ward wood cookstove. A reader from the Southeastern area writes that Mr. Lambers should try Unity Stove of Florida, Inc., 537 US 1, Suite 1A, North Palm Beach, FL 33408 or Macy's Texas Stove Works, 5515 Alameda Road, Houston, TX, 77004.

ANSWER — Marlin Hege, Chambersburg, wanted to know of someone who carries replacement parts for wheelchairs, hospital beds, etc. Margaret Koser, Lancaster, writes that Mr. Hege could try Keystone Mobility, 37 S. Market St., Elizabethtown, PA.

Farm Family Appreciation Celebration

HAMBURG (Berks Co.) — Plans for a second "Farm Family Appreciation Celebration" are underway with the date scheduled for St. Patrick's Day, March 17 at the Hamburg Field House, Hamburg. Over 700 people attended last year.

"Celebration" includes a hot buffet dinner and hoedown with "Lynn Eckert and the Outlaws." The purpose is for farmers and non-farmers to celebrate together. Tickets to farm families are available at no charge. Farm

family supporters can obtain tickets at \$8 per adult and \$5 per child (ages 3-11), with children under 3 at no charge.

The effort is being coordinated by retired ministers, Pastor Dick and Pastor Ruth Schaefer and a coalition called FARM, Farm Advocacy and Resource Ministry. They work to support pastors so that pastors may work more effectively with farm families and congregations within their own churches. They have been promoting the message of the importance of local farm

families and their work. Even though they are involved with the Lutheran and UCC churches, they are ecumenical in their outreach efforts.

Sponsors of the event include: Diacon — The Lutheran Home at Topton, Mid-Atlantic Group of Lutheran Brotherhood, Northeastern PA Synod/ELCA, Penn Northeast Conference/UCC, Penn State Cooperative Extension and the Pomona Grange.

Doors open at 7 p.m. with the meal served at 7:30 p.m. and the hoedown following at 8:30 p.m.

Kids In Competition

TOWANDA (Bradford Co.) — Has your child ever come home crushed after losing a ball game?

Does he throw a temper tantrum if he doesn't win the family card game?

Is she competitive in whatever she's doing?

Does your child feel a part of the youth group?

If you answer yes to these questions and want to learn more about helping youth to cope with competition, you will want to attend the "Growing Healthy Kids: Kids in Competition" program. The program, which includes a keynote talk and three workshops, has been planned to be of special interest to youth leaders, coaches, school-age child care providers, and parents.

Sponsored by Penn State Cooperative Extension, "Kids in Competition" will be held on Saturday morning, March 10, at the Patterson Education Building of the Guthrie Healthcare System in Sayre. Registration time will be 9 to 9:30 a.m. with the program being held from 9:30 a.m. to 12:30 p.m.

There is no fee to participate,

however, persons planning to attend are asked to make a reservation by March 2 by contacting the local Extension Office at (570) 265-2896 or bradfordext@psu.edu. When registering, please give your name, phone number and two workshop choices. All participants will receive a certificate of attendance. Licensed child care providers who attend can receive credit for three training hours.

The keynote talk, "Competition is More than Winning: Motivating Kids to Do Their Best," will be presented by Cyndi Regan of Watkins Glen, New York. Cyndi is a 10 time national powerlifting champion. She is the only woman in the world to have benched over 330 pounds drug free at age 42. Professionally, Cyndi has more than 20 years of experience working as a youth and career development educator. She is 4-H youth development issues team leader and coordinator for Cornell Cooperative Extension. During her presentation, she will focus on the positive aspects of competition, the importance of developing a well-rounded life, and how

to dispel the myth that if you don't win you aren't worth anything.

Workshop topics include "Cooperation, Competition and Kids," "Non-Competitive Games," and "Recognizing Illegal Drugs."

Participants in "Cooperation, Competition and Kids" will learn how competition affects youth at different ages, about the types of competition, and what the current research tells us about kids and competition. Workshop presenter will be Claudia Mincemoyer, Ph.D., assistant professor for 4-H/youth curriculum development in the Department of Agricultural and Extension Education.

This will be a hands-on workshop. Participants will play and learn a variety of games to use with youth of various ages.

"Recognizing Illegal Drugs" will give participants the opportunity to see what illegal drugs look like. Pennsylvania State Police Officer, Trooper Knight, based in Montoursville, will bring a display of illegal drugs. He will describe the signs of drug use in youth and what to do if you suspect drug use.