

## **May 28th Strawberry Festival**

The Strawberry Festival is one of the major HPSUT events of the year.

**Linda Leonard** is the **2022 Strawberry Festival Chairperson**. Your help with volunteering is appreciated. Also, plan on bringing your family, neighbors and friends to this annual community-wide event in Upper Township.

Although it is an important fund raiser, it is one of the most important ways we give back to the town showcasing our history and the Gandy Farmstead which we have lovingly restored.

Please help us to make this year's festival successful. It may be a lot of work but it is a great deal of fun! We will need people to man the food line and the sales areas too.

And if you can, please make **strawberry bread** for us to sell. It is a great favorite of the crowd. The recipe follows:

## Strawberry Bread

## Makes 2 loaves:

2 (10 ounce) packages frozen strawberries thawed

4 eggs

1 1/4 cup salad oil

3 cups flour

2 cups sugar

3 teaspoons cinnamon

1 teaspoon baking soda

1 teaspoon salt

1 cup chopped nuts (optional)

1 tbs. lemon juice

Preheat oven to 350 degrees. Grease and flour three 8x4 loaf pans. In a bowl combine strawberries, eggs and oil. In a separate bowl combine flour, sugar, cinnamon, baking soda, and nuts. Add strawberry mixture to dry ingredients and stir until blended. Pour batter into pans. Bake 1 hour or until toothpick inserted in center comes out clean. Keep the loaves in the pans, wrap them, and bring them to the Gandy Farmstead on the day of the Strawberry Festival.

Loaf pans for the strawberry bread will be provided for bakers.

Contact: Linda Leonard, 609-827-4582 | lleonard246@gmail.com if you can help