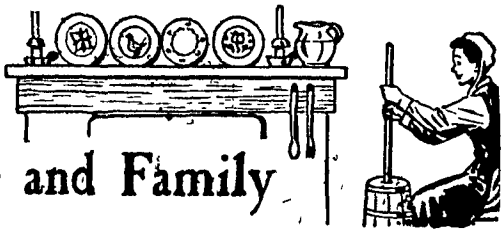


For the Farm Wife and Family



It's Plum Time

By Mrs. Richard C. Spence

The record-large crop of dessert plums, already coming to market, will be in very heavy supply during the next few weeks. These large juicy plums are of different varieties. All are good for fresh eating—whole or cut up in fruit mixes. But they may need to be purchased a few days ahead of use so they can be held in the kitchen for extra ripening.

If you serve them cut up for fruit salad, fruit cup or mixed fruit, use lemon juice or other tart juice to prevent the cut surfaces from darkening from exposure to air.

Sound, ripe, well-colored plums may be home-frozen successfully. Plums are favorite fruits for jam or preserves.

To take advantage of the peak supply you can freeze them whole without sweetening to make into jam later.

Or you can make plum puree and freeze it to use as a sauce to serve on ice cream or puddings or as a base for plum sherbert or plum whip.

Puree, the sweetened sieved fruit, is a space saver in the freezer. It includes no pits or skins and packs into containers compactly.

Here is one way to prepare frozen plum puree:

Wash plums, add one quart of water for each four quarts (four lbs.) of plums. Bring to a boil and cook two minutes, cool and press through a sieve.

With each quart of puree, mix 1/2 to one cup sugar, de-

pending on the tartness of the fruit. Add 1/4 teaspoon crystalline ascorbic acid to each quart of puree for better flavor and color.

Pack into rigid containers, leaving headspace for expansion in freezing. In a pint container with a wide top opening, leave 1/2-inch headspace; in a pint container with a narrow top opening, leave 3/4-inch headspace.

Pint containers freeze faster than larger containers, and often are the more convenient to use.

After filling containers seal and freeze promptly. Store at zero F. or below.

Plums can be used in a variety of desserts. Following are some you might like to try.

* * *

Plum Pie

3 cups pitted fresh plums
1 1/4 cups sugar
2 tablespoons flour
2 tablespoons lemon juice
1/8 teaspoon salt
1 recipe plain pastry
1 tablespoon butter
Combine plums, sugar, flour, lemon juice and salt.

Line pie pan with pastry, add filling, dot with butter and cover with top crust.

Bake in very hot oven (450 degrees) 10 minutes; reduce temperature to moderate (350 degrees) and bake 35 minutes longer or until plums are tender. Makes one (9-inch) pie.

Plum Brown Betty

6 slices 4 or 5-day-old bread from 1 pound loaf
1 lb. red plums, 8 to 10
3/8 to 1 cup sugar
1/4 cup melted butter or margarine
Cream, optional

Butter a 10 1/4 x 6 1/4 x 2-inch glass baking dish, or a six-cup casserole with cover. Start oven 10 minutes before baking; set to hot (450 degrees).

Trim brown crusts from bread thinly, using scissors or sharp knife. Stack slices together on board and with sharp knife, cut through both ways to make 1/4-inch cubes.

There should be four cups slightly pressed down. Spread cubes on cookie sheet and toast lightly under broiler or in hot oven, turning cubes with fork two or three times. Cool, then turn into three-qt bowl.

Drizzle with butter, tossing to coat well; sprinkle 1/4 of them into prepared pan. Stir sugar into rest of crumbs. With sharp paring knife, cut plum flesh cleanly from pits in 5 or 6 pieces.

Spread half the plums evenly over crumbs in pan, then sprinkle with half the

sugar mixture. Repeat with rest of plums and sugar mixture.

Cover with aluminum foil pressing it snugly against outside of pan; or cover casserole.

Bake 20 minutes or until fruit is cooked and starts to bubble; uncover and bake until crumbs are richly browned, about 10 minutes longer.

Remove to cake rack to cool. Serve lukewarm, with or without slightly sweetened cream sprinkled with cinnamon. Makes four servings.

Fresh Red Plum Cobbler

1 lb. red plums, 8 to 10
3/4 to 1 cup sugar
1 tablespoon cornstarch
Dash of salt
1 cup all-purpose flour
1 1/2 teaspoon baking powder
2 teaspoons sugar
1/4 teaspoon salt
1/4 cup shortening
1/2 cup milk

Adjust rack four to five inches above bottom of oven. Start oven 10 minutes before baking; set to 450 degrees. Have ready an eight-inch pie pan.

Wash plums; pit and cut in five or six pieces. Blend sugar, cornstarch and salt.

Sift flour, measure, resift three times with baking powder, two teaspoons sugar and salt, the last time into a two or three-quart mixing bowl.

Cut shortening into flour with pastry blender until particles are size of rice. Add milk all at once and stir with fork until well mixed.

Turn out on floured pastry cloth; knead three or four

times, then roll into about 12 inches in diameter. Fold over and lay center of pie pan, fold and fit snugly into sides of pan.

About a two-inch dough will hang over. Sprinkle 1/2 of sugar over bottom, then spread into the fruit. Turn to lined pan, spreading

Bring extending carefully up over forward center, forming slightly ruffled edge. a three or four inch circle of plums uncovered.

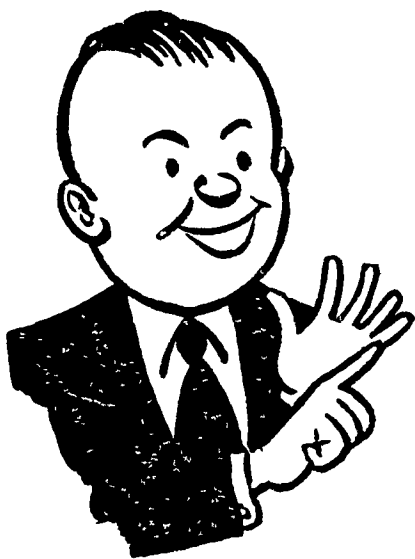
Bake ten minutes, reduce heat to moderate (degrees) and bake 15 minutes longer or until attractively browned.

Remove to cake rack to lukewarm. Serve or with cream. Makes four servings.

Dutch Plum

1 1/2 cups sugar
1/4 cup flour
1/4 cup butter or oil

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