ps sifted nour boons baking powder poon salt poon grated lemon

shortening beaten espoon lemon juice espoon melted butter rgarine

16 ripe prune plums ned whipped cream gether 34 cup sugar up flour, cut in butske fine crumbs and

 $1^{\frac{1}{2}}$ cups flour; baking powder, salt tablespoons _sugar. on rind, cut in shortath pastry blender xture resembles coa-

gg and milk; stir to: sten dry ingredients ough evenly in 8 x8ed pan Brush with

and wipe dry rine ums Cut in half and pits Press four rows skin side down, on et overlap a little. some space between mber will depend on lums Sprinkle with. nice, then with sugutter mixture. m moderate oven grees) 45 minutes. rm Makes -

lum Pie With rumb Topping the plum pie given first part of this colrinkle with the fol- Sprinkle crumbs over plum

Extensive tests of hay conditioners again are under way at

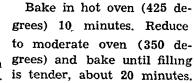
the Pennsylvania State University Agricultural Experiment Station. Research workers are as interested as farmers in the performance of smooth, ribbed, and crimping rolls operated at various pressures. In this picture, freshly cut forage is being fed into an experimental device simulating field conditions by Rajendra Gupta, graduate agricultural engineer. Work on the development of the hay conditioner has been intermittent ever since its value was recognized at this Station in 1932.

filling.

lowing topping:

Crumb Topping -

- 3/4 cup flour
- 1/2 cup sugar ¹/₃ cup butter



Sift flour and sugar Cut in grees) and bake until filling t instead of the top butter to make fine crumbs. is tender, about 20 minutes. *



Value of Hay Conditioner Reconfirmed

For the Farm Wife and Family

Household Hints. Why isn't open kettle can-

ning recommended?

from the kettle to the jar bac teria may get in the food and cause it to spoil. In the boiling water bath method food is processed after the jar 13 filled.

For vegetables other than tomatoes, you will need to use a pressure canner to get a high enough temperature to destroy spoilage organisms.

Why does canned fruit sometimes float in the jar?

Fruit sometimes floats because it has been too loosely packed or the sugar syrup is too heavy. To hot pack berries you need about 1/2 cup sugar to the quart.

Most fruits take either thin syrup two cups sugar to four quarts of water or a

Even the most powerful or replace it regularly.

have a mark that indicates those with dark-colored ones

when the bag should be replaced Check that you do not have the belt to the fan turned around.

It can only pull air in When you transfer food when in the right position. After you've checked these things depend on your repair man to help you.

> You will want to clean the cloth bag of your cleaner occasionally to get the best cleaning results. On a nice day take the bag off the cleaner and take it outdoors.

> Turn the bag inside out. Then plug in your vacuum and with the rug cleaning noz zle or other attachment go over the bag. Shaking or brushing might take some of the dirt off but the suction of the vacuum hleaner will do a better job.

WALLS AFFECT a **LIGHTING**

Wall texture and color play important roles in good lightmedium syrup, three cups of ing, says Miss Sanna Black, sugar to four quarts of water Penn State home manage-* * * ment extension specialist. A textured or dull finished wall vacuum c'eaner won't pull spreads or diffuses light bet-in lint and dirt if the bag is ter than a glossy finished one. too full Be sure to empty it Rooms with light-colored walls and ceilings need less Some of the new models light for efficient seeing than





Lancaster Farming, Saturday, July 25, 1959-9

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