

For the Farm Wife and Family

Want to thank you all for your many letters, your recipes, your household hints. We'll publish as many of these as we can each week, and ask you to send them along as often as you can. If you wish to have your name withheld, just add a note to that effect. Through this column, there can be an exchange of ideas, you can pass, along ideas that have proved successful for you or pick up an idea from another letter

that you read here. Might add at this time that we received a very nice letter from Mrs. Richard Hershey of R1 Manheim, who wrote "As Thanksgiving Day approaches, all of us ought to think of the many blessings we are so prone to take for granted." She then listed ten things for which she is thankful, freedom as Americans, for educational publications — as Lancaster Farming — that are available; for public schools and good teachers; for the abundant living Lan-

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caster County Farmers enjoy; for family and friends and good neighbors; for a good home life, warmth and love, laughter and happiness; for the experiences of disappointment which later draw us closer to God and to one another; for the Open Bible, open Church doors and Christian fellowship; for faith in a living God; and most of all, "for Jesus Christ our Saviour, the hope of the world, the redeemer of all mankind."

Mrs Hershey closed her letter with a thought that was well put,

Christiana Site For Lanchester Chorus Program

"Christmas in the Air" will be presented by the Lanchester Chorus at the Christiana Fire Hall at 3 p m Sunday, Dec 18.

The chorus of 40 voices, with members from Lancaster and Chester Counties, is under the direction of Donald Trostle, director of instrumental music at McCaskey High School, Lancaster. Pianist is Richard Wright.

"With these blessings and many, many more, should we not all rejoice and in everything give thanks?"

These are principles one might follow the whole year 'round, instead of just during the happy holiday season. Too often we give thanks only when needed or demanded, forgetting that receiving is year 'round, giving is year 'round, so why should not thanking be year 'round?

Mrs. H. B. Shearer, on R1 Manheim, wins this week's free one-year subscription to Lancaster Farming, for hers was the first of innumerable letters we received. It's a household hint: "Sprinkle salt on the copper utensil to be cleaned. Moisten cloth with vinegar and rub the surface. Rinse well and dry."

The recipes are rolling in. Being an out-of-stater, or a Pennsylvanian by adoption, Shoofly Pie was one of the first bits of that good Lancaster County cooking I wanted to try. This recipe from Mrs. Frank N. Baer, Salunga, helps enlighten me, and I'm sure some of the kinfolk back home in the middlewest will want to try it:

Shoofly Pie

Syrup
2 cups molasses, old barrel.
2 cups hot water.
1 cup light brown sugar.
1 scant teaspoon soda.

Use a cup or more of syrup for a six-piece pie. Mix syrup ingredients till dissolved.

Crumbs
5 cups flour all purpose.
2 cups light brown sugar.
1 cup scant lard or shortening.
½ teaspoon soda.
½ teaspoon cream of tartar.

Mix crumbs till crumbly. Put your syrup in the unbaked crusts and divide the crumbs on top. Bake 10 minutes at 450 degrees, plus a half hour at 375 degrees, and a half hour at 350. The oven temperature may vary with different ovens. You'll have good syrup and good pies.

Now that we have one of the traditional Pennsylvania recipes down, who can send in one for Chestnut filling? Back home we have oyster and plain "stuffing" or "dressing," but I'm sure they'd get a kick out of Chestnut filling — if they can find the Chestnuts.

There's always an argument around the house when it's bedtime for the youngsters. One of our St. Louis friends, Mrs. L. Newton Kinder, sends this along:

Bedtime

Five minutes more, five minutes more please!
Let me stay five minutes more!
Can't I just finish the castle I'm building here on the floor?

Can't I just finish the story I'm reading here in my book?
Can't I just finish this head chain —
It's almost finished, look!

Can't I just finish this game, please?
When a game's once begun
It's a pity never to find out
Whether you've lost or won.

Can't I just stay five minutes, Well, can't I just stay four?
Three minutes, then? Two minutes?
Can't I stay one minute more?

—Unknown.

Can't you just hear his appeals? Can't you just shuffle him

After Thanksgiving



Turkey A'La King

An excellent recipe for turkey a'la king has been devised by P. H. Margolf, poultryman at the Pennsylvania State University Agricultural Experiment Station, but it makes 5 gallons. A more suitable recipe for using up left-overs from a holiday feast follows:

¼ cup butter or chicken fat	1 cup milk
4 tablespoons flour	2½ cups cut-up cooked turkey
salt	¾ cup sliced green pepper
pepper	¼ cup sliced pimento
1 egg yolk	1 cup sauted sliced mushrooms
1½ cups well seasoned turkey broth	

Melt the fat and blend in the flour. Remove from the heat and stir in slowly the turkey broth and milk. Bring to a boil and boil one minute, stirring constantly. Stir in gently the remaining ingredients.

Mr. Margolf's recipe is obtainable on request by persons cooking for large groups.

off to bed as fast as you can, tuck him in, kiss him good night — and remember how you once put up the same argument yourself?

The holiday season is already underway, and along with all the goodies, the shoofly pie and all, there are other delicacies that can't be overlooked. Mrs. Joseph H. Hess, R1, New Providence, sends this.

Holiday Nut Bread

1 egg, beaten
1 cup buttermilk
½ cup brown sugar.
1 cup sifted enriched flour.
1 teaspoon soda.
½ teaspoon salt.
1 cup Mother's Oats (Quick)
1 cup chopped dates.
½ cup chopped nutmeats
2 tablespoons melted shortening.

Combine egg and buttermilk; add sugar. Sift together flour, soda and salt. Add to egg mix-

ture. Add oats, dates and nutmeats, stirring only enough to combine. Lightly stir in melted shortening. Bake in greased, paper-lined loaf pan (1 lb-size) in moderate oven (350 degrees) about one hour. Cool thoroughly and store a day before serving.

Here's a letter from Mrs. Marvin Wenger, over at Manheim R3.

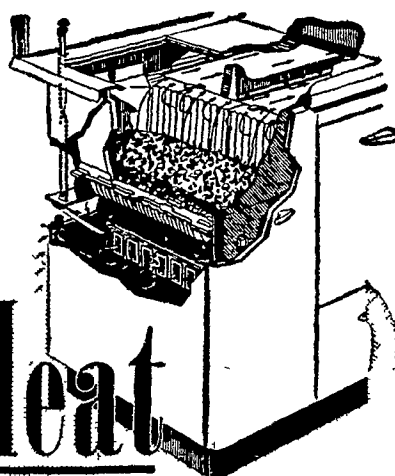
"We like the old-fashioned Sugar Cookie recipe. Our reason especially is on days that aren't so busy, we can stir up a batch of cookies. It's a large recipe. Freeze the remaining ones for those busy days ahead!"

Old Fashioned Sugar Cookies

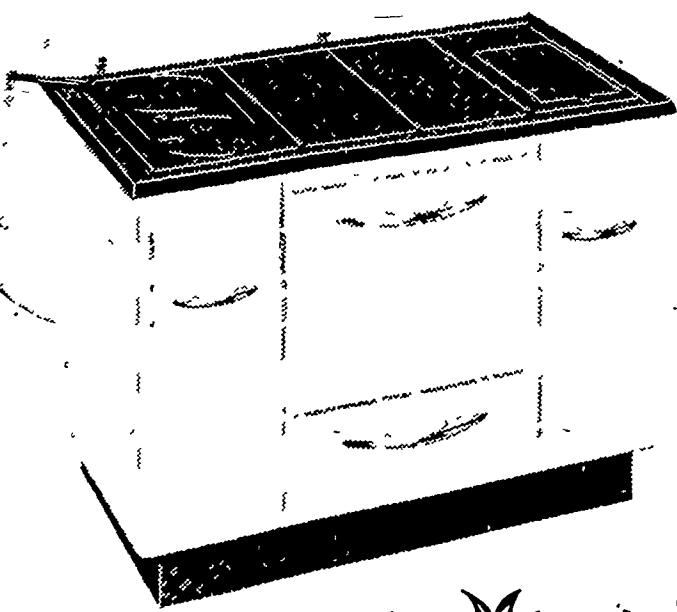
2 lbs granulated-sugar.
1½ lbs lard.
6 eggs unbeaten.
1 pint buttermilk or sour milk
3 lbs of flour.
1 teaspoon cream of tartar.
2 tablespoons soda.

Lemon, vanilla or nutmeg for flavoring as desired. We prefer (Continued on page 9)

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