

For the Farm Wife and Family

To Mrs. Henry Brubaker, R1, Mount Joy, goes this week's free subscription as winner for the best household hint or recipe — in fact she submitted both. Keep your letters coming, keep your ideas rolling around, and send them — quickly — to Lancaster Farming, Quarryville, Pa.

But here is Mrs. Brubaker's letter

"We have been receiving your sample copies of Lancaster Farming and think it is tops in farm papers. It has so much local news in, much of many folks we either know or know about. We like it."

House Hold Hint No. 1

"A household hint I think all farm women who preserve pork may appreciate knowing. We all

Free To Women...

One year charter subscription to LANCASTER FARMING to one housewife each week who submits the best letter... recipe... home-making hint. Send your letter to LANCASTER FARMING, Quarryville, Pa.

know it is difficult to freeze pork any length of time and retain its real flavor, especially sausage, which has had the seasoning added. I have learned by packing the sausage in waterproof containers, then filling the containers with water before sealing tightly to freeze, being sure to leave enough room for expansion when the water freezes. I have kept the sausage eight to ten months already, using this method, and it comes from the freezer like fresh.

Household Hint No. 2

In making my fruit cakes, I use a good grade of mincemeat or apple butter in place of some of the liquid. Gives a more yummy, fruity taste and does not require nearly as much aging for good eating.

Might be some good ideas here, might be some disagreement. If you don't agree, let us know. Freezing pork has long been a household problem, and perhaps Mrs. Brubaker might have a solution.

It's Christmas time again — almost — and time to start working up your menus, checking your Christmas recipes again. Here's a good idea from Mrs. Paul Shertzer, Box 749-C Route 2, Lancaster, Pa.:

Popcorn Christmas Trees

Use ice cream cones, and cover each one with about a tablespoon of frosting.

To frost six cones:

Mix 2½ cups sifted confectioner's sugar with one unbeaten egg white and one teaspoon of water.

Stir until well blended and then frost cones. While frosting is still soft, press kernels of popped corn all over surface of cones. You'll need about one-half cup popped corn for each cone. Decorate with red cinnamon candies between kernels of popped corn, then sprinkle each cone with green-colored sugar. Beautiful as table decorations, and yet inexpensive.

I would like to find more recipes and household hints, Mrs. Shertzer adds. How about it?

From Mrs. Walter Gerlach, R2 Mount Joy, comes what looks like a tasty recipe, but let's put it in her own words:

Enclosed is a pork chops in sour cream recipe. It's a very good recipe, we think. Try it once.

Pork Chops in Sour Cream

Season chops with salt and pepper and dredge with flour. Brown in a small amount of fat. Insert one clove in each chop and place in a casserole.

Add ½ cup of water

1 bay leaf

2 tablespoons vinegar

1 tablespoon sugar

½ cup sour cream

Cover and bake in moderate oven (350 degrees) about 1½ hours or until chops are done.

As a postscript, Mrs. Gerlach adds: "We like Lancaster Farming very much."

Mrs. I. F. McClay, RD 3 Manheim, sends "a homemaking idea on which my husband has complimented me. When making hamburgers, whether pattied out thin to place in a bun, or made thicker, shape and season them. Place them in a pan and sprinkle the hamburgers with water from a clothes sprinkler. The steam will keep the hamburgers moist, and will prevent them from shrinking in size considerably.

"We are very much interested in Lancaster Farming," Mrs. McClay adds.

"As a boxholder receiver of the early copies of Lancaster Farming, I want to thank you," writes Mrs. B. S. Stover, R2 New Holland, adding, "It is nice to read things from far around. I have a recipe for your paper."

Baked Corn

Mix together one can creamed corn or fresh, two raw eggs, two hard boiled eggs, two tablespoons of butter, about one pint of milk. Thicken with saltines broken finely; salt to taste. Bake in a hot oven about one hour.

"Very delicious, we think," Mrs. Stover adds.

"Maybe you will think this cookie recipe worthy of printing, and it's the season for making cookies," writes Mrs. Paul M. Irvin of R1 Lititz.

Michigan Rocks

1½ cups brown sugar
1 cup butter
1 large cup of walnut kernels
3 eggs
1 lb. dates, cut in pieces
3 cups flour
1 teaspoon cinnamon
1 teaspoon soda
½ cup hot water (put in last)
Bake in oven, 325 degrees until slightly browned.

Mrs. Irvin sends along a second recipe, just the thing to go with a platter of her Michigan Rocks.

Vanilla Ice Cream

2 quarts milk
1 quart cream
1 can Eagle Brand milk
2 cups sugar
1 large teaspoon vanilla extract
4 eggs beaten
Use a six-quart can (hand or electric freezer). "After it has

been turned until stiff, it can be put in your deep freeze. It keeps nicely, but is delicious eaten shortly after made," Mrs. Irvin adds.

Last week, we wrote that we had a few recipes left over. Here are some from Mrs. John B. Becker, RD 1 Breville.

Butterscotch Tapioca

½ cup quick cooking tapioca
1½ cup dark brown sugar
¼ teaspoon salt
3 cups boiling water
2 tablespoons butter or margarine
1½ teaspoon vanilla
Put all ingredients but vanilla in top of double boiler. Eat with egg beater. Then stir till tapioca is clear, about 20 minutes. Chill, add vanilla.

Pineapple Tapioca

One No. 2 can of crushed pineapple
Fill the same can full of water
2 cups of sugar
½ to ¾ cup of tapioca
Let pineapple, water and sugar come to a boil. Add tapioca and boil slowly in a saucepan 20 minutes, or until tapioca is clear.

No-Roll Pastry Shell

2 cups sifted flour
2 tablespoons sugar
1 teaspoon salt
½ cup oil (Wesson, Mazola, etc., all give the same results)
2 tablespoons cold milk
Put dry ingredients in a nine-inch pie pan. Combine oil and milk in measuring cup. Whip with fork and pour all at once over flour mixture. Mix with fork until flour is completely dampened. Press evenly and firmly with fingers to line bottom.

of pan, then press dough up to line sides. Press uniformly. Fill with filling and bake.

We're going to need some Christmas recipes, cookies, candies, cakes, pies, fillings — so send them along. As we wrote before, if you wish your name withheld, just add a note to that effect. Or if you choose a "pen name," we'll use that — providing you give your real name for our files.

Eating in Lancaster County is fun, and the food is fine. Never have I seen so many cakes, never so many dinners, so many suppers. And it's fine flavor, too. Kitchens here are the busiest and turn out the most flavorsome morsels in my experience.

Got any time for hobbies? Maybe we can get a letter discussion going here on what your favorite hobby might be. How are you taking care of your potted plants this winter? Drop us a line, and let us know.

See you next week.

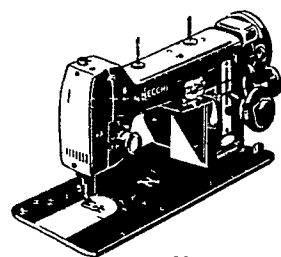
Mrs. Homer Crist conducted a workshop on Christmas decorations at a meeting of Farm Women 18 Nov. 17 in the Farm Bureau building on the Dillerville Rd.

Mrs. Raymond Stoner was in charge of devotions and Mrs. Margaret Strickler sang. She was accompanied by Mrs. Melvin Hess.

The next meeting will be Dec. 17 in the home of Mrs. Christ S. Greider, R1 Mount Joy.

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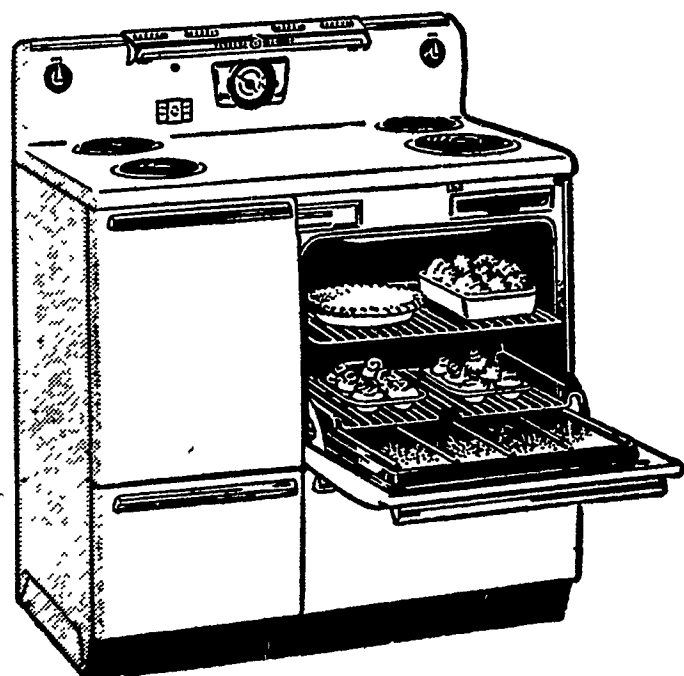
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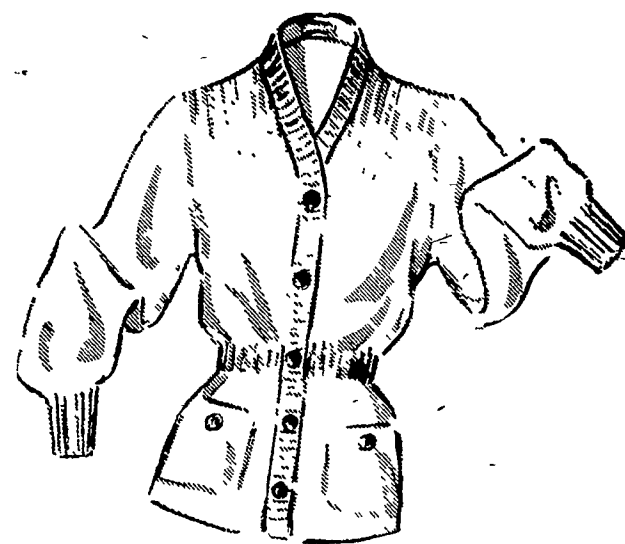
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