

For the Farm Wife and Family

From the mail this week comes recipes and hints of all kinds, proving these columns are well read each week. It proves there's an interest in the household, and in the kitchen. Remember, you're not limited on the number of letters, or recipes or household hints you send in.

Contributions this week run the entire scale from New England Chestnut filling to Italian Christmas bread, and to Mrs Raymond Summers, R1 Gap goes this week's free subscription for her

CHESTNUT FILLING

1 quart chestnuts
1 pint bread crumbs, one-fourth cup shortening (butter, chicken fat or lard)
1 teaspoon salt
1 egg, well beaten
One-fourth cup chopped celery.
2 teaspoons country seasoning
Make a gash in each chestnut Place in iron skillet with one tablespoon of butter and shake over hot flame for a few minutes Place in the oven for 10 minutes, then remove the shell and skins Cover the blanched chestnuts with boiling salt water and cook until tender. Strain and put through a ricer. Add the rest of the ingredients and mix well.

Now to round up some chestnuts, and some recipes, head for home and tell the family what the order will be for a delayed Christmas dinner

There's a letter here from Mrs S Ann Middleman and Family at Elizabethtown that we think worth

including in today's column:

"Yes, we have received your Most welcome Lancaster Farming. I wish to share what we all call a very good 'solid eating' Christmas bread. It's taken from an old Italian Ponettone recipe. Good luck with your paper and we shall continue to enjoy it Enclosed find check for charter subscription"

PONETTONE—ITALIAN CHRISTMAS BREAD

(Makes two medium sized loaves)
1 or 2 packages of dry yeast; dissolve in one fourth cup warm water
One and three-quarters cups milk (scalded and cooled)
1 tablespoon sugar
2 cups flour
One-third cup shortening
One cup sugar
2 eggs (beaten)
One and a half teaspoon salt
1 teaspoon nutmeg
About 4 cups sifted flour
One half cup seedless raisins
One half cup finely cut citrons (fruit peel)
1 cup coarse chopped walnuts

Topping

One egg, one tablespoon water, beat, brush top
Dissolve yeast in warm water with the tablespoon of sugar sprinkled on top Add first two cups of flour, cream shortening with eggs Stir all remaining ingredients, except raisins, citron and nuts. Let raise to double size Then add last three items and knead to make loaves Let raise

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double. Bake at 300 degrees 45 to 55 minutes. Pyrex pans demand less heat, so if other bread pans are used, oven will be 325 to 350 degrees Don't let burn!
Very good with coffee, Mrs. Middleman adds.

Out in the Manheim section of the county comes a letter from Mrs Daniel Ober, RD 4:

"I have read your Lancaster Farming and some of the letters you have received. Although I know Mrs H. B Shearer and live neighbors or close to her, I thought I must try and give you a household hint also:

A little salt rubbed on the inside and outside of your windshield will keep it from fogging in cold weather.

That's one nice thing about this column The ideas aren't always confined to the kitchen, and we're glad to include Mrs. Ober's suggestion Only thing is, keep in mind that salt encourages rust, so use it carefully

Mrs Barton Rutt at Bowmansville writes: "Thanks for the sample copies Very interesting paper. With her subscription, she adds, "Enclosed you will find a very good recipe for

PENNSYLVANIA DUTCH COOKIES

2 cups sugar
1 cup shortening
1 cup milk either non-fat or regular
1 teaspoonful soda
1 teaspoonful salt
1 teaspoon cream of tartar
Five and one half cups flour
Drop with teaspoon

"Dear Friends," writes Mrs Paul Shoemaker, RD2, Mount Joy, "My household hint is: Some

Home Calendar

Shorten Time — To shorten the time it takes to prepare and serve food, wash vegetables and fruits — except berries — before you store them in the refrigerator, suggests Louise W Hamilton, Penn State extension nutritionist.

Save Potatoes — Cook a double batch of potatoes Serve one portion, mashed creamed, or au gratin Save the rest for the next day and use as a topping for casserole, salad, or soup, says Helen L. Denning, Penn State extension nutritionist.

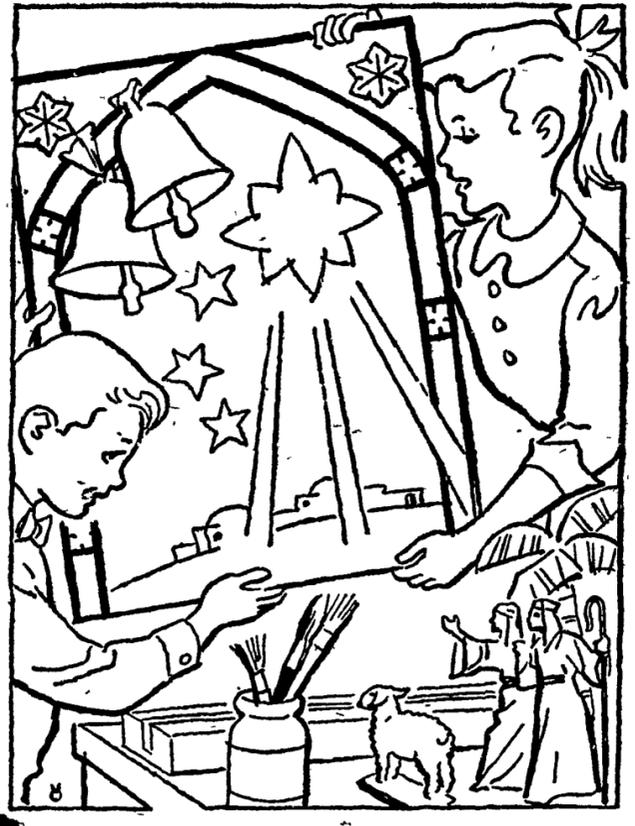
Buy Few Shirts — It's economical to buy only a few shirts at a time for boys because they grow out of size so quickly, Mae B. Barton, Penn State extension clothing specialist, declares.

Stay Needed — To keep neckties from stretching out of shape, a non-stretchy material is sewn on the back where the tie goes under the collar. If not there, the tie may stretch out of shape, Margery L. Bessum, Penn State extension clothing specialist, suggests.

Widen Windows — Widen the appearance of skinny windows by extending the valance and drapery rods on either side of the window, Bonnie Dale Sansom, Penn State home furnishings specialist, suggests

Add Color — To add mass of color, pattern, and design to a room, include draperies across the small wall by the window, Doris L Snook, Penn State extension home management specialist, says.

Children's Coloring Corner



stains on table linen can be removed by placing salt on the fresh stain before washing."

Miss E. May Myers at Drumore sends a pair of recipes, one that I must admit was new to me when I first became acquainted with Pennsylvania in the tomato season. It's a prize recipe, Miss Myers adds:

GREEN TOMATO PIE

"Line a deep pan with pie crust and fill with thinly sliced green tomatoes, heaping them in the center. Add one tablespoon of cider vinegar, bits of butter and a little allspice and nutmeg. Cover with crusts, press the edges firmly together, make a few holes in the top and bake in a moderate oven. When the juice begins to come up, stand a straw or two in the holes and let the juice flow up and back into the pie. These straws do not cost much and can be used in all kinds of fruit pies

"Although some recipes say use plenty of sugar, I never use any more than a cupful at the least. Of course, you can use your own judgment about that. It's a good recipe, for those who like Green Tomato Pie.

BANANA CREAM PIE

Fillings:
Three-quarters cup of sugar
2 tablespoons corn starch
One fourth teaspoon salt
2 tablespoons flour
2 egg yolks
2 cups milk
1 teaspoon vanilla
1 tablespoon vegetable fat or butter.
Sliced bananas to cover bottom of baked crust
Meringue
2 egg whites
4 tablespoons sugar
Combine sugar, flour, corn starch and salt, blending well. Add slightly beaten egg yolks and scalded milk. Cook over low flame or in double boiler until thick. Add vanilla and fat after removing

from fire. Slice bananas over bottom of baked crust. Pour over cream filling. Cover top lightly with meringue made by beating egg whites until stiff, and powdered sugar. Replace in moderate oven until meringue is browned.

CRACKER PUDDING

Put one quart of sweet milk in double boiler and when it comes to boiling-point stir in two eggs well beaten, one cup cracker crumbs, one cup of sugar, one half cup shredded coconut; flavor with vanilla, cook until thick.

Lancaster County might well be Cake County, and here's a recipe from Mrs Elam Snyder, R1 Litzitz, which can prove an asset to any collection:

OLD FASHIONED CRUMB CAKE

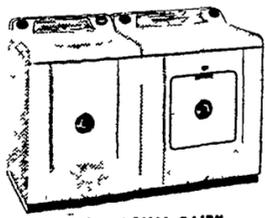
Two and one half cups flour (Gold Medal)
One and one half cups medium brown sugar
One and one half cups lard or butter
1 cup buttermilk or thick milk
1 teaspoon soda in milk
One fourth teaspoon salt
Crumb the flour, sugar and butter together with a fork, then Take out a half cup of crumbs for the top. Add the soda to the sour milk or buttermilk, and add to crumbs and stir. Add salt and if desired, vanilla to flavor Bake in 10-inch Pyrex pie plate in moderate oven for about 35 minutes.
(Delicious with coffee.) Mrs. Snyder adds.

There are some add suggestions that come in the mail, and this we offer with tongue in check. "It may not sound so womanly, but as we used to breed, board, train, swap and sell dogs, I should know how it helped us. Hope you will not use my name, because some of my family still think women should be sort of hidden in their homes. Tsk. Tsk.

"If a dog comes in contact with a skunk, sponge animal with tomato juice. This is also O.K. for
(Continued on page 9.)

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