

## For Farm Women...

(Continued from page nine)

### WALNUT PIE

Beat two eggs  
Add together:  
One cup brown sugar  
Two tablespoons flour  
Two cups milk  
One cup molasses  
Three-fourths cup chopped English or Black Walnuts  
Put in two nine-inch unbaked pie shells  
Bake 35 minutes in 350-degree oven.

Among our new subscribers are the Chester L. Eshlemans at R1 Willow Street: "As a boxholder receiver of the early copies of Lancaster Farming, I want to thank you. It is nice to read things from far around. I have a recipe for you:

### CARROT PUDDING

Two and one-half cups mashed carrots  
One cup fine, dry bread crumbs  
Two cups rich milk  
One tablespoon onion

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Martin Hoffman Shoe Store, S. Railroad Avenue. Phone 4-8064

## Farm Society 1 Plans Yule Party Dec. 29th

December 29th has been set as the date for the Family Christmas Party of Farm Women's Society No. 1 at Town's End, Lititz, the home of Mrs. Margaret Hopkins.

Planning the covered dish social are Mrs. Milton Brubaker, Mrs. Curtis Long and Mrs. Melvin Snyder. President of the Society is Mrs. Neil (Mary) Clark.

The executive committee and program committee of Society 1 met Tuesday night to plan for the coming year. Next meeting will be Saturday, Jan. 7 at the home of Mrs. Simon R. Snyder, R1 Ephrata. Co-hostesses will be Mrs. Clayton Royer and Mrs. Martin Moore, both of Lititz.

Three tablespoons butter  
Three eggs  
Salt and pepper to taste.  
Beat egg whites and put in last. Bake 40 to 60 minutes at 350 degrees. This is very good.  
"We want to be added to your mailing list. Enclosed is \$1.00," they add.

We enjoy your paper very much, writes Mrs. Jacob H. Harnish, R1 Willow Street, who offers a recipe which "we think is very good and would like to pass on to others:

### BACONIZED CORN

Four cups fresh or canned corn  
One teaspoon salt  
One-fourth teaspoon sugar  
One cup finely diced bacon  
Place corn in a greased baking dish  
Season with salt, sugar and pepper  
Cover entire top of dish with finely diced bacon  
Bake at 350 degrees for 35 minutes, or until bacon is crisp. Serves about six.

Here's another recipe for Chestnut filling, this from Mrs. Adam Shumaker, R1 Bainbridge:

### CHESTNUT FILLING For Poultry

One quart of chestnuts  
One pint of bread crumbs  
One fourth cup shortening (butter, chicken fat or lard)  
One teaspoon salt  
One egg, well beaten  
One-fourth cup chopped celery  
One teaspoon poultry seasoning  
Make a gash in each chestnut. Place in an iron skillet with one tablespoon of butter, and shake over a hot flame a few minutes. Place in 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 finest food chopper or ricer. Add the rest of ingredients and mix well.

Christmas cookie time it is, and from Denver comes this recipe. The author? "Please don't use my name."

### CHRISTMAS COOKIES

Two cups granulated sugar  
One cup butter  
Three eggs  
One pound walnut meats  
Three-fourths pound of raisins  
One teaspoon cinnamon



**SIGNAL ACHIEVEMENT—**Joseph Dolina, Dunnellen, N.J., displays the filet crochet-stitch tablecloth which won him first prize in a nationwide crocheting contest. A railroad signal tower operator, Dolina began crocheting 11 years ago.

## Husbands Are Christmas Party Guests of No. 19

Husbands were guests of Farm Women's Society 19 at a Christmas party Saturday, at Hostetter's Restaurant, Mount Joy, Mrs. Harold Hollinger, Lititz, corresponding secretary, reports.

At the same time she announced the Jan. 7 meeting of the Society will be at the home of Mrs. Christian Musser, Landsville.

In Saturday night's program, special music was provided by a trio, Hazel Stauffer, Lou Yoder and Bertha Hottenstein, accompanied by Corrine Nissley. "An Old Fashioned Christmas" was read by Gertrude Sangrey.

Lou Yoder conducted group singing of Christmas carols. Prof. Elmer Hoover Leacher of Elizabethtown College was the speaker, and he chose as his subject, "Nothing But the Best." At the close of the meeting, Secret Sisters were revealed.

One teaspoon soda  
Flour to drop  
Cream sugar and butter, add eggs, beating well. Add walnut meats, raisins, cinnamon and soda. Lastly, add flour. Bake at 350 degrees.

Recipes and household hints come in from Mrs. Russell K. Hillegass, Sr., Leacock, who writes:

"Enjoy reading Lancaster Farming very much. Contains something of interest for every member of the family. Am enclosing several hints which you may like to pass on to your readers, also a true and tried recipe I like:"

### HOUSEHOLD HINT NO. 1

When baking potatoes, cut a small piece the size of a pea out of both ends, and the potato will not burst open during baking and will be baked entirely through.

### HOUSEHOLD HINT NO. 2

To prevent soap filled steel wool scouring pads from rusting, place them in a small glass jar containing enough baking soda to cover bottom, then screw the lid on and your scouring pad will last indefinitely.

And for recipes, Mrs. Hillegass offers

### UNCOOKED SALAD DRESSING

One half cup melted butter  
Three beaten eggs  
Pinch of salt  
One pint jar Hellmann's Mayonnaise  
One can Borden's sweetened,

## John J. Oberholtzer Heads Young Farmers

John J. Oberholtzer, R1 Bird-in-Hand, has been elected president of the West Lampeter Young Farmers association. Robert C. Groff, R3 Quarryville, was named vice president at the Thursday night meeting in Lampeter-Strasburg High School; J. Lloyd Rohrer, R7 Lancaster, secretary; Ira Welk, R1 Strasburg, treasurer; Donald Kaufman, R1 Willow Street, reporter and Raymond Landis, R4 Lancaster, chaplain.

Frank Hennessey, from the Philadelphia Internal Revenue Service, discussed income tax and social security regulations as they apply to farmers.

condensed milk  
One cup vinegar (do not dilute with water).

Put eggs in large bowl of electric mixer, then add the rest of ingredients as listed. Beat thoroughly for about five minutes or until mixed. This makes over one quart of dressing and it will last for weeks if kept in the refrigerator.

Apricot and pear honey comes to us (by recipe), from Mrs. Elmer H. Sensenig, RD 1, New Holland:

### APRICOT AND PEAR HONEY

One pound dried apricots  
Four pounds granulated sugar  
Five pounds of pears  
Soak apricots overnight  
Put apricots and pears through food chopper, add water apricots were soaked in. Boil one-half hour or until well done.  
"We think this is very delicious," Mrs. Sensenig adds.

Sold! For the recipes!

We've a letter from Mrs. Ivy E. Good, R1 East Earl, that we especially like:

"Dear Sir:

"I have been getting LANCASTER FARMING the past few weeks and I think it is interesting. I am sure if we use the recipes you have in the paper, we shall be satisfied with the baking. So I am enclosing my dollar as a charter subscriber."

We're back to Crumb Cake again, but with a note that we may have a reader in Alaska. Mrs. Clyde N. Espenshade of RD 2 Elizabethtown, whose son is stationed in Alaska, writes "he's with the 5039th Airborne Division, and was, before going into the Air Force a 4-H Baby Beef member of the Dauphin County club I think he will like the news and Lancaster Farming in general when he gets it.

"Here is a household hint some one gave me just a few weeks ago. It was new to me."

### HOUSEHOLD HINT

When cleaning windows, wet a cloth with vinegar and wipe over them. Use a clean cloth and wipe dry. You get very good, quick results for clean, sparkling windows.

Mrs. Espenshade wanted to be sure of receiving Lancaster Farming, so she sent her \$1 charter subscription in early. Here is a recipe, "a very good one, we think."

### No Difference

She—You men are all alike.  
He—Then you aren't sorry you didn't marry Billy?

## Farm Women 6 Install Officers On January 7th

Newly elected officers of Farm Women's Society 6 will be installed Saturday, Jan. 7 in a 2 p.m. meeting at the home of Mrs. Dannel Eshleman, R2 Elizabethtown. Co-hostesses will be Mrs. Harry Longenecker and Mrs. Irvin Shoop.

Saturday night was the Family Night Christmas party for the Society in the Elizabethtown Fire Hall when a covered dish supper was served. Mother-daughter coronations were given Mrs. Harry Saylor and Sally Sue Saylor. Gifts were exchanged following devotions led by Mrs. Katie O. Miller.

Hostesses for the Christmas party were Mrs. Harrison Keller as chairman, Mrs. Saylor, Mrs. Allen Demmy, Mrs. Harry Longenecker and Miss Miller.

On the program were instrumental trios, offered by Charles Nissley, Ray Hox, and Charles Rife, with Mrs. Nissley at the piano; Mrs. Leslie Brehm presented readings, while the Blue Mountain Trio offered instrumental and vocal selections. Members of the trio are the Misses Audrey Kihfner, Jean Roland and Joyce Hoover, all Elizabethtown College students.

Miss Ruth Kimble, extension home economist for Lancaster County, will give a demonstration at the next meeting.

### GERMAN CRUMB CAKE

Three cups flour  
Two and one-half cups baking powder  
Two cups sugar (soft A or light B)  
One-half cup lard and butter mixed  
Two eggs  
One cup sweet milk  
Pinch of salt  
Flavoring: vanilla or grated orange rind

Line three small pie tins with pie crust. Sift together in a bowl the flour and baking powder, add light brown or A sugar, then the butter, lard and salt. Rub this all together with the hands until well mixed and crumbly. Take out one cup of these crumbs and set aside.

Add to the rest of the mixture the yolks of eggs, whites being beaten separately, and added last. Add slowly one cup of sweet milk. Mix it in gradually until the mixture is creamed, then add a small quantity of grated peel, lemon or vanilla flavoring. Stir in the stiffly beaten whites of eggs. Pour the mixture into each one of the three unbaked crusts, then sprinkle the cup of crumbs thickly over the tops. Bake in a moderate oven.

These are very good, cheap cakes for breakfast or lunch.

"My interest in your new Lancaster Farming," writes Mrs. W. Norval Broome, R2 Nottingham, "is the Household Hints, ideas and those tasty Dutch recipes. So I enclose \$1 for one year's subscription.

Dutch recipes? We've had a few, we need more. Send them in and mark your envelope "Women's Page, Lancaster Farming."

There's more to come, more to try in the kitchen. Thanks a lot for your support, for your recipes, your letters. Keep them coming and —  
We'll see you next week.

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