

## For the Farm Wife and Family

Things are humming in the kitchen this weekend, the cookie jars are being filled and the house redded up for the big event, Christmas dinner. The British have their roast of rib and Yorkshire pudding, but here it's turkey and the trimmings or roast chicken

Just recalled a tip you might use to perk up the holiday serving. If you want to serve a Flaming pudding, dip a cube of sugar in a small dish containing lemon extract. Just before taking the dessert to the table, light the cube with a match. You'll have a beautiful blue flame that soon dies out when the sugar caramelizes.

Just the thing to serve when lights are low and holiday festivities are at their peak.

Let's take a look at the mail. Puddings, cakes and cookies. Must return a card from Mrs. Dulan D. Newton over at Blue Ball. Looks like it came out of her recipe card file, and some of these days she may be looking for it.

Mrs. Emily Keene, R3 Lititz is this week's winner of a free subscription to Lancaster Farming for one year, with a series of recipes that look tasty as can be. Try them and let us know:

### KING'S SUGAR CAKE

Two cups brown sugar  
One half cup lard  
One teaspoon salt  
One egg  
One teaspoon soda  
One teaspoon cinnamon  
Two and one-half cups of flour  
One and one-half cups sour milk

### CRUMBS FOR TOP

One tablespoon butter  
One cup brown sugar  
Three-fourths cups of flour  
One teaspoon of cinnamon  
Cream sugar, lard, add egg and salt. Sift soda, cinnamon and flour, add alternately with milk.

For topping, mix sugar, flour, cinnamon; add butter and mix until fine.

"A delicious coffee cake," Mrs. Keene adds

We have a couple more from this Lititz reader, one for

### APPLE SALAD

Six apples  
Three-fourths cups chopped celery

## Free To Women...

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One half cup crushed peanuts  
Two hard boiled eggs  
Salad Dressing  
One cup granulated sugar  
One half cup vinegar (scant)  
Let come to a boil

Add:

One egg, beaten  
One tablespoon corn starch  
Boil well then mix with  
One-half cup sweet cream  
Boil again and let cool

Mrs. Newton, we're returning your recipe card, and quoting your letter:

"First, I want to say thank you for the free copies of Lancaster Farming. It is a very well written paper and it can be said again and again . . . we're all for that.

"I have enclosed a recipe for Uncooked Pineapple Cake. It doesn't matter where I go and take a dish of it, it's always welcome. I'm Pennsylvania Dutch, but my husband is a Texan, and that's where the recipe comes from. Hope you like it."

### UNCOOKED PINEAPPLE CAKE

Vanilla wafers  
One cup crushed pineapple drained  
One package Cherry (or any flavor) Jello  
One-half cup butter at room temperature  
Three-fourths cups hot water  
Three-fourths cups sugar  
Two eggs, separated

Dissolve Jello in water, cool. Cream sugar, butter and egg yolks. Then add cooled Jello and crushed pineapple. Lastly, fold in stiffly beaten egg whites. Sprinkle bottom of loaf pan, which has been greased with butter, with Vanilla Wafer crumbs. Pour mixture in dish and top with more crumbs. Place in refrigerator and let stand for several hours.

Here's an idea — maybe it's already in use — why not make a scrap book of clippings from this column? There have been recipes of all kinds here, and some you may want to refer to again some of these days.

Mrs. Charles Shreiner up at R2 Lititz has given me a boost this week with a recipe for one of my favorite foods, Tollhouse Cookies. Until I came to Pennsylvania, I didn't realize the part the Tollhouse played in the country's early development, but I imagine there has been considerable variation since that time in the recipe.

Mrs. Shreiner adds: "We like Lancaster Farming very

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Pennsylvania Association of Extension Home Economists officers for 1956. Seated from left, treasurer, Ruth Kredell, York county; president, Mrs. Mayme L. Mitchell, Chester county; president-elect, Mrs. Grace L. Voord, Greene county; standing from left, secretary, Ruth Kimble, Lancaster county; first vice president, Frances Vannoy, Bucks county; second vice president, Joanne Wagner, Clarion county.

much. It's interesting and has lots of good news in it. We enjoy reading it." But here is her

### CHOCOLATE CHIP

or

### TOLL HOUSE COOKIES

One-half cup butter  
One-half cup brown sugar  
One-half cup granulated sugar  
One egg  
One and one-half cup flour  
One-half teaspoon salt  
One-half teaspoon soda  
One package of chocolate bits (7 oz.)  
One tablespoon hot water  
One teaspoon vanilla  
One-half cup chopped nuts (optional)

Cream shortening and sugar together, add egg, water and vanilla and beat until fluffy. Sift flour. Measure and add salt and soda. Sift again, add sifted dry ingredients and beat until smooth. Add chocolate bits and nuts and blend into mixture. Drop by teaspoonsful onto greased baking sheet spaced about two to three inches apart. Bake at 375 degrees for 10 minutes, or until light brown.

Makes about four and one-half dozen cookies.

"They are easy to make, and also are very good," Mrs. Shreiner adds.

Since Christmas is so near and it's time soon to stuff the turkey, we'd better add another recipe for Chestnut Filling just to bring it back to mind. Here's one mailed by Mrs. Clea H. Hahn of Terre Hill:

### CHESTNUT FILLING

Two cups toasted bread crumbs  
Four white onions, chopped  
Three tablespoons diced celery  
One cup ground fresh pork  
One-half cup medium mushrooms  
One cup blanched chestnuts  
Thyme, just a pinch  
Butter  
One half cup Port wine  
Salt and pepper to taste  
Mix the ground pork (no fat) with the bread crumbs. Sauté the onions in butter and add. Then add pinch of thyme, celery, raw mushrooms, salt, pepper and blanched chestnuts. Pour half cup of wine or more and mix all ingredients thoroughly. Don't pack too tightly.

There are some variations here, the mushrooms, the pinch of thyme, that might make this excellent. Thank you, Mrs. Hahn.

American Airlines placed a \$135 million order with the Boeing Airplane Company for 30 turbo-jet airliners in a bid to provide the first regular domestic service

Catsup — or ketchup — has been badly struck by many, but it's wonderful stuff. Now that it comes in plastic containers for serving, a new day has been opened. Read a story the other day of a truck driver who poured catsup over every item on his plate. His reason, he said, was that in his travels he hit so many places where the food was lousy that he just poured ketchup on everything — to make it all taste the same, good or bad. Here's a poem we found that follows the same line:

### COOK'S CRY

(Edna Thomas)

A pinch of this — a dash of that —  
To get that just right seasoning —  
I bake and baste and salt and taste

And then against all reasoning —  
Friend hubby smothers luscious steak  
'Neath ketchup red and mustard.  
I'd like to dash right in his face  
My beautiful yellow custard!

We like ketchup — nothing better on scrambled eggs in the morning, but when it comes to steak, a steak properly cooked should stand on its own without a dash of this or that. Frankly I like mine rare, and

(Continued on page 7)

Miss Ruth Kimble, Lancaster, was elected secretary of the Pennsylvania Association of Extension Home Economists at its annual meeting Dec. 13 in State College. Miss Kimble, extension home economist in Lancaster county since May of this year, attended the meeting held during the annual extension staff conference.

Other officers of the Association are president, Mrs. Mayme L. Mitchell, Chester county; first vice president, Frances Vannoy, Bucks county; second vice president, Joanne Wagner, Clarion county; treasurer, Ruth Kredell, York county.

Mrs. Grace L. Boord, Greene county was named president-elect and will become president of the Association in Dec. 1956.

Twenty-one home economists who joined the Extension staff during the past year became members of the Association.

The Association gave formal recognition to two of its members who received awards for outstanding service to rural people from the National Home Demonstration Agents' Association. These home economists are Mary E. Anderson, Fayette county, and Mrs. Irma S. Klein, Elk county.

Governor Williams of Michigan, has proposed a \$16,640,000-000 Federal aid to education program over the next five years.

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