

## For Farm Women...

(Continued from page 6)  
found one restaurateur who refused to serve any steak well done. Loses its character, he swears.

While we're on the subject of steaks, here's an idea that may be considered likely by some. Others may turn up their noses. But I've tried it, and love it. You'll find the taste of olive oil missing, despite your earlier fears.

Place olive oil and bits of garlic in porcelain or glass tray. Lay steaks in tray and let marinate several hours. Then turn for an equal number of hours. Mighty good — if you like garlic. Some marinate their steaks two or three hours to the side, some a day. Excellent when broiled.

Mrs. Paul Rudy, up at 311 Valley Road, R5 Lancaster, last week sent in an item about triplet lambs being born on their farm. Many thanks for the news item, which we used, and here are some recipes from Mrs. Rudy:

### CINNAMON STICKS

Take a loaf of unsliced bread and remove the crust, cut into pieces or sticks 3 1/2 by 1 by 1/4 inches. Brush sticks with butter and roll in a mixture of cinnamon and granulated sugar. Put into oven for a few minutes or until lightly browned. Eat while warm. "My guests say they are delicious, and they are also easy to make," Mrs. Rudy adds.

Another recipe from Mrs. Rudy is for

### CHEESE CARROTS

Roll Velveta cheese between the palms of your hands and form into tiny carrots; put a small piece of parsley in the wider end, sprinkle with paprika, fasten to a saltine with a bit of butter.

"Nice for a party snack"

When a man takes his hand to cooking, there's apt to be confusion in the kitchen. But some men can cook. Give them credit. Here's an idea one used for a New Year's afternoon open house:

Prime rib of beef, well done on the ends, center red rare  
Tossed salad or Italian salad  
Garlic bread, served hot  
Trays of celery, pickles, olives, pickled onions, etc

To make garlic bread, put several cloves of garlic in a half cup of warm butter. Let stand



several hours. Take a loaf of hard crust bread (Italian is the best choice for this), slice within a half inch of the bottom crust to leave the loaf intact, make slices half to three-quarters inch thick. Brush between slices with garlic butter, being careful not to break loaf apart. Brush top with garlic butter, sprinkle lightly with coarse salt. Heat completely through in a 400 degree oven and serve hot, letting each guest break off his own slice.

"My favorite recipe is quick and easy," Mrs. Nathan Martin on Vine Street at Terre-Hill writes

### ONE EGG CAKE

Sift into bowl:  
Two cups cake flour  
Two and one-half teaspoons baking powder  
One and one-quarter cups granulated sugar  
One-fourth teaspoon salt  
Add:

One-third cup shortening  
Three-quarters cup milk  
One teaspoon vanilla  
Mix thoroughly. Add and mix one egg, unbeaten.

Pour into well greased 8x8x2 pan. Bake at 350 degrees for about 50 minutes. Cool and frost with favorite frosting.

"My husband and I enjoy Lancaster Farming very much," Mrs. Martin adds.

We've had Garlic bread, and we've had Pontetone Bread, but not until we received a letter from Narvon did we have a recipe for

### HOME MADE BREAD

Mix together  
One cup mashed potatoes, take the liquid from boiling potatoes and mix in again after mashing  
Add one cup granulated sugar  
One half cup flour  
Mix into a paste  
Add lukewarm water to make 1 1/2 quarts  
Add two packages Fleischmann's Yeast  
Set in a warm place to rise about one-half hour  
Now put this yeast mixture with 5 lbs warm flour, one-half cup lard, scant quarter cup salt in a 15-quart container and knead until smooth. Cover and let rise half full. Knead down again.

You can do this several times. Then let the container get half full. Shape into four loaves; put in greased pans. Bake at 415 degrees 15 minutes, then turn to 400 degrees. Bake 35 minutes longer.

The Home Made Bread maker asked that her name be withheld, which we are happy to do — providing the original request carries the name of the sender.

Cookies — no other name, but from the looks of the recipe these have character. "Here is a favorite recipe of ours," writes Mrs. Roy Keener of R2 Manheim:

### COOKIES

One cup flour  
One fourth teaspoon baking powder  
One half teaspoon baking soda

Like a bit of poetry? Here's one from out west that tells of the

### FARM WIFE

She shields her eyes with unflung, work-worn hand,  
To scan the intervals beneath the sun  
Of noon; it's time her man was coming in —  
Shadows are short beyond the cattle run.

The corn is ripe; the garden is still green —  
This year it brought a more'n common yield;  
The hens scratch busily beyond the fence;  
The breeze makes waves of grass across the field

Content she gazes, waiting for her man  
To come to dinner, wafting wholesome smell  
Behind her, from the kitchen's open door.  
She knows her part, and does it, deft and well

No longer lithe and straight as when a bride  
Of seventeen she came to make this place  
A home, but still the sixty years were kind —  
and all the season's light is in her face.

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## A Christmas Pie



Every hostess strives to surprise and please her guests with food that is unusual—the special dish that is "different." From the Pyrofax Gas test kitchen comes the recipe for this pie, perfect for Yuletide entertaining. The subtle blending of pineapple and cranberries results in a delicious filling and the pie crust tree cut-outs add an attractive touch. You'll surely want to try it.

### Cranberry-Pineapple Pie

3 1/2 tablespoons quick-cooking tapioca  
1 1/2 cups sugar  
1/2 teaspoon salt  
3 cups fresh cranberries  
1 can (16 oz.) pineapple tidbits  
Water  
1 pkg. pie crust mix

Combine tapioca, sugar, salt and cranberries in saucepan. Drain pineapple; measure juice; add water to make 1 1/4 cups; pour into saucepan. Cover; bring to boil. Cool, stirring occasionally; add drained pineapple. Prepare pie crust as directed on package; roll out enough pastry for lower crust 1/4-inch thick; line 9-inch pie pan; flute edge. Roll out remaining pastry; cut with Christmas tree cookie cutter. Arrange cut-outs on cookie sheet. Bake pie in hot oven, 425°F., 45 minutes. During last 10 to 12 minutes, bake cut-outs. Arrange on pie after it cools.

One half teaspoon salt  
Two-thirds cup shortening (spry or butter and lard)  
One cup brown sugar  
One egg beaten  
One teaspoon vanilla  
Three-fourths cup quick oats  
One-half cup chopped nuts  
One-half cup dates  
One cup cornflakes

Sift flour, measure, add dry ingredients and sift again. Cream shortening, add sugar, cream, add egg and vanilla. Mix, add flour mixture, stir in oats, nuts and dates; mix well. Stir lightly when adding cornflakes so as to not pulverize them.

Her reference to walnuts stir memories of school days, for when the walnut season was on, any number of us appeared for weeks with hands and fingers stained deep brown. And nothing but work, pop said, would take off the stain.

That's it, mighty good hearing from you, and may you have the most Merry Christmas. See you next week

The average value of listed stocks was down 2.6 per cent in October.

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To one and all a Merry Christmas

1955

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