

For the Farm Wife and Family

Christmas is over, and the cooking's done. But here we're wishing you a Happy New Year. Time to take down the Christmas decorations, and start another year.

Want to acknowledge a letter from Mrs. Roy W. Martin over at R1 Marietta. Sorry her letter was here after the columns before. Christmas were written, for it told of their Christmas Eve family party, a Christmas greeting practice of 18 years which has become a family tradition.

spreads from home to elementary school, to high school, to college, and to office) waits until we are all together on Christmas Eve to open our greetings. We find the suspense of waiting and the good wishes of our friends a fitting prelude to a Happy Christmas Day."

Sounds like an excellent idea, but finding a new home away from home has aroused my curiosity to the peak point. I'm anxious to see whom I've heard from, and to see where I failed to send Christmas cards. It happens every year.

Although it's New Year's Eve almost, the subject of Christmas is still fresh, and, like Mrs. Martin, we'll add another idea or two on the subject of Christmas cards.

Too many friends move too often, so instead of an address book, I keep a 3x5 card file, just like some of the recipe boxes you use. If there's a change in address, just type or write in the new change. Add the names of family additions too, and keep up to date.

If you want to be more exacting, you can use a stamp to show when you mailed a card at Christmastime, and change the date stamp to indicate that a card was received.

You know? There are some Army friends who are on their third card front and back in my file now, but it's fun to look back and see where all they have been, all the APOs they have collected. Enough for Christmas now.

To Mrs. S. Ralph of R2 Narvon, goes this week's free year's subscription to Lancaster Farming.

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Here's her letter: "I want to tell you I enjoy reading the Women's pages of your paper. I'd like to send you one of my favorite cookie recipes for Sour Cream Cookies, I call it.

Aunt Sallie's Sour Cream Cookies
Three cups white sugar
One and one-fourth cup butter and lard
One-half cup sour cream
Two-thirds cup buttermilk
Four eggs beaten separately.
Two level teaspoons soda (one teaspoonful dissolved in the sour cream)

Two teaspoons baking powder and the other teaspoon of soda in flour enough to roll.
Bake in a hot oven.

"These cookies get good for me," Mrs. Wanner adds.

It's always candy-making time, so here's another recipe Mrs. Wanner likes too.

Sour Cream Panocha
One and one-half cups white sugar
One and one-half cups firmly packed brown sugar
One quarter teaspoon baking soda
One quarter teaspoon salt
One cup sour cream
One tablespoon light corn syrup
Two tablespoons butter
One teaspoon vanilla

Combine sugar, soda, salt, syrup and sour cream. Stir sugar until dissolved. Boil over moderate heat, stirring until it forms a soft ball in cold water. Remove from heat, add vanilla and butter. Do not stir. Cool to lukewarm. Beat with a spoon until creamy and the mixture loses its gloss. Quickly spread the candy in an oiled pan. Mark into squares. Store in a tightly covered tin. Makes about one and one-half pounds.

"I enjoy reading your recipes and helpful hints too," Mrs. Wanner adds. "My helpful hint is:

Before tying a package for mailing, wet the cord thoroughly. The wetting causes the cord to stretch and when it dries, it will shrink and tighten, holding the package securely."

"We are one of your charter subscribers," Mrs. Wanner adds.

Nice little note here from Mrs. Edwin Helms, R2 Honey Brook.

"Enclosed is one dollar for a one-year subscription to Lancaster Farming as a Christmas present to my husband. He says he never has time to read farm papers, but I have noticed that he never misses a single issue of your paper."

That's a bit out of season too, but we couldn't tell the man of the house what he was getting for Christmas, could we?

Chicken business is big business in this neighborhood. What's your favorite recipe for preparing chicken? Send them in. Meanwhile, here are a few that you may know, that may be variations on recipes you have used, or some may be new to you. Look them over:

Chicken Casserole
One five lb stewing hen
One cup rice
One-fourth cup butter
One-fourth cup flour
One light cream or top milk
One-half teaspoon salt
Pepper
One cup canned mushrooms
One cup chopped blanched almonds

Three canned pimientos diced
Stew chicken, remove meat from bones. Cook rice in two to two and one half cups chicken stock for 15 minutes. Melt butter, add flour and blend. Gradually add cream, cook until smooth and thick, stirring constantly. Season. Into a buttered casserole arrange layers of chicken, cream sauce, mushrooms, almonds, pimientos, and rice with stock. Cover. Bake in an oven 375 degrees for one hour.

Chicken Croquettes
Three tablespoons butter
One-fourth cup flour
One 10 1-2 oz. can condensed mushroom soup—one cup of chicken stock
One-fourth teaspoon salt
One-eighth teaspoon mace
One tablespoon minced parsley
One and one-half cups chopped cooked chicken
Parsley sauce

Melt butter, add flour and blend. Gradually add soup and chicken stock. Cook over low heat until smooth and thick, stirring constantly. Add remaining ingredients. Chill. Form into croquettes. Dip in one slightly beaten egg mixed with 1 tablespoon water, then in fine, dry, breadcrumbs. Fry in deep hot fat until golden brown, from 5 to 7 minutes. Serve with parsley sauce.

Parsley Sauce
Two tablespoons butter
Two tablespoons flour
One-half cup chicken stock
One-half cup light cream
One-fourth teaspoon paprika
One-fourth cup minced parsley
Melt butter, add flour and blend. Gradually add chicken stock and cream. Cook over low heat until smooth and thick, stirring all the time. Add paprika, and parsley. Season to taste.

Fried Chicken
Three and one-half lb fryer quartered
Four tablespoons flour
One and one-half teaspoon salt
One-eighth teaspoon pepper
One teaspoon paprika
One teaspoon marjoram
One teaspoon ginger
One-half cup vegetable shortening
One-half cup butter

Wash and drain chicken. Mix together the flour, salt, pepper, paprika, marjoram and ginger. Put in a paper bag. Put pieces of chicken in bag, one at a time and shake well to coat chicken evenly. Heat shortening and butter in a heavy skillet. When good and hot, put in the chicken. Turn frequently and let brown evenly. Cover and cook 10 minutes. Remove cover and let crisp 10 minutes or until chicken is tender when pierced with fork. Drain on paper towels.

Italian Chicken
One 3 1-2 lb young chicken
Oil
Cooked, sliced onion to taste
One clove garlic cut up
One-half lb sliced mushrooms
One cup diced celery
Four canned tomatoes
One small can tomato paste
Wash and wipe dry the chicken.

Business leaders predict continued boom.

Ferguson Cow Wins Top Honors



Walnut Grove Mable, a pure-bred Guernsey cow bred by H. R. Ferguson, Walnut Grove Farms, recently won several prizes in national dairy shows. The animal was one of the prize winners at the National Dairy Show, Waterloo, Iowa, and a member of the state herd which placed first at the show. Later she placed third in the International Dairy Show at Chicago. The herd honors at Waterloo were the first time a Pennsylvania herd had been so ranked. The dairy cow, an extreme type, is now owned by Dr. Pack, Lauxmont Farms, Wrightsville, Pa. Elmer Salisbury, Lauxmont manager, assigned his herdsman, Bob Witmer, to care for the animal at the shows.

Topping this, Mrs. Ferguson last week was announced as one winner in the nationwide General Mills-Larro Feeds Contest in naming twin calves. Mrs. Ferguson won a set of silverware for her selection, "Patience and Prudence." The award was made by S. N. Hertzler, field representative, and A. L. Herr & Bros., Quarryville, dealers.

en. Brown in oil. Put in a casserole with broth to cover and cook until tender. Make a sauce of cooked onion slices, garlic, mushrooms, celery and canned tomatoes. Add tomato paste. Cook. Add to the chicken, cover and bake until thick. Do not thin the sauce.

Hawaiian Chicken
3 1/2 lb chicken, cut into pieces as for frying
One cup soya sauce
One teaspoon ground ginger
One-half teaspoon garlic salt
One-half teaspoon sugar
Butter or other fat
Mix together soya sauce, ginger, garlic salt, and sugar. Marinate

Hot Chicken Sandwiches
Brown and serve hard rolls
Chicken salad
Fill brown and serve hard rolls with your favorite chicken salad. Chill. Bake until rolls are crusty. Serve with hot coffee.

You can't say there isn't an international flavor to the cooking we encounter here. Send in your favorite recipe or household hint—and we'll see you next week.

ATTENTION FARMERS

If farmers file income tax by Feb. 15, 1956 they need not file a declaration of estimated tax.

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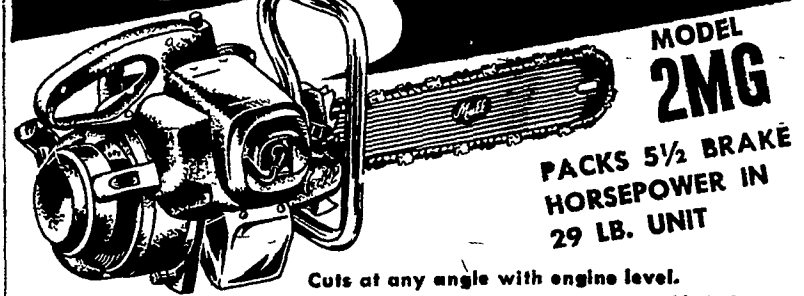
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