

## For the Farm Wife and Family

Starting off the New Year, the mail is picking up again. Too much cooking during the holidays to take time out to share recipes, and, in my own case, too much travel, too much business, too many friends to renew acquaintances with. In the past week your editor has covered some 3250 miles with a chance to compare again the East, the somewhat-south St. Louis, and the midwestern Corn Belt.

What you miss most — outside of the rather chilling weather — is Pennsylvania cooking.

This jaunt included Christmas in Falls Church, Va. with some wonderful friends, back to Lancaster County a few days, and off for St. Louis, Mo., then Des Moines, Iowa. The New Year's Eve, always a big event, was with old friends, and many of the same group joined in a Sunday afternoon, New Year's Day, reception

Lancaster Farming's reputation has gone far and wide, and the comments on Pennsylvania cookery, as contained in these columns, has attracted a lot of interest for the out-of-staters. One was especially taken by the Broccoli Casserole, that we printed in an early edition. Others told of cobble recipes they tried after seeing them here, and — due to this column — sand tarts have finally made their first appearance, far as we know, in the land of southern fried chicken.

From RD 1, Pequea, comes this week's winner of a free year's subscription to Lancaster Farming. This reader writes:

"I want to give you two recipes I like very much:

### CRISP GINGER SNAPS

One pound flour  
Half teaspoon ginger  
One teaspoon cinnamon  
One teaspoon soda  
Pinch of salt  
One-eighth pound brown sugar  
One-fourth pound lard  
Mix this together, then add first enough baking molasses to wet enough to roll out, roll thin, cut out and bake.

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### "The other one is COCONUT SNAPS

One grated coconut  
One half pint table molasses  
One fourth pound butter  
One and one-fourth lbs dark brown sugar  
Three-fourths of a pound of flour  
Pinch of salt  
Be sure to use butter and they will not stick. Form into little balls and bake.

"I would rather you would not print my name. I am sure you will like these recipes," our reader concludes.

Here's a nice letter from Mrs. John Dawson, Box 5, New London:

"I have just seen one of your copies of Lancaster Farming. I am sending three household hints that I find a big help in my kitchen. Hope you can use them and that they will help others too.

"Also please find enclosed \$1.00 for a year's subscription to your paper. I will be looking forward to getting it as I was born and raised in Southern Lancaster County. Wishing you all the luck for a successful paper. Mrs. John Dawson."

Here are her hints

### CLEANER FOR WOODWORK

A good cleaner for washable walls and woodwork can be made easily and it does a beautiful job on the dirtiest painted surface.

Use one cup spirits of ammonia  
One-half cup vinegar  
One-fourth cup baking soda  
One gallon of water  
Of course, warm water cleans best, but cool water also works good.

Just a note of caution — be careful in handling ammonia. It can give some severe eye burns if you are not careful.

For another hint, Mrs. Dawson suggests using a nut cracker to open small jars and extract bottles from hot water.

And, to brighten old pans, use very fine emery paper and a few drops of 3-in-One oil, or use cooking oil. It will make old aluminum or steel pots and pans shine again. Rub two sheets of emery paper together to take out the sharp or high grains and these will not make deep cuts.

Reading the last of a letter first is a bit strange, but one from Bird-in-Hand



**FASHION FEATURES FABULOUS FURS**—Almost beyond belief are the two creations shown above. Norwegian Blue Fox, at left, is rarely seen in a full-length greatcoat such as this. Styled by Genevieve Fath, the Paris offering is a luxurious one-of-a-kind achievement. At right is shown a "mink" bathrobe. If fashioned from Nature's own mink skins, it would give even a healthy budget acute anemia in the pocketbook department. However, the soft, sleek "fur" is a man-made fabric. Known as "Princeton's mutation," the material is said to be warmer and lighter, but much less expensive, than mink fur. A full-length coat is expected to retail for less than \$200. First showing of the fabric was made in New York City.

has this note: "Please don't print my name in paper. Too 'braggy.'" Now, come — if it's worth printing, it's worth giving credit. But if you do wish your name to be withheld, we'll do so. But here's the letter from our Bird-in-Hand reader:

"I would like to send you a very old recipe for Crumb pie, or Shoo-Fly Pie, as it is sometimes called. This is an original Lancaster County Shoo-Fly pie recipe, I think. I got it a good many years ago from an elderly Amish lady who used it in her home:

### CRUMB PIE

Stir all together:  
One-half cup table molasses  
One cup water  
One teaspoon soda  
Then mix separately:  
One heaping cup brown sugar  
Three cups flour  
One-half teaspoon cream of tartar

One tablespoon lard (I use Crisco)  
Crumb all ingredients together and then put half of the crumbs in the liquid. Pour in lined pie plates and sprinkle rest of crumbs on top. Bake at 350 degrees.

"These are delicious crumb pies," our writer adds.

Here's a letter, a recipe, a subscription, and a Mail Box Market ad all in one envelope, from Mrs. M. F. Hoffmeier, Box 150, RD 2, Gap, who writes:

"I enjoy reading Lancaster Farming very much and I am sending a recipe for some delicious cookies.

### MINIATURE FRUITES

Two cups sugar  
Three eggs  
One-half pound melted butter or margarine  
Juice of one lemon  
Grated rinds of one lemon and one orange  
One teaspoon vanilla  
Two-thirds teaspoon salt  
Two teaspoons baking powder  
Five cups flour  
One cup milk  
One cup chopped walnuts  
One cup raisins  
Mix ingredients in order listed. Drop by teaspoonful on greased cookie baking sheets about three inches apart. Bake at 350 degrees about ten minutes.

"This recipe makes 15 dozen cookies that are truly delicious and nice for packing in lunches also.

"I would like to thank you for previous free copies of Lancaster Farming that were sent to us."

The old saying too many cooks often spoil the stew is too often correct, and some- (Continued on page nine)

### ONE DAY AT A TIME Annie Flint

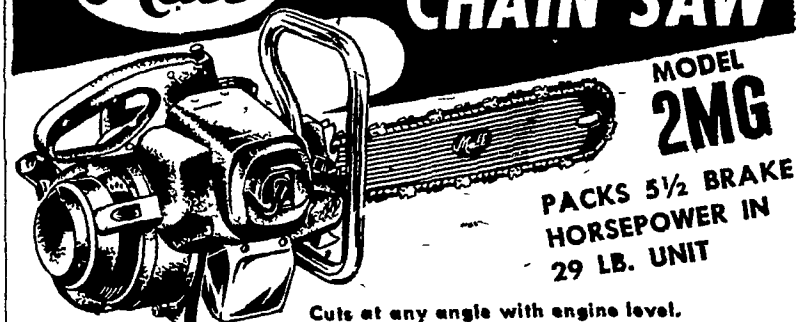
One day at a time with its failures and fears,  
With its hurts and mistakes, with its weakness and tears,  
With its portion of pain and its burden of care;  
One day at a time we must meet and must bear.  
One day at a time to be patient and strong,  
To be calm under trial and sweet under wrong;  
Then its toiling shall pass and its sorrow shall cease,  
It shall darken and die, and the night shall bring peace.  
One day at a time — but the day is so long,  
And the heart is not brave, and the soul is not strong.  
O Thou pitiful Christ, be Thou near all the way;  
Give courage and patience, and strength for the day.  
Swift cometh His answer, so clear and so sweet:  
"Yea, I will be with thee, thy troubles to meet;  
I will not forget thee, nor fail thee, nor grieve;  
I will not forsake thee; I never will leave."  
One day at a time, and the day is His day;  
He hath numbered its hours, though they haste or delay.  
His grace is sufficient; we walk not alone;  
As the day, so the strength that He giveth His own.

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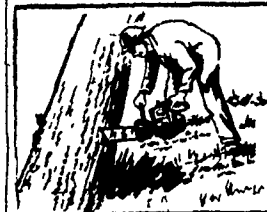
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