

## Women's Page

(Continued from page eight)

times it is more than human to err. Should we make any errors in printing your recipes, let us know so we can make corrections. In the recipe above, we almost wound up with two teaspoons of salt instead of two-thirds of one!

Mrs Esther M. Law on RD 1 East Earl, sends another welcome letter:

"We like Lancaster Farming very much. Enclosed find one dollar for charter subscription. Thanks for the free papers we received earlier. Here is a recipe we like very much, and which we would like to share:

### EGGLESS, MILKLESS, BUTTERLESS CAKE

Two cups water  
Two cups sugar  
Two cups raisins  
Two tablespoons lard  
One teaspoon ginger  
One-half teaspoon salt  
One-half teaspoon cinnamon  
Boil this five minutes. When cool, add  
Three cups flour  
Two teaspoons soda  
Bake in pan 9 x 14 x 3 inches, or in an oval roaster, oven temperature 350 degrees. Baking time 45 to 50 minutes.

(If you like, you can add nuts or fruits in this. It makes a very good fruit cake).

It was with a bit of trembling that we added an eggless, milkless, butterless cake in a County where eggs, milk and butter are prime agricultural products. But we'll add it, and pledge support to those segments that make Lancaster County's agriculture so great.

"This kind won't last long"

Again, we're reading from the last of a letter for our start, a letter from Mrs. Francis A. Baker, R2 New Holland, who sends along, for you to share, an excellent recipe. But let's read her letter together first:

"We enjoy your paper. It brings our friends from all over the county right into our homes with their thoughts and experiences. I would like to add to our Farm Women's Page:

### COCONUT CANDY

One-pound box XXXX sugar  
One cup coconut (fresh preferred)  
One tablespoon melted butter  
Cream just so this mixture is damp like pie dough. Roll out on XXXX-sugared surface. Make desired thickness and then cut into squares. Let set until firm, then coat with chocolate with a small amount of paraffin.

Adding the paraffin is a new twist in cookery, and we might suggest the amount should be small.

Up in the Manheim section there are lots of good cooks, and lots of good readers. Here's a letter from a lady who wishes her name withheld:

"I was handed a copy of your Lancaster Farming yesterday, and I enjoyed reading it so much I'm enclosing one dollar for our charter subscription. I enjoy the recipes, Farm Wife and Family especially.

"Here is a simple recipe I like very much:

### OATMEAL COOKIES

One cup creamed oleo, creamed together with  
One cup brown sugar  
Add half teaspoon soda dissolved in one-half cup hot water  
Two cups ground oatmeal  
Two cups flour  
Two teaspoons baking powder  
One teaspoon vanilla  
One package chocolate chips, or one cup of nutmeats may be added.  
Blend all ingredients. Chill

## There's Nothing Like a Tasty Casserole for Winter Eating

BY DOROTHY MADDOX

**TRY** combining wide egg noodles, deviled ham and cheese in a hearty, main-dish casserole. Tastes delicious, is easy to prepare and will please all the family.

### Deviled Cheesed Noodles (4 servings)

One package (7 ounces) wide noodles, 2 tablespoons butter or margarine, 1 small green pepper, chopped; 1 small onion, chopped; 1 tablespoon minced parsley, 1 cup grated, process, sharp cheese; 1 family size (4½-ounce) can deviled ham, salt and pepper to taste, 1 cup evaporated milk.

Cook noodles as directed on package. In hot fat saute pepper onion and parsley. Combine cooked, drained noodles with sauteed vegetables, cheese and ham. Season to taste.

Turn into greased casserole and pour on milk. If desired, sprinkle with buttered crumbs. Bake in hot oven (400 degrees F.) 30 minutes, or to a golden brown.

If you want an economical chicken dish, try this chicken-with-fruit-sauce recipe.

### Chicken With Fruit Sauce (6-8 servings)

Two packages (1-pound size) frozen chicken thighs, breasts, drumsticks or wings, 2 tablespoons butter or margarine, 1 cup ginger ale (or a 7-ounce bottle), ¼ cup diced dried prunes, 4 thin slices lemon, ½ teaspoon salt, dash black pepper

Thaw chicken as directed on package. Brown chicken in butter, add remaining ingredients.

Cover; simmer 45 minutes or until chicken is tender.



Here's flavorful relief for the family's palates, yearning for something new after the recent diet of rich holiday fare.

dough and drop by teaspoonsful on greased cookie sheet. Bake.

Our reader adds also some Household Hints that you too may find beneficial:

### USE A THIMBLE

When putting up curtains, put a thimble over the end of the rod. Curtain will slip easily and no threads will be pulled.

### TO TURN OUT CAKE

When you take a cake from the oven, place it for a few minutes on a cold, wet cloth. Then it can be turned out easily.

### VINEGAR AND GLUE

When glue thickens in the bottle, moisten it with vinegar instead of water. Glue spots can also be removed by using vinegar.

Wishing you future success, Mrs. Housewife adds, "We like your clean paper. Clean farm papers are rare."

Here are some more recipes you might want to try:

An informal buffet supper is the pleasant kind of party for any season. It's an easy kind of entertaining too, if you plan ahead.

### CRANBERRY RELISH

4 cups fresh cranberries  
2 oranges  
1 lemon  
1 cup sugar  
1 cup light corn syrup  
Put cranberries through the food-chopper using the fine blade. Quarter orange and lemon.

Remove seeds and grind. Add sugar and syrup. Stir until sugar is dissolved. Freeze to a mush. Serve in avocado halves that have been brushed with lemon juice. Use as a garnish for cold meat platter.

### GREEN DIP

1 ripe avocado  
1 3 oz package cream cheese  
3 tablespoons mayonnaise  
1 teaspoon lemon juice  
1-4 teaspoon salt  
1-8 teaspoon pepper  
Peel, pit and mash avocado. Mix with remaining ingredients. Turn into serving bowl. Refrigerate until serving time. Serve on tray, with potato chips for dunking.

### WILD RICE CASSEROLE

1 1-2 cups wild rice  
4 cups water  
1 teaspoon salt  
1 lb. bulk sausage  
1 3 oz. can whole mushrooms, undrained  
2 cans condensed cream of mushroom soup, undiluted  
1 teaspoon Worcestershire sauce  
12 slices roast turkey  
1 1-4 cups dry bread crumbs  
1-4 cup melted butter

Wash rice in lukewarm water several times. In a large saucepan bring water to a boil. Add salt, then gradually sprinkle rice on water, so water does not stop boiling. Cover. Reduce heat and cook gently for 30 minutes or until rice is tender and water is absorbed. Meanwhile, cook sausage over medium heat until browned, stirring, breaking sausage into bits, draining off fat as it accumulates.

Stir in mushrooms, soup, and Worcestershire sauce. Stir lightly into cooked rice. Spoon half of rice mixture into a greased 12 x 8 x 2 casserole. Then arrange turkey slices on top. Cover with rest of rice mixture. Mix crumbs with butter. Sprinkle over rice. Bake 45 minutes in an oven 375 degrees.

### STUFFED SPICED PEACHES

1 2 1-2 can peach halves  
1 tablespoon vinegar  
1 tablespoon mixed pickling spices

1 teaspoon whole cloves  
3-4 cup white raisins  
1-4 cup orange marmalade  
1-3 cup chopped nuts

Combine peaches, vinegar, pickling spices, cloves spices, cloves and peach juice in a saucepan. Heat to boiling and simmer for 5 minutes. Drain. Stud each peach half with cloves. Puff white raisins in a little boiling water. Drain. Heat marmalade, add hot raisins and nuts. Fill peach centers and serve hot.

### COMPANY GREEN BEANS

1 lb. fresh green beans  
1-4 cup butter  
1-2 cup shivered almonds  
Salt and white pepper to taste  
Cut beans French style. Cook in boiling salted water until tender. Drain. Melt butter, add almonds and cook until light brown. Add hot beans, salt and white pepper.

### ARABIAN ORANGES

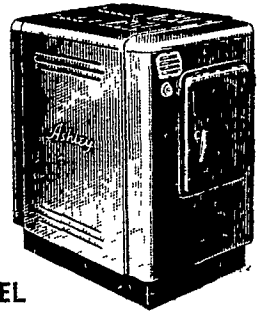
6 oranges cut in sections and white membrane removed  
1-2 cup blanched almonds chopped fine  
3-4 cup chopped dates  
1-2 cup orange juice

Mix all ingredients. Let stand in refrigerator for 1 hour.

That's about it for this week. Keep those letters and recipes and household hints coming. We appreciate them, and until then we'll

See you next week

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Give LANCASTER FARMING a call - or drop us a letter - if you have farming news to report, a sale coming up, if you schedule a coming event. Our columns are for you. Please sign all items.

**LF**

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