

## For the Farm Wife and Family

Our readers range far and wide, and this week's winner is more distant than most. From Pagedale, Mo Mrs. Jim Dame sends what is an appetizing ham loaf. To Mrs. Dame goes this week's free subscription.

### HAM LOAF WITH HORSERADISH SAUCE

One pound ground pork  
Two pounds ground ham  
One cup cracker crumbs  
Two eggs  
One large can Pet milk  
Make into loaf, bake in 350-degree oven one hour  
Pour one can of tomato soup over loaf, bake one hour more

### SAUCE

One-half pint whipped cream  
Three teaspoons horseradish  
Beat until stiff one-half cup  
Add slowly, beating constantly: heavy cream  
Three tablespoons lemon juice or vinegar  
One-fourth teaspoon salt  
One-eighth teaspoon paprika  
Two tablespoons grated horseradish  
Few grains cayenne pepper

Mix well, serve in separate dish, and your guests will find it most tasty.

From Leacock comes a candy recipe from Mrs. Louis Hostetter.

### MILLION DOLLAR FUDGE

Three packs 6-oz chocolate bits  
One pint marshmallow cream  
One-half pound butter or margarine  
Two teaspoons vanilla  
Put in large bowl, then mix separately  
Four and one-half cups granulated sugar

One large can Pet milk  
Put in pan and boil for a good eight minutes.

Add two mixtures, mix well until well blended and until chips are melted. Pour into buttered pans.

Make approximately five pounds.

Over the holidays, there was opportunity to try some of the recipes that have appeared in Lancaster Farming's recipe columns. One was for a clam-cheese dip, which turned out most appetizing, despite fears of some of the land-locked midwesterners.

### TIOGA COUNTY

HARRISBURG — Miss Genevieve Blatt, Secretary of Internal Affairs, today reported that industries in Tioga County last year manufactured products valued at \$11,094,700, an increase of \$1,711,000, or 4.52 per cent over the 1953 figure

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## Free To Women...

One year charter subscription to LANCASTER FARMING to one housewife each week who submits the best letter . . . recipe . . . home-making hint. Send your letter to LANCASTER FARMING, Quarryville, Pa.

Cakes and pies have made Lancaster County cooking famous, and here's one or two from a reader at Bareville who wishes to have her name withheld. But here's her letter:

"I've been receiving Lancaster Farming and find it very interesting for the many recipes and household hints. So I am sending you some more favorite recipes that have been tried and tested:

### DELICIOUS COCONUT CUSTARD PIES

Two pints sweet milk  
One cup white sugar  
One coconut  
Two tablespoons corn starch  
Three egg whites

Let the milk come to a boil. Mix corn starch with a little milk, stir this in boiling water, beat the egg white to a froth, take one-half grated coconut, sugar and egg white; stir in the time it is on the stove, stir slowly till it is mixed. It gets like a sponge. Spread it well on baked crusts. Put half of a grated coconut on top.

Makes four pies

### SPONGE CAKE

Five eggs, separating yolks from whites  
One half cup cold water, added to yolks  
Beat till thick like cream  
Add 1½ cups sugar  
Beat five minutes again  
One and three-quarters cups flour

One-half teaspoon baking powder, added to and mixed with flour

Put half of flour in yolks, let stand. Beat egg white half stiff, add three-fourths teaspoon cream of tartar in whites, beat till stiff, then mix all together.

### WALNUT PIES

One cup molasses  
One-half cup sugar  
One cup water  
One cup walnuts  
Two tablespoons flour  
Two eggs

Mix all together, put in unbaked pie crusts. Makes two pies. Serve with whipped cream.

From this Bareville reader comes a household hint that might be saved until gardening time:

To raise nice and large cabbage heads, put a little sulphur at the roots when transplanting cabbage plants. This gives strong and healthy looking cabbage stalks.

"We have tried some of the recipes that have appeared in Lancaster Farming and liked them. So now I'm sending some

of my own so other readers may try them too," she concludes.

"Thanks for the copies of Lancaster Farming," writes Mrs. Horst of R2 New Holland "I've enjoyed your paper, very much, especially the Women's Page. Enclosed you will find a check for \$100 for a year's subscription. I'm sending along a few Household Hints.

**MELTING CHOCOLATE**  
Before melting chocolate, rub inside of pan with butter. Chocolate will not stick to pan.

**STARCH ON IRONS**  
To remove starch from an electric iron, turn heat indicator to "Rayon," and rub over sheets of waxed paper.

Mayonnaise Dressing is the recipe offered by Mrs. Samuel Keens of R3 Lititz, plus another for glamorizing sweet potatoes:

**MAYONNAISE DRESSING**  
One-half cup sugar  
One-half cup (scant) vinegar  
One-half cup water  
One egg  
One teaspoon mustard  
One teaspoon butter  
One teaspoon flour  
One-half teaspoon salt  
Combine sugar, salt and mustard. Beat egg, add to mixture. Add vinegar and water. Boil in double boiler until thickened. Makes a pint of dressing.

### ORANGE GLAZED SWEET POTATOES

Wash and cook six sweet potatoes. Peel and put into greased baking dish.

Combine:  
One cup orange juice  
Two teaspoons grated orange rind  
One tablespoon melted butter  
One-third cup brown sugar  
One-third cup granulated sugar  
Pinch of salt  
Pour over potatoes. Bake 30 minutes at 350 degrees. Baste occasionally.

"Enclosed find a recipe you might want for your Women's Page," writes Mrs. D. H. Hoffecker, R1 Gordonville. And it is one we will enjoy, I'm sure, typical Pennsylvania Dutch, and it's

### APPLE STRUDEL

First mix together,  
One and one-half cups flour  
One-half teaspoon salt  
Two and one-fourths teaspoons baking powder  
One-half teaspoon cinnamon  
One half cup granulated sugar  
In another bowl mix together

One egg  
One-half cup milk  
One-fourth cup melted shortening

Sift dry ingredients together. Add egg, milk and shortening combined. Add one and one-half cups tart, chopped apples. Put on a topping made of the following:

Combine together  
One-fourth cup granulated sugar  
Two tablespoons flour  
One tablespoon soft butter  
One-half teaspoon cinnamon  
Bake at 400 degrees about 30 minutes in an eight-inch greased pan

"I am sending a recipe which is very delicious," writes Mrs. Irvin N. Miller of R1 Lititz, and she adds, "I hope everyone else thinks so too."

### SOUR CREAM PIE OR UNION PIE

Two eggs (beaten well)  
One cup sour cream  
One pint thick milk  
One cup molasses  
One cup sugar  
One teaspoon soda  
Two tablespoons flour  
Add ingredients in order and bake until brown on top, at temperature of 400 degrees for 15 minutes, then 350 degrees until golden brown

Mrs. Lura Keene at Quarryville adds to the international flavor of our cooking this week with a recipe for

**SPAGHETTI SAUCE**  
One pound hamburger

## TAPESTRY OF LIFE

Faith is the narrow strand of white in my life's worn tapestry; It shines out in the darkest night Of trouble and adversity.

Hope is the iridescent blue Wool-fibril, often wafer-thin; Yet always beckoning anew To teach me sterner discipline.

Love is the golden filagree That interweaves and binds the plan, And gives the fragile tapestry Strength to outlast its growing span.

Used threads of white and blue and gold Unite to form my soul's stronghold.

One onion  
Two or three ribs of celery  
One green pepper  
Cook this together with a little lard or oil, then add  
One quart tomatoes  
One can tomato puree  
One or two cans tomato paste  
One teaspoon hot sauce  
Three tablespoons Worcester-shire sauce  
One-fourth teaspoon crushed, hot peppers  
Salt — and plenty of black pepper  
"You can make a double go and freeze," Mrs. Keene adds, also offering a recipe for

### BAKED CORN

Two cans crushed corn  
Two cups fine bread crumbs  
Three eggs  
One cup milk  
Pepper, salt and sugar to taste  
Cover with buttered bread crumbs and bake until firm.

Here are some household tips from The Pennsylvania State University that might be of interest to all:

### MAKE DRESS TO SAVE MONEY

Does it pay to make dresses at home?

Mae B. Barton, extension clothing specialist of the Pennsylvania State University, says U. S. Department of Agriculture home economists have been exploring this question.

The saving is greater in making street dresses than making house dresses. About \$5 was saved in making a dress similar in style to a \$10 ready-made garment. It took about three hours total time, excluding interruptions, to make the dress.

Homemakers must decide individually whether the savings

from sewing at home are large enough to make it worth the time lost from other activities.

### VARIETY MEATS COME IN STYLE

Variety meats come in several styles. Tongue comes fresh, canned, and pickled.

Helen L. Denning, extension nutritionist of the Pennsylvania State University, suggests summering fresh tongue until tender. Then slice and serve it either hot or cold.

Canned tongue usually is sliced just as it comes from the can or served hot with a brown gravy. Pickled tongue, considered a delicacy by many folks, usually is served cold in slices.

Japan restricts the influx of foreign capital, envoy says.

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