

## For the Farm Wife and Family

It happened Couple week ago, we warned that should any errors appear in these columns, drop us a line. From the reader who sent in the Home Made Bread recipe that appeared in Lancaster Farming Dec 23 comes a letter

"Lancaster Farming came yesterday with our bread recipe in it, but I am sorry there are a few mistakes in it I do believe we made them.

"(You are supposed to take bread flour (Gold Medal or Pillsbury) and that half should be omitted. Let the 15-quart container get full before putting it in the pans. When in pans, let it rise till double, then bake as directed."

So here's the corrected recipe: **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 Mix into a paste Add lukewarm water to make 1½ 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 bread flour (Gold Medal or Pillsbury), one-half cup lard, scant quarter cup salt in a 15-quart container and knead until smooth Cover and let rise full. Knead down again.

You can do this several times Then let the container get

## 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.

full Shape into four loaves, put in greased pans. Let rise until double. Bake at 415 degrees 15 minutes, then turn to 400 degrees Bake 35 minutes longer.

Crumb cakes are a speciality of Lancaster County, and for her recipe, Mrs. Mary K. Weaver, Leacock, win this week's free subscription to Lancaster Farming. Here's her recipe.

### CRUMB CAKES

One and one-half cups dry crumbs One and one-half cups scalded milk

Two tablespoons melted shortening

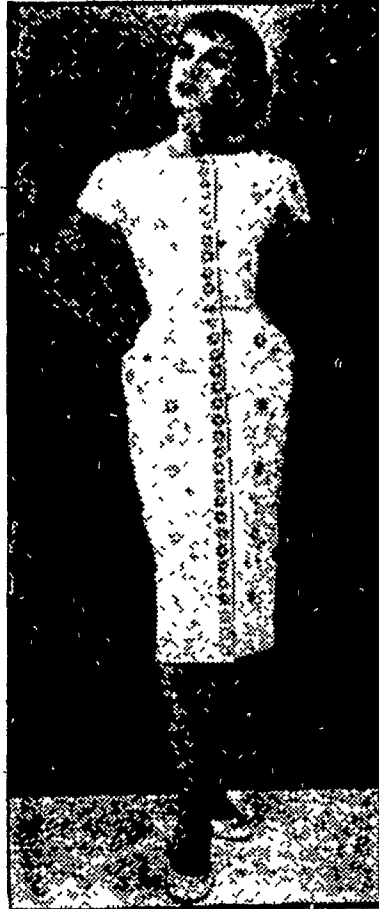
Two eggs, well beaten One-half cup flour

One-half teaspoon salt Four teaspoons baking powder

Soak crumbs in scalded milk with melted shortening added until soft. Sift dry ingredients together, add to first mixture and beat well. Bake on hot griddle, turning carefully as cakes are very tender. Serve with syrup

## Delicate Prints Blossom for Springtime Wear

BY EDNA MILES



Irish linen sheath embroidered in nontarnishable gold on high bateau neck, tiny sleeves. Background is beige. This is by Ben Barrack.



Print shantung sheath by Ben Barrack is in beige with leafy pattern in shades of green. It has square pockets, high bateau neck, tiny sleeves.

THIS year's resort crop of prints is the best yet. There was a time when any woman who wanted to be well dressed avoided prints as she would a plague.

And with good reason, too. They were loud, splashy, unbecoming. They emphasized, rather than minimized, figure faults. They were almost impossible to accessorize and if you figured out your wardrobe on a budget basis, they simply didn't belong in it.

But this year, prints are small, delicate and in lovely colors, either cool or vivid. They lend themselves to small, neat accessories. They are cut, for the most part, on straight, simple lines and often are in linen though they take equally well to cotton or silk.

These are the prints you'll wear next summer with short, white gloves, a cool, shiny white necklace, a black linen bag and shoes. There's no difficulty in accessorizing them since they highlight a single color easily picked up. Budget or not, have one of these prints in your wardrobe just for looking pretty.

or jelly.

"These are very good," Mrs. Weaver adds.

"I miss that friendly little paper that was in our mail box several times," Mrs. Walter M. Shearer, R2, Manheim, writes Lancaster Farming.

"Can I still come in as a charter subscriber?"

You certainly can, Mrs. Sherer. Mrs. Sherer is Lancaster county leader and publicity director for the South Penn Dairymen's association in Adams, Cambria, Cumberland, Dauphin, Franklin, Lancaster and York counties, representing 68 households. So any news in that line will be welcomed. Mrs. Sherer, and what about some recipes using goat's milk?

Here are recipes Mrs. Sherer has submitted for your test and taste

### MINT SHERBERT

One package plain gelatin, dissolved in one-fourth cup cold water;

Boil together three-fourths cup granulated sugar and one cup water

Pour over the dissolved gelatin Add juice of one lemon and two oranges

One-eighth teaspoon green pure food coloring Dash of salt

Two drops essence of peppermint Chill. Just before it sets, add two egg whites beaten stiff, return to refrigerator tray and freeze. Makes one tray.

### HAMBURGER BARBECUE

One and one-half cups chopped celery

One small onion Simmer in small amount of water

Add:

One pound raw hamburger One teaspoon mustard

One bottle chili sauce Two tablespoons tomato catsup

Salt to taste Simmer one hour. Serve in barbecue or frankfurter rolls

Serves eight

Mrs. A. W. from the Gordonville neighborhood sends in the following letter.

"Enclosed find \$100 for a charter subscription to Lancaster Farming. We have enjoyed it very much. Would also like to see a page of church services and also some recipes for diabetics as I believe there are many who may not know how to prepare the food which they should eat, as so many have taken the tests, but many more may have it and like to control it by eating right."

We mentioned before that to undertake a report of all the Lancaster County Church services would take several pages, so instead we have been carrying a weekly Sunday School lesson on the editorial page. As for recipes for diabetics, what do you as readers think? Care to send some in? Better yet — follow your doctor's directions.

### WICE KRAUT

(A Dutch Recipe)

Take one cup meat broth (beef broth is best)

One head of cabbage, not too large

Boil these together until the cabbage is slightly colored, then add

Four medium sweet potatoes, cut

Do not just lay them in on top, but stir them in under the cabbage so the broth will flavor and boil until soft. Best bring to boil, then simmer slowly the broth and cabbage for a few hours until cabbage is slightly colored. Then add sweets

"It is not good unless it is done slowly," she adds

Cabbage should be cut into one-sixteenth inch slivers for best results. Can also put some onion in. Mrs. A. W. adds.

Pork has been a long time fa-

vorite and the average person can digest it easily. But always remember pork must be thoroughly cooked.

### BARBECUED SPARERIBS

Three to four-lbs, pork spare-ribs

One lemon sliced

One large onion sliced

One cup catsup

One-third cup chili powder

One teaspoon salt

Three drops Tabasco

One one-half cups water

Have spareribs cut into three rib sections. Place ribs meaty side up in a shallow roasting pan.

Top each section with an onion slice and a lemon slice. Bake 30 minutes in an oven 450 degrees.

Combine remaining ingredients in a saucepan and heat to boiling point. Reduce oven heat to 350 degrees and continue baking until ribs are tender, about one hour. Baste ribs with sauce every 15 minutes, adding more water if sauce becomes too thick.

### PORK CHOPS WITH FRUIT

Five three-fourths inch pork chops

Three tablespoons fat

Salt and pepper

One No 2 can sliced pineapple drained

Ten dried prunes

One cup pineapple juice

Brown chops in hot fat, season with salt and pepper. Add pineapple slices, place a prune in the center of each. Add pineapple juice. Cover tightly and simmer 45 minutes to one hour. Garnish with parsley.

### PORK AND RICE CASSEROLE

Four three-fourth inch thick loin pork chops

Salt

One-half cup rice

One and one-fourth cups beef gravy

One-fourth cup water

One teaspoon salt

Pepper

Four medium onions

Two large carrots cut into 1 inch slices

Trim bit of fat from chops and heat in skillet. Sprinkle chops well with seasoned salt, brown

(Continued on page 7)

## FURNACE OIL

By using TEXACO FURNACE OIL you can always

Count On A Warm Home

CALL US FOR QUICK SERVICE

Garber Oil Company

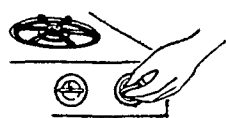
MOUNT JOY PHONE 3-9331 PENNA.

no more boil-overs! no more burning, scorching, sticking! with the sensational new

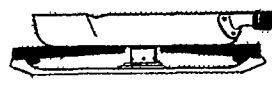


Now you can forget about cooking failures! This marvelous new controlled temperature top burner makes all kinds of cooking foolproof. Just set the dial to the desired temperature and the miracle THERMO-SET does the rest. The THERMO-SET Sensing Element keeps the temperature of your pot or pan just where you want it—and does it automatically. No more endless watching!

THERMO-SET top burner actually takes the guesswork out of everyday cooking and it's just one of the many "years ahead" features on the colorful all-new Caloric gas ranges. Yes, look to Caloric for modern automatic features, modern styling, a master line of modern gas appliances.



Just turn the automatic dial to the temperature you want, no fussing or continual re-adjusting



The THERMO-SET Sensing Element pressing against the bottom of your cooking vessel keeps its temperature constant—automatically

advertised on **HOME**

COME IN TODAY AND SEE HOW THERMO-SET TOP-BURNER WORKS...

MYER'S METERED GAS SERVICE

Phone 5-2775

MANHEIM

Subscribe Now

Charter Offer

\$1.00 First Year

Ends Soon

## OCTORARO SWISS CHEESE CO-OP

Manufactures of SWISS CHEESE AND BUTTER

Wholesale and Retail

Under new management

Phone Christiana 22R3