

Women's Page

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well on both sides in hot skillet. Remove chops to a 2 quart casserole. Add rice to drippings in skillet and cook, stirring, until browned; stir in gravy, water, salt, and pepper. Arrange carrots and onions on top of chops. Pour on gravy mixture. Bake, uncovered for 1 hour, or until chops are tender, in an oven 350 degrees.

SWEET-SOUR SAUCE

One cup sugar
One-half cup white vinegar
One-half cup water
One tablespoon chopped green pepper
One tablespoon chopped pimento
One tablespoon paprika
One-half teaspoon salt
Two tablespoons cold water
Combine sugar, vinegar, and cup water, green pepper, pimento, paprika, and salt. Boil five minutes. Blend cornstarch and cold water. Add to syrup and cook until thick. Cool and strain. Just before serving add a few bits of bright green pepper for color. Serve with pork chops.

FRIED PORK CHOPS

Six three-fourth inch pork chops
Two beaten eggs
Two tablespoons milk
One cup fine cracker crumbs
One-fourth cup fat
One-half teaspoon salt
Pepper
One-fourth cup water
Pound the chops thoroughly with meat pounder to one-half inch thick. Mix eggs and milk. Dip meat into mixture, then into crumbs. Brown on both sides in hot fat. Season with salt and pepper. Add water. Cover and cook over low heat 45 to 60 minutes. Lift chops occasionally to prevent sticking. For crisp coating, remove cover the last 15 minutes. Garnish with spiced crabapple on endive.

For the average child of 5 to 16 years these foods are suggested for daily consumption. One quart of milk, at least one egg, one serving of meat — fish, chicken, or liver; two vegetables, one orange, apple, or tomato and one additional fruit and two tablespoons of butter.

FRUIT SALAD

One package cream cheese
One-half cup mayonnaise
One tablespoon chopped nuts
One-half cup cream
Two one-half cups mixed fruit consisting of pineapple chunks, slices of orange and grapefruit, and cooked prunes cut in halves.
Blend cheese with small amount of the cream to soften. Beat in mayonnaise, then add rest of cream. Add a pinch of salt. Add the fruits and nuts. Serve on salad greens.

SCRAMBLED EGGS WITH TOMATOES

Two tablespoons butter
One slice onion
One cup tomatoes
One teaspoon sugar
Salt and pepper
Five eggs slightly beaten
One-fourth cup grated cheese
Melt butter, add onion, cook 5 minutes. Add tomatoes, sugar, salt and pepper. Cook 5 minutes, then add eggs and cheese. Stir and cook until creamery.

FISH CASSEROLE

Two cups cooked rice
Four hard boiled eggs chopped
Three tablespoons chopped parsley
Two cups cooked fish flaked
One-half cup cream
Salt and pepper to taste
Buttered crumbs
Mix rice, eggs, parsley, fish, cream, salt and pepper. Put in a casserole. Cover with buttered crumbs. Bake on an oven 350 degrees until crumbs are brown.

LIVER SAUTEED IN BUTTER
One lb liver cut into one-half

inch slices
Salt and pepper
Flour
Crisp bacon slices
Wipe liver with a damp cloth and remove thin outside skin and veins. If beef liver is tough, parboil 5 minutes. Sprinkle with salt and pepper. Dip in flour. Sauté in butter, allowing 2 tablespoons for 1 pound of liver. Turn frequently. Cook about 5 minutes or until red color is gone. Overcooking toughens liver. Serve with crisp bacon.

PORK STEAK CASSEROLE

Lean pork slice about one one-half inches thick
Salt and pepper
Flour
One-half cup consomme
Half slices of pineapple or chunk of tomatoes
Put pork slices in casserole. Sprinkle with salt, pepper, and flour. Over the meat arrange pineapple slices or tomato chunks. Pour consomme over and cover. Bake one one-half hours in an oven 350 degrees.

BEEF CASSEROLE

One green pepper chopped
Two onions chopped
Two tablespoons bacon fat
One pound ground beef
One large can cream style corn
Salt and pepper
Four tomatoes sliced
Buttered crumbs
Sauté pepper and onions in butter until light brown. Add meat and cook until browned. Place alternate layers of meat mixture and corn in buttered baking dish, seasoning with salt and pepper. Arrange sliced tomatoes over top. Cover with buttered crumbs. Bake in an oven 350 degrees until crumbs are brown.

BLUEBERRY PUDDING

Three cups blueberries
Three-fourth cup sugar
One-half cup water
Six slices bread
Butter
Cinnamon
Cook berries 10 minutes with sugar and water. Butter bread and sprinkle with cinnamon. Arrange bread and berries in alternate layers in a loaf pan. Chill several hours in refrigerator. Turn out and slice. Serve with cream.

It will be worth your while to try these cooky recipes. These special treats will delight all the cooky connoisseurs, and make welcome gifts.

BLACK WALNUT COOKIES

One-half cup butter or margarine
One two-third cups sugar
Two teaspoons vanilla
Two eggs well beaten
Two one-ounce squares unsweetened chocolate melted

Farm Women 21 Planning Roller Skating Party

Two events are being scheduled by Society of Farm Women No. 21, first a roller skating party at Rocky Springs Park, and a bake sale in front of the Greist Building at Lancaster.

Dates for these two events will be announced later, the Ways and Means Committee told in their Jan 12 meeting at the home of Mrs. Evelyn Herr, R1 Quarryville. Mrs. Ann Steinberg and Mrs. Alice Ressel were co-hostesses. President Alice Ressel was in charge of the meeting.

Reporting on the State Convention in Harrisburg were Mrs. Abbie Bradley, Mrs. Ruth Heidelberg, and Mrs. Ressel. The Society voted to contribute \$5.00 to the March of Dimes.

Two cups sifted flour
Two teaspoons baking powder
One-half teaspoon salt
One-third cup milk
One cup black walnuts chopped
Twelve cups sifted confectioners sugar

Cream butter, sugar, and vanilla together. Beat in eggs, add chocolate. Sift dry ingredients and add alternately with the milk, beating well after each addition. Add nuts. Chill for several hours. Form into balls one inch in diameter. Place on a greased baking sheet about two inches apart. Bake 20 minutes in an oven 350 degrees.

APPLE MERINGUE BARS

One-half cup butter or margarine
One-half cup sifted powdered sugar
Two eggs separated
One and one-fourth cups of sifted flour
Three apples, peeled and thinly sliced
One-half cup sugar
One-fourth teaspoon cinnamon
One cup ground walnuts
Cream butter with powdered sugar, add beaten egg yolks. Add flour. Beat well. Spread evenly in the bottom of a well-greased 9" x 13" pan. Arrange apple slices over the top. Beat egg whites stiff and gradually add one-half cup of sugar, and the cinnamon. Fold in half of the ground nuts and spread mixture over the apples. Sprinkle meringue with the remaining ground nuts. Bake 40 minutes in an oven 350 degrees. Cool slightly and cut into bars.

ICEBOX CINNAMON COOKIES

Three one-half cups sifted flour
One teaspoon baking soda
One tablespoon cinnamon

One-fourth teaspoon salt
Two cups butter or margarine
One cup brown sugar firmly packed

One cup white sugar
Two eggs well beaten
One cup finely chopped nuts
Sift flour, soda, cinnamon and salt together. Cream butter well, add brown sugar and white sugar gradually. Cream until smooth. Add eggs. Mix in dry ingredients, add nuts. Divide dough in half. Roll into rolls on a lightly floured board. Wrap each roll in wax paper. Chill overnight. Slice very thin. Place on a greased cookie sheet. Bake 10 to 12 minutes in an oven 350 degrees.

CHOCOLATE ORANGE COOKIE

One-fourth cup butter
One-half cup sugar
One egg
One square melted chocolate
One-fourth cup flour sifted
One-eighth teaspoon salt
One-fourth teaspoon vanilla
One-fourth cup chopped nuts
One-fourth cup candied orange peel cut fine
To the melted chocolate add butter, sugar, egg, flour, salt, vanilla, nuts, and orange peel. Beat well. Spread in a shallow, buttered pan, 8 inches square. Bake 25 minutes in an oven 350 degrees. Cut in squares.

OATMEAL COOKIES

Two cups sifted flour
One-half teaspoon salt
One cup butter or margarine
One-half cup sifted confectioners sugar
Two teaspoons vanilla
One cup quick cooking oatmeal
Candied cherries
One package semisweet chocolate pieces
Two tablespoons milk
Chopped pecans
Cream butter, add sugar and vanilla. Cream well. Sift flour and salt, and add to butter mixture. Beat well. Add oatmeal. Mix well. Shape one tablespoon of dough around each cherry. Place on an ungreased cookie sheet, two inches apart. Bake 25 to 30 minutes in an oven 325 degrees. Cool. Melt chocolate mix-

Farm Society 18 Members Guests Of Society No. 7

Thirty members of the Society of Farm Women 18 were guests of Society 7 at a Saturday luncheon meeting in the Paradise Elementary School.

Mrs. C. J. Keneagy, president, welcomed the guests. Attendance from the host society was 35.

Plans were announced for the Feb. 11 meeting at the Leacock Presbyterian Church social rooms.

Reports on the state convention during the farm show were given by Mrs. Raymond Stoner, Society 18 president, and Arthur J. Eshelman, superintendent of the Pequea Valley School district showed a film on California.

Mrs. Herman Brackbill and her entertainment committee had charge of luncheon plans.

THAT CRAZY STOVE.

Berlin — Radio engineers are amazed that a "perfectly normal" electric kitchen stove plays radio programs while its owner, a West Berlin housewife, cooks the family's meals on it. Mrs. Meta Semler's stove, which is several years old, began recently to play radio programs. She called the engineers, who could find no secret devices and decided the nearby relay tower of a radio station just happened to hit a wave length in the metal parts of the stove, turning it into a primitive receiving set.

ed with the milk over hot water. Mix until smooth. Dip the top of each cookie in the chocolate mixture.

That's about it for today. How about some more cards and letters, recipes and household hints, something typically Lancaster County? Send them to Household Page, Lancaster Farming, Quarryville, Pa., and — We'll see you next week.

DR. E. R. GEHMAN

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