

Women's Page

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Be sure to empty all the pockets and treat stains before washing. A clipping torn from a magazine with colored illustrations can work havoc with your wash. Remember that hot water and soapsuds will set untreated stains.

The best way to wash white cottons and linens effectively by hand is to use water as hot as your hands will stand. This will be approximately 120-degrees. Ten degrees less is just right for fast-colored cottons, linens and nylons.

Rayons demand lukewarm water — about 100 degrees. Silks and woollens wash best in 95 to 100-degree water. When using a bleach of any kind, make sure it is safe for the fabric. Read the directions carefully. Nylon and other man-made fabrics require special bleaches and sometimes, when the water is hard, a water-softener is necessary.

Remember, we're still anxious to hear from you, and we welcome your letters. If you have a recipe or a household hint — send them in. Even though you've written before, or even though your letter has appeared in these columns, we'll be glad to share your ideas or recipes again with our readers.

Write: Women's Page, Lancaster Farming, Quarryville, Pa.

Sweet potatoes offer a wide variety in the menu, and we are sure every housekeeper recognizes their nutritional value. With the help of these recipes you may be able to maintain interest in your sweet potato dishes.

BAKED SWEET POTATOES

Select potatoes of uniform size. Wash and trim off ends. Wipe with a slightly greased rag. Bake in an oven 300° degrees until soft. Make a crisscross cut in potato and place a generous lump of butter on top. Serve hot.

SWEET POTATOES AND SAUSAGE

Baked potato
Sausages
Sugar

Skin and cut potatoes in halves lengthwise. Fry sausages, then fry potatoes. Arrange on a platter with the sausages in the center. Sprinkle potatoes with a little sugar. Serve hot.

CANDIED SWEET POTATOES

Six medium sweet potatoes
One-half teaspoon salt
One-fourth cup water
One-third cup melted butter
One cup brown sugar
One-half cup chopped pecans
Juice of one-half orange — one-half orange sliced thin
Wash and cook potatoes until tender. Drain, peel, cut in halves lengthwise. Arrange in a shallow greased baking dish. Pour juice from one-half of the orange over potatoes, sprinkle with chopped pecans. Cover with the thin orange slices. Make a syrup by cooking butter and sugar together for five minutes. Pour over potatoes and sprinkle with salt. Bake 1 hour in an oven 300 degrees, basting frequently. The potatoes should be transparent when done.

SWEET POTATO CASSEROLE

Two and one-half cups mashed sweet potatoes
Three tablespoons melted butter
One-half teaspoon salt
One-fourth cup hot orange juice
One cup crushed pineapple, drained
Marshmallows, cut in half
Add butter, salt and orange juice to mashed potatoes. Beat well. Add pineapple. Pour into a greased casserole. Dot with butter. Bake in an oven 375 degrees for 15 minutes. Top with marshmallow halves and bake until marshmallows are golden brown.

New Toppings Spice Pumpkin Pie for Any-Season Treat

BY DOROTHY MADDOX

NO need to wait for autumn to savor the deliciousness of pumpkin pie. Canned and frozen pumpkin is at your finger tips in the stores, all year around. And if you're not in the baking mood, the old-time favorite of grandma's kitchen is waiting for you on the shelves of your bakery or food shop.

Now comes the modern touch—a dramatic topping—for a spicy pumpkin pie, purchased or homemade. The toppings are a new idea but their flavors are time-tested.

Apple-Cream Topping

One cup heavy cream, 1 tablespoon confectioners' sugar, 2 tablespoons apple butter, 8 banana slices, 2 tablespoons lemon juice, 8 pecan halves, one 8 or 9-inch pumpkin pie.

Whip cream with confectioners' sugar until stiff. Fold in apple butter and spoon onto pie in 8 mounds. Dip banana slices into lemon juice. Place 1 banana slice and 1 pecan half on each whipped cream mound.

Walnut-Crunch Topping

One-half cup brown sugar, firmly packed, 1 tablespoon milk, 1 tablespoon honey, ½ cup chopped walnuts, one 8 or 9-inch pumpkin pie.

Combine brown sugar, milk, honey and chopped nuts. Spread over top of pumpkin pie. Bake in a moderate oven (350 degrees F) for 10 minutes.

Orange-Cheese Topping

One egg white, 2 tablespoons brown sugar, dash of salt, ¼ cup orange marmalade, 1 (3-ounce) package cream cheese, ½ teaspoon cinnamon, 1 tablespoon orange marmalade, one 8 or 9-inch pumpkin pie.

Combine egg white, brown sugar and salt. Beat until meringue



Three delicious toppings for pumpkin pie. From left: Orange-cheese topping; walnut crunch topping; apple-cream topping.

holds in stiff peaks. Blend marmalade, cream cheese and cinnamon. Fold into egg-white mixture. Spread over top of pumpkin pie. Swirl 1 tablespoon orange marmalade through topping. Refrigerate until served.

SWEET POTATO PUFFS

Six medium sweet potatoes
Parsley
Salt
One-fourth teaspoon pepper
Three tablespoons melted bacon fat
Three slices cooked bacon

Cook and mash sweet potatoes. Add the salt, pepper and bacon fat. Mix well. Cool. When cool enough to handle form into round balls, 2 inches in diameter. Sprinkle with chopped bacon and brush with melted butter. Brown in an oven 275 degrees for 15 minutes. Garnish with parsley and serve hot.

SWEET POTATO PONE

Three cups grated raw sweet potatoes
One-half cup melted butter
One cup brown sugar
Two eggs well beaten
One cup milk
One-fourth teaspoon nutmeg
Few broken pieces orange peel
One-fourth teaspoon cinnamon

To the grated sweet potato add melted butter, sugar, eggs, and milk. Stir in orange peel, cinnamon and nutmeg. Mix thoroughly. Bake in a buttered baking dish, in an oven 325 degrees for 1 hour. Stir constantly while cooking.

Interest in religion is growing among college students.

GOLDEN STICKS

Peel and cut sweet potatoes into sticks one-half inch in thickness. Drop sticks into hot fat one-half inch in depth. When golden brown lower heat and cook until done. Drain on absorbent paper.

SEAFOOD CROQUETTES

Two cups cooked rice
One and one-half tablespoons butter
Two tablespoons flour
One-half cup milk
One 7-oz. can tuna, flaked
Two beaten egg yolks
One teaspoon salt
Three tablespoons grated American cheese
Two egg whites slightly beaten
One and one-half to two cups dry bread crumbs
Melt butter, flour and blend, gradually add milk, stirring constantly. Cook over low heat until thick and smooth. Add hot rice to the white sauce, add tuna, egg yolks, salt and cheese. Spread on a plate and chill thoroughly. Shape into cones, dip in egg whites then in bread crumbs. Fry in deep fat until golden brown. Serve on rings of pineapple. Garnish with lemon wedges.

Before we wind up we'll first answer a question from Mrs. Luther J. Parmer, R2, Cochranville: "Can a Chester Countyan come in?" Absolutely, we answer, but

we'll let Mrs. Parmer continue: "Please find one dollar for a year's subscription and thanks for the free copies I received earlier."

"I like the recipes in your paper as I bake a lot for market. Am sending one for Rice Pudding."

RICE PUDDING

One quart rich milk
Four tablespoons rice
One-half cup sugar
One teaspoon vanilla
One-fourth teaspoon salt
Bake in slow oven, stir until it gets thick, then let brown.

For our closer, Mrs. Ray Snader of Terre Hill advises a

HOUSEHOLD HINT

Don't throw away that old piano stool. Paint it to match

your kitchen. Sit down to do more household chores. It's ideal for ironing as it moves to and fro and is adjustable in height.

That's about it for now — keep those letters coming and we'll see you next week.

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