

For the Farm Wife and Family

Mrs. Jonas M. Martin, Jr., R1 New Holland, is this week's winner of a one-year subscription to Lancaster Farming. First came her letter with the recipe, later a card explaining she had forgotten to give the name. But here's her letter:

"Have been reading your paper and thought you would like to try this desert. The kids always say, 'This tastes like ice cream.' We'll call it

GRAHAM CRACKER FLUFF

Two egg yolks
One-half cup sugar
Two-thirds cup milk
One package gelatin, dissolved in
One-half cup cold water
Two egg whites
One cup whipping cream
One tablespoon vanilla

CRUMBS

Three tablespoons melted butter
Three tablespoons sugar
12 Graham crackers
Beat egg yolks, add sugar and milk
Cook in top of double boiler until slightly thickened.
Pour hot mixture over softened gelatin and stir until smooth.
Chill until slightly thickened.

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.

Add stiffly beaten egg whites, vanilla and whipped cream to chilled mixture. Make crumbs with Graham crackers, sugar, butter. Line serving dish with three-fourths of crumbs and add custard mixture, top with remaining crumbs. Let set.

Something in the line of the unusual comes from a St. Louis, Mo. reader, way out west, so to speak. It's something you might want to try:

BAKED SEAFOOD SALAD

Ingredients:
Six tablespoons chopped green peppers
Three tablespoons chopped

Farm Women 12 Install Newly Elected Officers

Named and installed for two-year terms as officers of the Society of Farm Women #12 Jan. 21 were Mrs. Lester Segman, president, and Miss June Brenner, vice president. The meeting was at the home of Mrs. Irene Frey, Creswell, with Mrs. Helen Ressler as co-hostess.

The Society voted to give \$10 to the March of Dimes Polio Fund and reports from members who attended the Annual State Convention in Harrisburg during the Farm Show were offered.

There were 24 members and three visitors present.

Onions

One cup chopped celery
One-half teaspoon Worcestershire Sauce

One cup mayonnaise
One cup crab meat
One cup shrimp

One-half teaspoon salt
One-half teaspoon pepper
Three-fourths cup crushed potato chips

(These amounts serve six persons)

Chopped ingredients are mixed with cleaned, cooked shrimp, flaked crab meat, mayonnaise and seasonings. Mixture is heaped into crab shells and placed on a baking sheet. Filled shells are sprinkled with crushed potato chips and baked in a preheated moderate oven (350 degrees) for 30 minutes.

It should be served hot. This is a sufficiently substantial dish and can be served the year 'round.

Some time back we asked for typical Pennsylvania Dutch recipes, and no doubt this, from a reader at Pequea, who wishes her name be withheld, is truly typical:

SNICKERDOODLES

One cup brown sugar
One egg
One-half cup raisins
Two tablespoons butter
One-half cup milk
Two teaspoons baking powder
Two cups flour
One-half teaspoon vanilla
Sprinkle with cinnamon and sugar

Beat egg and sugar and butter, then add flour and baking powder gradually with milk and finally the vanilla and raisins. Bake at 350 degrees until light brown. Makes three dozen.

Thanks for the free copies of Lancaster Farming, writes Mrs. John K. King of R1 Strasburg, adding, "I like the Farm Women's recipes. Here is one of my favorites:

RAISED POTATO BUNS

Two cup mashed potatoes
Two cups lukewarm water
One cup granulated sugar
One tablespoon salt
Two packages dry yeast
One cup melted lard
Five eggs, beaten
Ten cups Gold Medal flour—scant

Mix together dry yeast, water and four cups of flour. Let raise one hour, then add one cup melted lard, eggs, potatoes, sugar, salt, and six cups flour. Knead

A Little Boy Goes To Bed

A shoe's taken off in the bathroom,
A sock's taken off in the hall.
The others come slack when he's lying on his back
With his feet up against the wall.
His overall's shed as he jumps on the bed,
His shirt as he starts down the stairs.

(There's someone he missed, who has to be kissed),
Then his underwear's left on some chairs!
When he's down to his skin and his mother's all in,
Is this the last act of the drama?
Not so! Comes the bluff of being lions and stuff,
Till he's ready to don his pajama.

And the blankets, in layers,
And the story and prayers,
And the blinds to be drawn,
And the light to be blown.
And at last, when you think
You are done —
There's — a drink!

well and let rise until dough feels light, then roll and cut about one or one and one-half inches apart. Makes around 40 buns.

If you want sticky buns, spread butter, brown sugar and cinnamon on dough before you roll and cut. You can make pecan bun, or raisin buns, however you wish.

Cookies, custards, pies—"These are very good recipes," writes Mrs. M. E. Gerhart, R1 Stevens, who enclosed \$1.00 as a charter subscriber to Lancaster Farming, since she enjoys our paper very much.

VELVET COOKIES

Three cups XXXX Sugar
Six cups flour
Four eggs
One teaspoon soda
One teaspoon cream of tartar
One teaspoon lemon extract or vanilla

Form into rolls, put in refrigerator overnight, then slice and bake at 375 degrees. Place icing on top.

CHOCOLATE CUSTARD

Bake pie crust
Three scant cups sugar
One-half cup cocoa
One teaspoon vanilla
Six egg yolks
Six tablespoons corn starch
Two quarts milk
Boil until thick. Beat whites of eggs and add one teaspoon granulated sugar and put on top. Put in oven until brown.

BROWN COCONUT PIES

One egg
One cup molasses
One cup coconut
One cup sugar
Two cups water
One teaspoon baking powder
Three scant tablespoons flour.

"I am interested in the paper Lancaster Farming," we hear from a reader out at Gordonville. "I like the recipes and I am going to give a few, but do not put my name to the recipes," she adds.

MOTHERS OATS COOKIES

Two cups Mothers Oats (Quick or Old Fashioned uncooked)
Two cups light brown sugar
One cup melted butter and lard
Two eggs, beaten
One cup shredded coconut
Mix in hot water:
One teaspoon soda
A little salt
Vanilla
One-half teaspoon cream of tartar
One cup walnuts
Two cups flour
Bake

MOLASSES CAKES

One cup New Orleans molasses
Two and one-half cups light brown sugar
One cup butter and lard, mixed
One cup thick milk or buttermilk
Six cups all-purpose flour
Four level teaspoons baking soda, sifted in with flour
Two eggs

(Continued on page 7)

Beat The Spring Rush!

Get like "NEW" Performance . . . Have your tractor and farm machinery overhauled now.

MANN & GRUMELLI

Your Allis Chalmers Dealer

Ph. 70R12

R. D. 2, QUARRYVILLE

OCTORARO SWISS CHEESE CO-OP

Manufactures of
SWISS CHEESE AND BUTTER

Wholesale and Retail

Under new management

Phone Quarryville 53R14

Authorized Dealer

FOR

Massey Harris

Ferguson

New Holland

Brillion

Terramatic Barn Cleaners
and Other Lines.

CHECK OUR BUYS IN USED EQUIPMENT

Serving Chester County and Southern
Lancaster County Over 16 Years

Now Is The Time To Have That Baler, Tractor or Combine Reconditioned by Factory Trained Personnel

GENUINE REPAIR PARTS & SERVICE

S. G. LEWIS & SON

West Grove, Pa. Phone West Grove 2214
Or Kirkwood 32R4

For Your Local Representative

Subscribe Now

— Charter Offer —

\$1.00 First Year

Ends Soon

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.

**FOR REAL QUALITY...
STICK TO JOHN DEERE!**



Quality manufacturing is the byword of every John Deere factory. Beginning with incoming shipments of only the highest-grade materials, each manufactured part . . . every finished implement is inspected thoroughly by skilled workmen to assure its meeting exact John Deere quality standards. That's why farmers everywhere are loud in their praise for the dependability . . . the quality construction of John Deere Farm Equipment. See us for information.

LANDIS BROS.

Latest Improved Farming Equipment

1305 Manheim Pike Phone 3-3906
P. O. Box 484 Lancaster, Pennsylvania

THE SIGN OF Dependable FARM EQUIPMENT