

For the Farm Wife and Family

First of all, we start off this week with a correction. Here we give a Chocolate Cake that wins its distinctive position through salad dressing, and we left out the salad dressing.

But thanks to Mrs. W. C. Tibshman of Terre Hill, we're willing to rectify the error and reprint the entire recipe, which won a year's subscription to Lancaster Farming for her.

Here it is again:

CHOCOLATE CAKE

One cup sugar
Two cups flour
Four tablespoon cocoa
One and one-half teaspoons soda
Sift together these ingredients, then add
One cup salad dressing
One cup cold water
Mix well and bake in 350-degree oven

"Thank you so much for the free subscription to Lancaster Farming," Mrs. Hibshman writes, "I certainly will enjoy reading it. Perhaps some housewives might have tried the recipe and it would possibly be a failure if they did not add the salad dressing. Thank you."

And thank you, Mrs. Hibshman

This week's winner of a one-year subscription for Lancaster Farming is from Mount Joy, Mrs. Harold Shearer of RD 2. She writes:

"Am receiving Lancaster Farming and like it an awful lot. Am making a recipe book out of the recipes and hints I'm including a recipe that may be handy for those who buy eggs and shortening. It's called

MIRACLE WHIP CAKE

Mix together
One cup granulated sugar
One cup Miracle Whip salad dressing
Add
Three heaping tablespoons cocoa
Two cups sifted flour
One cup hot water
Two teaspoons soda in water
One teaspoon vanilla
Bake at 350 degrees, 30 or 35 minutes

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.

"This is a good, moist cake and always comes out right," she adds.

There's a very nice letter and a heap of recipes today from Mrs. Abram H. Sumpp, whom we heard from back in December. Mrs. Summy has a lot of old-time recipes that might prove worthy of the scrap book you're making from these columns.

"I have enjoyed your papers, also the Women's Page with the recipes as I love to try new ones. I'll add a few:

Household Hint: If you lay a piece of string across the jar before you pour your paraffin on preserves, you can pull the thread when you're ready to serve the preserves and your paraffin comes right off.

Household Hint: If you add a half cup of vinegar to a quart of water you make windows and glassware shine without rubbing.

Household Hint: In cold weather, add salt to your rinse water and your wash will not freeze on the line (We'd be a bit cautious about this. What do you think?)

Has anyone tried this?

PICKLE CARROTS

One cup sugar
One cup vinegar (I use water to vinegar)
One scant drop cinnamon
One scant drop of cloves oil
Cook your carrots in salt water. I cut them lengthwise, cook soft, then I put them in jars, heat the syrup and pour on. We

don't care for spices so I just use cinnamon. They are very good."

UPSIDE DOWN CAKE

One-third cup shortening
Two-thirds cup sugar
Two-thirds cup milk
One teaspoon vanilla
One-eighth teaspoon salt
Two eggs
One and two-thirds cup flour
Two teaspoons baking powder
Cream shortening and sugar.
Add remainder of ingredients; beat well, pour over mixture.

MIXTURE

One-third cup butter
One cup light brown sugar
One and one-half cups of apricots
You can use peach, apricot, pineapple — whatever you prefer. We like apricot.

Put butter and sugar in a pan; heat slowly, stir till well browned, being careful not to burn. Add apricots. Pour batter over top and bake 25 minutes in moderate oven till done. Turn out fruit side up, serve warm or cold.

SPRINGERLIES

One pound XXXX sugar
One pound flour, salted
Four eggs
Six drops oil of anise or as you like

One pinch bakers' ammonia
Mix well. Roll one-half inch thick, cut in squares night before. Let set, bake in 325-degree oven 40 minutes.

PEANUT BUTTER CRISSCROSS

One cup shortening
One cup granulated sugar
One cup brown sugar
One cup peanut butter
Two eggs
Three cups flour, salt
Two teaspoons baking soda
Make tiny ball in palm of your hand, press with back of a fork crisscross, bake in 350-degree oven
Makes 50 to 60 cookies. Watch carefully, these burn easily.

CREAM CAKE

One cup sugar
One cup flour
One teaspoon cream of tartar
One-third teaspoon baking soda
Three eggs
Bake at 350 degrees, then put in
FILLING
Two cups milk
Two tablespoons flour
Three tablespoons sugar
Two eggs, flavoring. Spread between layers.

Finally, thanks to Mrs. Summy, we have a recipe that might be as typical of Lancaster County cookery as any we've found. Here is one for

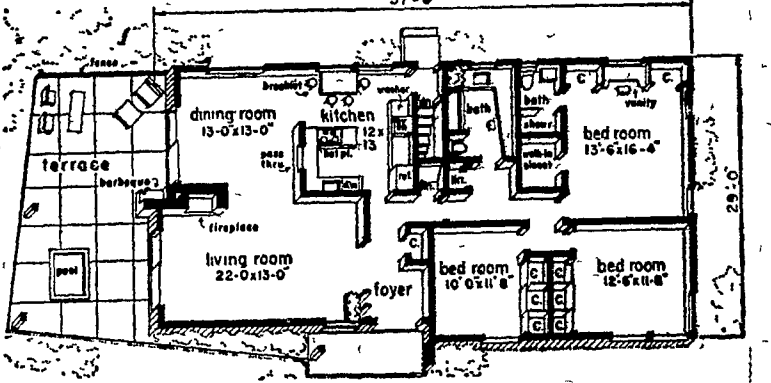
FAT CAKES OR SNOW BALLS

One cup sugar
One cup thick milk
One-fourth cup sour cream
One egg
Three cups flour
One teaspoon cream of tartar
One teaspoon baking soda
Mix together
Drop in deep fat with teaspoon. Do not make too big or they will not cook through. Roll in XXXX Sugar with corn starch mixed in so they look like snow balls. If they are too rich, add a small amount of flour.

Flat-Roof Plan, and a Down-To-Earth House

from SMALL HOMES GUIDE

There is excitement in the openness of the living-dining-kitchen area of this home by Architect Rudolph A. Matern, featured in SMALL HOMES GUIDE magazine. Here is a natural for the family that likes to entertain, with free circulation between snacking and games or music. Kitchen work area, with its U shape, can remain private in spite of any party panic. Area is 1,564-sq. ft. For information on blue prints and their cost, write to SMALL HOMES GUIDE, Dept. 1652, 621 N. Dearborn Street, Chicago 10, Ill.



From RD 1 Pequea, we have a nicely-written letter from a housewife who prefers that her name be withheld. Here it is:

"I want to thank you for sending me your paper. Here is a

Household Hint: For keeping turnips in the fall, cut tops off and put them in an old lard can that has a tight fitting lid. Doesn't matter if the can has some holes in the bottom. If the tops aren't cut off to close, they will grow out again and the tops help make a good salad.

"I take a turnip, wash and scrub it, cut out any spots, but don't peel. Shred it fine, cut the yellow tops in, put your favorite salad dressing on it or sweet vinegar with some chopped-up hard-boiled eggs and sprinkle with paprika. Here you have a tasty, inexpensive salad.

Household Hint: If you have a small family or like to make a baked dish, just get a small portable oven to fit tightly over your stove burner and you can bake as nice as in your large oven, and it doesn't take as much electricity.

(Continued on page 7)

Very Interesting
Parkesburg — I have been receiving your paper for some time and find it very interesting, as I was once a farmer. I thank you for the past copies of the paper.
James B. Shaw

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