

Women's Page

(Continued from page 6)

Pennsylvania Dutch recipes we love. Here's one from Mrs. Edna Atmer of R1 Paradise:

WALNUT SUGAR COOKIES

Three pounds of sugar
Three cups lard, margarine or butter
One and one-half pint thick milk
One and one-half pint flour
Three teaspoons soda
Three teaspoons cream of tartar
Flavor with walnut flavoring fine kernels. Chill in refrigerator overnight, roll out about one-quarter to one-half inch thick, bake in moderate oven.

From the angle of convenience, economy, and nutrition, dried fruits stand with the first. They are a good source of iron; apricots, peaches, currants, dates, figs, and prunes, all vie with raisins in this respect.

SPICED FRUIT BREAD

Three cups sifted flour
Four and one-half teaspoons baking powder
One one-half teaspoons salt
One-half cup sugar
One teaspoon mace

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THINGS I LIKE

I like the simple things of earth:
A daisy on the lawn,
A violet by the garden gate,
A breath of air at dawn.

I like the lovely things on earth
A rainbow in the skies,
A row of purple irises,
A pair of shining eyes.

I like the solid things of earth:
A firm and rugged tree,
A mammoth boulder on the hill,
A mighty ship at sea.

I like the lasting things of earth:
A faith that conquers strife,
A love that brothers mankind,
A strong and worthy life.

One-half teaspoon of ground cloves
One-half teaspoon nutmeg
One one-half cups currants
Two eggs well beaten
One cup milk
One-fourth melted shortening
Sift together flour, baking powder, salt, sugar, mace, cloves and nutmeg. Stir in currants. Combine eggs, milk and shortening. Add to flour mixture, stirring until just mixed. Put into a greased, floured, 9" x 5" x 3". Bake in an oven 350 degrees for one hour, 15 minutes

RAISIN DUMPLINGS

One cup sifted flour
Three teaspoons baking powder
One teaspoon salt
One tablespoon shortening
One-half cup seedless raisins
Three-fourth cup dry bread crumbs
One well beaten egg
Three-fourth cup milk
Two teaspoons grated onion
Sift together dry ingredients. Cut in shortening. Add raisins and bread crumbs. Combine egg, milk, and onion. Stir into raisin mixture. Mix just enough to moisten. Drop by teaspoons into boiling water in which chicken has been boiled. Cover tightly and steam 20 minutes. Serve with broiled chicken.

APRICOT PUDDING

One-half cup butter
Two cups dried apricots
One cup sugar
Four eggs
Two cups dry bread crumbs
One-half teaspoon cinnamon
One-half teaspoon baking soda

How to Grow Old Gracefully Subject

"Growing Old Gracefully" will be the topic of Miss Ruth Kimble, Lancaster County home economics representative at a meeting of the Society of Farm Women 1 February 16 at the home of Mrs. Henry Brubaker, R3 Lititz. In a meeting Saturday at the Brubaker home, Dr. Samuel Hauck addressed the society. Contributions were voted to Heart Haven Mrs. Rachel Bollinger, Lititz, will be hostess for the March 3 meeting with Miss Margaret Hower co-hostess.

One tablespoon lemon juice
One tablespoon grated lemon rind

One teaspoon almond extract
One-half cup evaporated milk
Chop the apricots fine. Cream butter until smooth and soft. Add sugar gradually, beat until light and fluffy. Separate eggs and drop unbeaten egg yolks into the batter, one at the time beating well after each addition. Stir in crumbs, cinnamon, and soda, then add lemon juice, lemon rind, almond extract, milk and fold very gently into batter. Spoon into one one-half quart greased mold. Cover tightly and place on a rack in a large kettle. Pour in enough boiling water to measure 2 inches. Cover and let pudding steam for two hours. Unmold on serving dish, cut in thin slices and serve with hard sauce or whipped cream

FRUIT COMPOTE

Two cups prunes
One cup dried apricots
One-half cup seedless raisins
One-fourth teaspoon salt
One-half cup crushed pineapple
One-fourth cup sugar
One tablespoon lemon juice
One-eighth teaspoon cinnamon
Combine prunes, apricots and raisins. Cover with water. Add salt. Cover and cook until prunes are tender, about 30 minutes. Stir as little as possible so fruit will stay whole. Add pineapple, sugar, lemon juice and cinnamon. Cook 5 minutes longer. Leave covered while cooking. Serve as dessert or as a breakfast fruit.

PRUNE CAKE

Twelve pitted and quartered cooked prunes
Three cups biscuit mix
One teaspoon mace
One egg, beaten
One-half cup sugar
One cup milk
Three tablespoons melted butter

Add sugar gradually to well beaten egg. Add milk and melted butter. Stir in biscuit mix and mace. Mix, but do not beat. Put in an 8" x 8" x 2" buttered baking dish. Arrange prune quarters in rows on top of batter. Sprinkle with topping. Bake in an oven 400 degrees for about 30 minutes. Serve hot for breakfast, cut in squares, with plenty of butter. Or serve hot as a dessert with a lemon sauce

TOPPING

One cup sugar
Three tablespoons flour
One teaspoon cinnamon
Two to three tablespoons butter
Mix together the dry ingredients. Work in butter until crumbly by using a fork.

That's about it for this week. Keep your letters coming, to Women's Page — Lancaster Farming — Quarryville, Pa., and we'll see you next week.

Farm Womens Societies

Farm Women 5 Plan Kreider Sale Stand

Farm Society 5 met Saturday at the home of Mrs. Edith Longenecker, R1 Manheim, where reports of the state convention in Harrisburg were given by Mrs. Ruth Ebersole and Mrs. Amanda Holbein.

A memorial service was conducted by Mrs. Helen Zink, honoring a late, loyal member, Mrs. Mary Hertzler.

Plans are underway to serve the food stand at the Mahlon Kreider Farm sale March 10. Mrs. Miriam Graybill, Lititz, was accepted as a new member.

Miss Rosa and Miss Ella Snavelly, R1 Manheim, gave an illustrated lecture on National Parks.

The next meeting will be March 3 at the home of Mrs. Pauline Longenecker, 101 South Grand Street, Manheim.

Farm Women 19, 20 Visit County Home

Refreshments will be taken to guests of the Lancaster County Home by Farm Womens Societies 19 and 20, a meeting of the group recently at the home of Mrs. Joseph Best, Kirkwood, determined.

Co-hostesses were Mrs. Best, Mrs. Silas Rice and Mrs. Elam Hess. Presiding was Mrs. Park

Reinhart. Delegates sent by the society to the state convention in Harrisburg in January gave reports.

Mrs. Silas Rice will entertain at the March 1 meeting. Mrs. Louis G. Ferguson and Mrs. Carroll Greenleaf, Jr., will be assistant hostesses. A bake sale will be held March 3.

PP&L Demonstration For Farm Women 6

Meeting at the home of Mr. and Mrs. Milton Eberly, R3 Elizabethtown, the Society of Farm Women No 6 will see a demonstration by Robert Dysart, representative of the Pennsylvania Power and Light Co. The meeting will be March 3.

In a meeting Saturday at the home of Mrs. C. H. Frey in Elizabethtown, reports were given on the state meeting by Mrs. Eberly and Mrs. Frey who conducted devotions, and Mrs. Esther Heller offered a vocal solo. Mrs. Ira Helsey conducted an auction following the program. Co-hostesses were Mrs. Sherman Shaeffer, Mrs. Raymond Baum and Miss Katie O. Miller.

Co-hostesses for the March 3 meeting will be Mrs. Charles Rife and Mrs. Laura Snyder. A bus trip to the Philadelphia Flower Show March 15 is planned. Mrs. Paul Brandt is in charge of bus reservations.

Well Worth The Price

Lancaster — I like the way you quoted the prices of the Poultry Auction at Rohrerstown. Your newspaper is well worth the price — Paul W. Martin

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