

For the Farm Wife and Family

Violet Preston, Coatesville, Pa. is this week's winner of a one year's subscription to Lancaster Farming for a series of good recipes. One of her friends, 75 years old, provided her with this recipe, and "I like it," she writes, "It's a very old recipe."

But a little more about this Coatesville reader's letter: "I enjoy reading Lancaster Farming. I am a farm girl, only now I live in the city but still enjoy the farm. This recipe is very good. It's a meal in itself, and the recipe probably dates back 45 years."

DINNER-IN-A-DISH

Four tablespoons lard or butter
One and one-half teaspoons salt
One medium onion, chopped
One-fourth teaspoon black pepper
Two green peppers, sliced
One or two eggs
Two pounds hamburger
Two cups whole corn
Four medium tomatoes, sliced
One-half cup dried bread crumbs

Put shortening or butter in skillet and fry peppers and onions for three minutes lightly. Then add meat and blend thoroughly. Add seasoning, then remove from fire. Stir in eggs and mix well. Put one cup corn in a baking dish, then half the meat mixture. Add a layer of sliced tomatoes, then another of corn, meat and tomatoes. Cover with crumbs, dot generously with butter or shortening. Bake in a moderately hot oven about 35 minutes.

What's in fashion now?

Children come in for their share of fashion planning and interest these days. Many clothes designers are finding it profitable to design and manufacture the "latest" for the little ones.

One outstanding designer of children's clothes tells us that this spring and summer clothes

Free To Women...

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for the little ones will be simple and happy, not sweet and sticky. She says that Danish youngsters' clothes inspired her to create whole group of children's dresses and caps with spanking white aprons over their cute little princess-lined full skirts.

Another designer has ruled out oodles of petticoats underneath. We would toss out the "toy shop look" and replace it with blue jeans and Bermuda-length shorts and cute little bordered, pillowcase prints-pullovers.

Blazers will be popular in bright stripes and will be worn with white, washable pants. The blazers will be made of washable fabrics such as wool and nylon, Moynashel linens and Palm Beach cloth.

The Empire line is news for little girls and is much more becoming to them than to their mothers. The East gets into the act with a dress adaption of a little Japanese girl's kimono and obi.

Hot raisin sauce to serve on gingerbread is the contribution this week from a Mount Joy reader, Mrs. William H. Heisey, RD 1.

HOT RAISIN SAUCE

One cup seedless raisins
One and one-half cups cold water
One-half cup sugar
One and one-half tablespoons lemon juice
Simmer until soft, then drain until orange sauce is completed.

ORANGE SAUCE

One-half cup sugar
One tablespoon cornstarch
One cup boiling orange juice
Two tablespoons butter
One and one-half tablespoons lemon juice
Few gratings nutmeg
Few grains salt
Mix sugar and cornstarch, add orange juice gradually, stirring constantly. Boil five minutes, remove from fire, add all other ingredients, including drained raisins. Serve hot on Ginger Bread.

Cheese is a concentrated food, rich in protein, fat, calcium, phosphorous and sulphur. These recipes call for cheese, so try them on your family, I'm sure they will like them.

CHEESE BALLS

One-half cup rice
Chicken broth
Two tablespoons cream
Two egg yolks beaten
Soft cheese
One egg beaten
Bread crumbs

Add chicken broth to cover rice. Cook until all the broth is absorbed. Combine cream and beaten egg yolks and add to rice mixture. Form into balls and in the center of each put a small piece of soft cheese. Roll in crumbs, then in beaten egg and again in crumbs. Fry in deep fat heated to 375 degrees. Drain on paper towels and serve.

ROQUEFORT CHEESE RING

One package lemon flavored gelatin
One cup hot water
One tablespoon of vinegar
One package cream cheese
Equal quantity of Roquefort cheese as cream cheese
One cup crushed pineapple drained

One-half cup of whipped cream
Lettuce
Pieces of grapefruit, orange, pineapple and cucumber
Maraschino cherries
Mayonnaise

Dissolve gelatin in hot water, add vinegar. Mash cream cheese and Roquefort cheese. Add to the partially cooled gelatin, mixing to a smooth paste. Add the crushed pineapple and when cool, fold in the whipped cream. Turn into an oiled ring mold and chill. When ready to serve unmold on lettuce and fill the center with salad of grapefruit, orange, pineapple, and cucumber cubes. Decorate with cherries. Serve with mayonnaise.

CHEESE SPREAD

One 6-oz package chive cream cheese
One-half teaspoon salt
One and one-half tablespoons, finely grated onion
One tablespoon mayonnaise
One tablespoon light cream

In a small bowl, combine all ingredients, with a fork beat until fluffy. If mixture is too thick to dip crackers in it, add a bit more cream. Refrigerate until needed.

CHEESE DINNER

One and one-half cups grated American cheese
One lb cleaned cooked shrimp
One-fourth cup chopped green pepper
Three tablespoons minced onion
One-fourth cup butter
Three tablespoon salt
Two and one-half cups tomatoes
One and one-third cups packaged precooked rice
One and one-half cups water
One-half teaspoon salt

Cook onion and green pepper in butter until tender but not brown. Stir in flour, half teaspoon salt and pepper to taste. Add tomatoes and cook until mixture thickens. Add cheese and stir until melted. Add shrimp and keep hot. Cook rice as directed on package and serve with cheese mixture over it.

AMERICAN SCENE

(Catherine E. Berry)

Beyond the lifted lamp of hope
That greets the traveler's eye,
The towers of steel and glass rise up
Against the city sky.
And traffic surges in a rush
In canyons far below,
The tides of modern industry
In ceaseless ebb and flow.

The roads branch out to north and south,
And westward to the plains,
Past cities great and small, to merge
Where fields of golden grains
Spread far across the rich black earth
To where the Rockies rise,
With purple peaks and snow-crowned heights
That lean against the skies.

Through deserts, yucca-starred, bright rails
Are blinding in the sun,
Until, beyond the coastal range,
Their journeying is done.
And citrus groves and vineyards march
Where, mighty derricks stand,
Until the blue Pacific sprays
The farthest point of land.

OMELET WITH CHEESE

Four eggs
Four tablespoons hot water
One-half teaspoon salt
One-eighth teaspoon pepper
Two tablespoons butter
Three tablespoons grated cheese

Beat eggs slightly, just enough to blend yolks and whites. Add water and seasonings. Melt butter in hot omelet pan. Add eggs and reduce heat slightly. As omelet cooks, lift with spatula, letting uncooked part run underneath until whole is creamy. Increase heat to brown slightly underneath. Add grated cheese, fold double and serve on a hot platter. If desired dot with currant jelly.

BLUE CHEESE SPREAD

One-half lb blue cheese
One cup butter
One clove garlic grated
Four tablespoons prepared mustard

Salt and pepper to taste
Put cheese through a sieve. Cream butter with the sieved cheese. Add grated garlic. Add mustard and season lightly with salt and pepper.

(Continued on page nine)

Time will reveal everything
It is a babler, and speaks even
when not asked—Euripides.

Pity The Teacher

As the class had been told to write an essay on Lincoln—one of the pupils wrote—"Abraham Lincoln was born on a bright summer day, the 12th of February, 1809. He was born in a log cabin that he had helped his father to build."

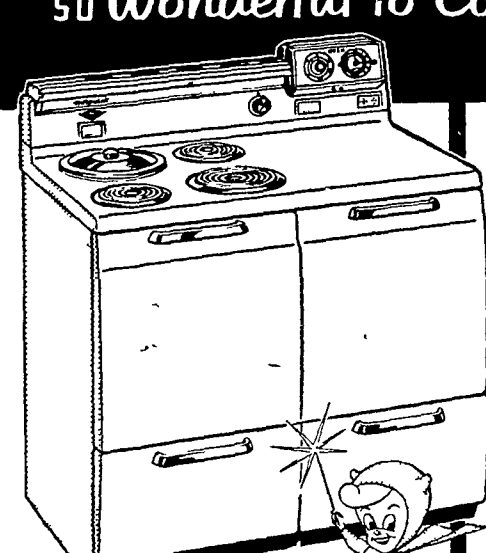
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