

## For the Farm Wife and Family

This week's winner of a year's free subscription to Lancaster Farming is one from Stevens, RD 1. She is Mrs. Jonas Martin, who offers a recipe "your readers may like:

**PEANUT DROP COOKIES**  
Two cups sifted (all purpose) flour  
Two teaspoons baking powder  
One-half teaspoon salt  
Three-fourths cup butter  
One cup sugar  
Two eggs, well beaten  
One-half cup milk  
Two cups nuts

Mix and drop by teaspoons on baking sheet. Bake in moderate oven of 375 degrees about 10 minutes.

We have an item from Dennis F. Abe, assistant county agent of Chester County, which will be of interest to all housewives. Here it is:

### Cut Flowers Last Longer With Care

Cut flowers, a radiant luxury, live on "borrowed time," but their fleeting beauty can be prolonged with care, explains Mr. Abe.

Certain methods of cutting, preparing, and caring for the flowers after they have been cut are the secret to added enjoyment from these treasures.

Characteristics of different kinds of flowers vary, and some last longer than others. Chrysanthemums, asters, and orchids will, with care, keep fresh for several weeks after being cut, while daylilies last only a few hours, and morning-glories but a few minutes.

Buy only fresh flowers, Mr. Abe advises. Pink or red roses with a bluish cast, "sleepy" carnations, droopy orchids, and spiky flowers with withered lower florets already are "old" and will not last much longer.

### Orchids and Heather Fresh 2 to 3 Weeks

Flowers are an investment. So for most satisfaction, buy with a particular need or arrangement, and select from available kinds those flowers which last longer. Orchids, if not in corsages, and heather, stay fresh two to three weeks; roses and carnations, five days or longer, and iris, daffodils, and tulips, two to five days.

Soon after cutting, plunge flowers in deep containers of cool water, put them in a cool, dark place out of drafts, and let them stand for four hours before arranging them into bou-

## Free To Women...

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quets for the living room. Keep water off flower petals of orchids and sweet peas, but sprinkle gardenias and camellias, or let them float in water.

Flowers with woody stems last longer if their stems are split and crushed or bruised two to four inches from the cut ends. Those with milky sap do better if a half-inch or so of the cut end is placed in boiling water one to three minutes before plunging into cool water.

I enjoy your paper and am sending \$1.00 for a year's subscription, we hear from Mrs. H. J. Kreider of R2 Ephrata. She encloses a recipe for

### WALNUT CUSTARDS

One cup sugar  
One cup molasses  
Two eggs  
Two tablespoons flour  
One cup ground walnuts  
Three-fourths cup warm water  
Mix water with molasses;  
Mix all ingredients together, place in two unbaked pie shells. Bake.

Have been reading your paper and like it very much, a North State Street reader in Ephrata writes "Thought you would like to try my recipe for

### COLD PACKED SLICED TOMATOES FOR WINTER

Scald large, firm, ripe tomatoes with boiling water. Remove skins, slice and pack in wide-mouthed jars. Add one teaspoon salt. Close jars, not too tight. Put in cold water bath and cook only till tomatoes start rising to top of the jars, about ten minutes. Remove from water and seal tight.

This is a good dish in winter time. They keep in nice slices

### HOUSEHOLD HINT

We received one of your sample copies, Mrs. C. Irwin Weaver of R1 Denver, writes, and we enjoy it very much — in particular the Women's page, all those recipes and Household Hints. Here is one of mine: When

baking cupcakes or muffins, take your ice cream dipper to fill your cupcake and muffin tins. The job is much more quickly done.

"While my husband was reading the Feb. 3 copy of Lancaster Farming, he stopped to remark, 'I like this little paper.' I replied, 'So do I, especially the recipes, and when I told him the price is \$1.00 for a year as a charter subscriber, we decided to have it too, although we get two other papers. Enclosed is a check.'" That's the letter from Mrs. Warren Seibel, R1 Ephrata, who adds, "The young man on the front page was a friend who lives a few miles from our place."

Mrs. Seibel encloses a recipe for "doughnuts we like."

### FARMERS DOUGHNUTS

Mix one cup of hot, mashed potatoes  
One fourth cup butter or margarine  
Beat three eggs, stir into potato mixture  
Sift five cups flour with  
Two tablespoons baking powder  
One teaspoon salt  
You may also include  
One-half teaspoon nutmeg  
One-half teaspoon cinnamon  
Add, alternately, with  
One cup sweet milk  
One-half teaspoon vanilla  
Mix until smooth, chill two hours or longer. Roll three-eighths of an inch thick and cut.  
Fry in deep fat, 375 degrees, turning once. Coat with sugar while still warm.

When serving salad be sure to use the dressing that goes with the salad. It is well to make a quantity of these dressings, keeping them in tightly closed jars in the refrigerator ready for immediate use.

### FRUIT FRENCH DRESSING

One-third cup sugar  
One teaspoon salt  
One teaspoon paprika  
One-fourth cup orange juice  
Two and one-half tablespoons lemon juice  
One tablespoon vinegar  
One teaspoon grated onion  
One cup salad oil  
Combine ingredients in a jar. Cover and shake thoroughly. Serve with fruit salad.

### ITALIAN DRESSING

One and one-third cups salad oil  
One-half cup vinegar  
One and one-half teaspoons salt  
One teaspoon sugar  
One-half teaspoon dry mustard  
Four cloves garlic halved  
Combine all ingredients in a jar. Cover and shake thoroughly. Let stand 24 hours before using. Shake well at serving time.

### PINEAPPLE SALAD DRESSING

One-third cup sugar  
Four teaspoons cornstarch  
One-fourth teaspoon salt  
Juice of one lemon  
Juice of one orange  
One cup pineapple syrup  
Two eggs slightly beaten  
Two 3-oz. packages cream cheese  
Mix dry ingredients; add fruit juices and syrup. Mix well. Cook in double boiler 20 minutes, stirring constantly. Slowly stir into

## TO A FRIEND

(Grantland Rice)

Others have given you gifts worth the keeping,  
All that I have is a song;  
All that I have from the sowing and reaping,  
Just a thin melody, lilting and leaping,  
Blown from the dust where the twilight comes creeping  
Where you may wander along;  
Thrown to the winds where the open road gleams,  
Made up of nothing-but star dust and dreams.

Others have given you things to remember,  
All that I have is a song;  
Gray as the shadow-strung fields of November  
Dull as the glow of a slow-burning ember,  
Thin as the first falling snows of December  
Sent to you out of the throng;  
Only a wandering, lyrical wraith,  
Made up of nothing but friendship and faith.

### SPECIAL DRESSING

One cup mayonnaise  
Grated onion  
Onion juice  
Two tablespoons caviar  
Into mayonnaise add grated onion to taste, a little onion juice, and the caviar. Serve on hearts of lettuce with diced tomato and slices of hard boiled egg.

### TOMATO FRENCH DRESSING

One can condensed tomato soup  
One cup vinegar  
One tablespoon Worcestershire sauce  
One clove garlic, minced  
One cup salad oil  
One small onion minced  
One teaspoon paprika  
One tablespoon sugar  
One teaspoon salt  
One teaspoon dry mustard  
Combine ingredients in a bottle. Cover and shake well. Chill.

### Evergreens Require Attention in Winter

The critical period for evergreens is during the winter season. Care given these plants during the late fall and early winter helps determine whether or not they will survive.

Evergreens with a dusty brown color during the late winter and early spring are those that have been neglected during the late fall and winter. Evergreens planted during the fall need sufficient water at ten-day to two week intervals up until the first heavy frost. This is particularly

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eggs. Cook five minutes, stirring constantly. Cool. Soften cream cheese and beat into cooked mixture. Chill.

### SOUR CREAM DRESSING

One and one-half cups sour cream  
Two tablespoons lemon juice  
Two tablespoons grated onion  
One tablespoon grated horseradish  
One-half teaspoon salt  
One-half tablespoon sugar  
One-eighth teaspoon red pepper  
Mix ingredients and serve very cold.

### PEANUT BUTTER DRESSING

Four tablespoons evaporated milk  
Four tablespoons lemon juice  
Four tablespoons peanut butter  
Salt to taste  
Blend ingredients and chill.

### FRENCH DRESSING

One cup salad or olive oil  
One-half cup vinegar  
One and one-half teaspoons salt  
One-half teaspoon freshly ground pepper  
Combine all ingredients in a bottle with a cover. Mix well. Chill, when ready to serve, shake hard to blend.

### CELERY SEED DRESSING

One-third cup sugar  
One teaspoon salt  
One teaspoon dry mustard  
One teaspoon grated onion  
One-fourth cup vinegar  
One cup salad oil  
One teaspoon celery seeds  
Mix dry ingredients, add onion and vinegar. Add oil, 1 tablespoon at a time, beating constantly with rotary or electric beater. Add celery seeds

### VINAIGRETTE DRESSING

One cup French dressing  
Two tablespoons minced green onions  
Two tablespoons minced capers  
Two tablespoons minced ripe or green olives  
Mix all ingredients well. A finely chopped egg may be added if desired.

### AVOCADO DRESSING

One large ripe avocado sieved  
Three tablespoons lemon juice  
One-half cup light cream  
Three-fourths teaspoon salt  
One teaspoon prepared mustard  
One-half teaspoon Worcestershire sauce  
One-fourth cup blue cheese  
Add lemon juice to sieved avocado. Stir in remaining ingredients. Blend well. Chill. Serve on shredded cabbage, lettuce wedges or sliced tomatoes.

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