

## For the Farm Wife and Family

One of the most enjoyable notes we've had in a long time is a card from Mrs. Benue S. Blank of R2 Narvon. In her own words, "We enjoy Lancaster Farming very much. Here is a recipe that is a little different and will bring good results."

### SUNSHINE PIE

A pound of patience  
You must find  
Mix well with  
Loving words and kind,  
Drop in two pounds  
Of helpful deeds  
And thoughts for  
Other peoples' needs.  
A peck of smiles—  
Will make the crust,  
Then stir and bake  
It well you must.  
And now I'll ask  
That you try,  
A slice from off our  
Sunshine Pie

Lent means a change in many a household — and in many a menu. This week we're offering several Lenten recipes that are good any season, especially good when variety is needed at this time of year. But don't forget, fish and seafoods make excellent change from the customary diet,

## Free To Women...

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as well as giving essential minerals and vitamins not found so freely in other foods

Here's a nice letter with a lot of variety from Mrs. Charles Klinovski, of Sadsburyville in Chester County, PO Box 12, who wins this week's free subscription for one year of Lancaster Farming

### POLISH STYLE SAUERKRAUT SOUP

One can sauerkraut  
Two tablespoons pearl barley  
One can red tomatoes  
One large onion cut  
Three large potatoes  
Take either fresh pork or other meat and boil this together  
When you think it is time for

## Farm Women 4 Guests of 21 On March 31st

On March 31, Farm Society 4 will be host to Society 21 at the Mountville Civic Center, and on March 10 Society 4 will be entertained by Society 13 at the Farm Bureau Building in Lancaster.

At the Saturday meeting, where plans for the Mountville meeting were made, Mrs. John Musser was hostess, and with Mrs. Henry Reist, president, conducted the business meeting. Saturday's meeting was in the Farmdale School.

Mrs. Lloyd Nolt reviewed the book, "Minding Our Own Business" Mrs. Charles Shellenberger conducted devotions and Mrs. Richard King, activities chairman, announced plans for a bus trip in April.

potatoes, place them — cut in cubes — in mixture. Make a good brown gravy to add to this. Bring to a boil until done.

It's a good dish for our folks all at home. I usually have some fresh baked ham to cook in this dish

Here's another unusual recipe from Mrs. Klinovski for

### COTTAGE CHEESE AND MASHED POTATO DUMPLINGS

For larger families, increase proportions)

Two pounds of flour  
One tablespoon salt  
Two eggs  
Knead this with water to hold together, not too soft, just right. Take and prepare about eight large potatoes, cooked and mashed, then cool. Take cottage cheese, about one quart. Fry your large onions to put together with butter, add to mixture and mash again. Salt and pepper. Roll dough in rectangular shape, and put into cut squares one tablespoon of the cottage cheese-mashed potato mixture. Fold corners together to make a pie.

Take a large pot, if your recipe is large, and add enough water to bring several to the boiling point for a few minutes. Those you take out place in a collander until all done. Fry some onion in butter to put over them. Next day they are much better if you brown them a little

"Maybe some people may like these for a quick change in certain foods. It may be a job," Mrs. Klinovski adds, "but honestly my oldest son enjoys them so much that at one time he ate 15 of them himself. I also love them myself."

### COTTAGE CHEESE ENVELOPES

Mix two cups pancake flour with  
One egg, beaten  
Two cups of milk  
Two tablespoons melted butter  
Beat well and bake one-fourth cup batter to a pancake. Make sure your greased griddle is hot to make them nice. Cool and put filling in each one, fold and fasten with toothpick

### COTTAGE CHEESE ENVELOPES

Take cottage cheese  
Add sugar to taste  
Mix fine then add orange rind or cinnamon to taste  
Mix together  
Put on cookie sheet after pancakes are filled, bake at 300 degrees for a few minutes.  
"I love them, they're great," Mrs. Klinovski concludes.

### CAN ANYONE HELP?

We have another card from a reader on R2 Narvon who writes:  
"We have two flowering almond shrubs in our yard, and we do not know how to care for them. How should we trim them, and what kind of fertilizer do they need for best results?"

If you have an answer, send it to Lancaster Farming, and we'll forward the replies

## MARCH

(William Cullen Bryant)

The stormy March has come at last  
With wind and cloud and changing skies.  
I hear the rushing of the blast  
That through the snowy valley flies.

Ah, passing few are they who speak,  
Wild, stormy month, in praise of thee;  
Yef, though thy winds are loud and bleak;  
Thou are a welcome month to me.

For thou, to northern lands again  
The glad and glorious sun dost bring,  
And thou hast joined the gentle train  
And wear'st the gentle name of Spring.

And in thy reign of blast and storm  
Smiles many a long, bright sunny day,  
When the changed winds are soft and warm  
And heaven puts on the blue May.

Then sing aloud the rushing rills  
And the full springs, from frost set free,  
That brightly leaping down the hills,  
Are just set out to meet the sea.

The year's departing beauty hides  
Of wintry storms the sullen threat,  
But in thy sternest frown abides  
A look of kindly promise yet:

Thou bring'st the hope of those calm skies,  
And that soft time of sunny showers.  
When the wide bloom on earth that lies,  
Seems of a brighter world than ours.

### HOUSEHOLD HINT

If plastic bags rip open along the sides or bottom, press with a warm (not hot) iron to reseal.

Here are a few of the several Lenten dishes you might try, plus some others found here and there.

### OYSTER PIES

2 dozen oysters  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon tarragon  
1/4 teaspoon cayenne  
2 teaspoons Worcestershire sauce  
4 small onions, sliced  
2 carrots, sliced  
4 potatoes (medium) diced  
1 cup grated sharp cheese  
1/2 cup milk

Drain oysters. Save liquid. Chop oysters with scissors. Mix with salt, pepper, tarragon, cayenne, Worcestershire sauce. Place a layer of onion, carrots, and potatoes in greased pie pans or casserole. Then a layer of oysters, seasonings and cheese. Repeat layers. Place 2 tablespoons milk and 2 tablespoons oyster liquid in each pan or casserole. Cover pies with biscuit crust. Bake in a moderate oven, 375 degrees F., 45 minutes. Garnish with parsley.

**BISCUIT CRUST** Sift flour then measure 2 cups. Sift again with 1/2 teaspoon baking soda and 1/2 teaspoon salt. Cut 2 tablespoons shortening into dry ingredients. Add 1 tablespoon vinegar to enough milk to make 1 cup. Combine with dry ingredients, mixing with a fork and using just enough of the liquid to make soft dough. Turn onto floured board and knead slightly. Divide dough into four parts. Roll each out 1/4 inch thick, shaping to fit pan or casserole. Cut fish shape out of center of each pie, if desired

### Less and Less

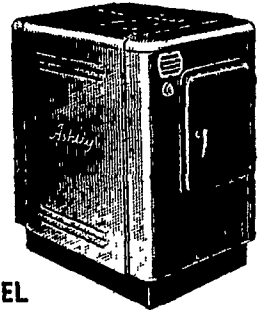
Landlady—"Really, with all these goings-on we must be prepared for anything"  
Hungry Boarder—"Yes, Mrs. Prune; or at any rate for hardly anything."

### BAKED FISH FILLETS

Two pounds frozen fish fillets cod, haddock, or ocean perch  
One medium onion, sliced  
Three tablespoons fat or salad oil  
Two tablespoons flour  
Two cups canned tomatoes  
One-half green pepper, diced  
One bay leaf  
One teaspoon salt  
One whole clove  
One-half teaspoon sugar  
Dash pepper

Let fillets thaw. Cook onion in fat until tender. Add flour and blend. Add tomatoes, pepper and seasonings and cook, stirring constantly until thickened. Remove bay leaf and clove. Arrange fillets in a shallow greased bak-

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