

## For the Farm Wife and Family

There's a variety of recipes, household hints, and news for the housewife this week, maybe a bit of lawn keeping and information on what's new on the distaff side.

First, here's a series of recipes from Mrs. Clarence W. Heisey, R2 Manheim, who wins this week's award of a free one-year subscription to Lancaster Farming. There are typical Lancaster County recipes — but let's just start off with an old favorite

### SHOO-FLY PIE

#### Juice Part

- Two cups brown sugar
- One cup molasses
- One egg
- One tablespoon soda
- Two cups water

#### Crumbs

- Three cups flour
- One cup brown sugar
- One-half cup lard

Mix juice and put in pies, add crumbs on top. Bake in moderate oven at 375 degrees. Makes four pies.

Another old-time recipe from Mrs. Heisey is for

### OLD FASHIONED POTATO DOUGHNUTS

- Three large potatoes, boiled and mashed
- Four level tablespoons butter
- Add
- Three eggs
- Two cups sugar
- One cup sweet milk
- One teaspoon salt
- One teaspoon nutmeg

## Free To Women...

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- Six cups flour
- Five teaspoons baking powder
- Mash potatoes, add butter, beaten eggs, then add milk; add flour, spices and baking powder. Fry in deep fat.

"I use lard," Mrs. Heisey adds, something many of us might think about, in a day when lard — a farm product — has lost so much ground to substitutes. Lard is nourishing, rich, and gives a real flavor to cooking. Maybe in turn you can help this ailing hog market that the husband has grounds to complain about.

Easter is not far off, and there's a good chance the kitchen will be splattered with Easter Egg dyes and colors, busy little fingers will be blue and purple and orange all at the same time. On that idea, can anyone provide a recipe for pickled eggs and beets? It was surprising to move into this country — from a farm — and for the first time in years

## This Tea Ring Is an Easy, Any-Time Delight

BY DOROTHY MADDOX

EVER try a packaged hot roll mix as the easy base for a rich fruit tea ring? Saves time and produces first-class results. This recipe makes two 7-inch rings.

### Maraschino Tea Ring

One 14 1/4-ounce package hot roll mix, 1/2 cup mint jelly, 1 cup dried apricots, chopped; 1 cup chopped maraschino cherries, well drained (about 40 cherries); 1/2 cup chopped walnuts, 2 tablespoons butter or margarine.

Prepare roll mix according to package directions. When dough is ready to shape, divide into 2 equal portions.

Roll out half of the dough on lightly floured surface to a 14x8-inch rectangle, about 1/4-inch thick.

Spread with half of jelly and sprinkle with half of apricots, cherries and walnuts. Dot with 1 tablespoon butter or margarine. Roll up, jelly-roll fashion, and seal.

Shape into a ring on lightly greased baking sheet. Seal ends of ring. With kitchen shears, make cuts two-thirds of the way through ring at 1-inch intervals. Turn each section on its side. Let rise until double in bulk (about 30 minutes).

Meanwhile, prepare another ring with remaining dough and remaining ingredients. Bake rings in moderate oven (375 degrees F.) 30 minutes, or until done.

Frost tea rings with confectioners' sugar glaze and garnish



Maraschino tea ring is delicious served with any hot beverage. Easy to prepare, its basic ingredient is a packaged hot roll mix.

with additional cherries, as desired.

### Alternate Filling

Two tablespoons butter or margarine, 1/2 teaspoon cinnamon, 2 tablespoons sugar, 1/2 cup shredded coconut, 2 4-ounce jars chopped citron, 1 cup chopped maraschino cherries, well drained (about 40 cherries).

Dot half of dough with 1 tablespoon butter or margarine. Sprinkle with 1/4 teaspoon cinnamon and 1 tablespoon sugar. Top with half of coconut, citron and cherries. Roll up, jelly-roll fashion, and seal. Finish according to maraschino tea ring directions. Prepare another ring with remaining dough and remaining ingredients.

again encounter pickled beets and red eggs. Add to that the steamed clams — other seafoods, and fine Lancaster County cookery — who could ask for more? Here's another recipe for the season from Mrs. Heisey:

### EASTER EGG CAKE

Two and one-quarter cups sifted cake flour  
Two and one-quarter teaspoons double acting baking powder  
One-half teaspoon salt  
Three-fourths cup butter  
One and one-half cup sugar  
Two-thirds of a cup of milk  
One teaspoon vanilla  
Three eggs, unbeaten  
Sift flour once, measure, add baking powder, salt and sift together three times. Cream butter and sugar gradually until light and fluffy. Add eggs, one at a time, beating well. Add flour with milk, vanilla. Put in nine-inch layer pan, one and one-half inches deep, bake at 350 degrees. And to top this cake, here is

### COCOANUT FROSTING

Two egg whites, unbeaten  
One and one-half cup sugar  
Dash of salt  
One-third cup water  
One teaspoon vanilla  
One and one-half cup shredded cocoanut

Two teaspoons light corn syrup

March is about over, but it's a month of cooking and eating. Pennsylvania will find these farm foods in bountiful supply right now: broiler and fryer chickens, potatoes, apples, beef, pork, milk and other dairy products.

Speaking of meats, there's there's many a farm family that buys meats at the butcher shop or grocery store, locker plant and elsewhere. Might keep in mind that June 1, 1956, some new grades will be in effect. Right now you have prime, choice, good, commercial, utility, cutter and canner. On June 1, the present commercial grade will be divided into two classes on the

basis of maturity of animals the grade named "Standard" will be applied to beef from younger animals of the grade, and the name "commercial" will be retained for beef from mature animals falling in the present commercial grade.

Have you looked at that lawn lately, or is that strictly your husband's department? It's green-up time, and showers — forbid more storms like some we've had — will push the grass along fast.

(Continued on page 9.)

### FARM WOMEN 13

Society of Farm Women 13 will entertain Society 4 at a meeting at the Farm Bureau Building, Dillerville Road, Saturday at 2 p. m. Mrs. Charles Snyder will give a book review.

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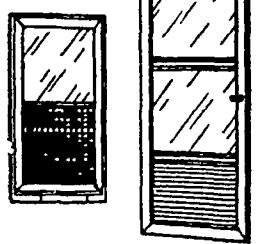
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## Farm Women 21 Guests of No. 4 In March 31 Meet

Farm Women Society #21 met at the home of Mrs. Lewis Walton, Peach Bottom on Thursday afternoon, March 8, with Mrs. Thomas Bradley and Mrs. Earl Walton as co-hostesses.

Contributions of \$5.00 each were made to the Lancaster County Unit, American Cancer Society and to the Lancaster County Society for Crippled Children and Adults.

The Society will provide entertainment for the guests at the Lancaster County Home on Wednesday, along with members of Society #22.

For the Ways and Means Committee, Mrs. Charles Tindall reported receipts of \$129.70 from three benefits Mrs. Parke Resel presided. Mrs. Earl Walton had devotions. Housecleaning hints were given during roll call. Mrs. Edison Osborne was in charge of the program.

The group has been invited to be guests of Society 4 at their March 31 meeting.

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