For the **Farm Wife and Family**

Truly seasonal is this week's winner of a free one-year subscription to Lancaster Farming, Rachel Blank of R2 Narvon It's Eastertime, one of the finest holidays of the year as far as the family table is concerned

'We enjoy the women's page," she writes, enclosing a recipe for

EASTER EGGS

Four cups granulated sugar One cup Karo syrup One cup hot water Punch of salt One teaspoon vanilla

Boil until it spins a thread (don't stir). Pour in two beaten egg whites, beat till stiff, shape into eggs, then coat with semisweet chocolate, to which a tiny amount of paraffin has been

"If you wish to have peanut butter eggs," our reader writes, "add peanut butter;

added



if you want coconut eggs, add coconut — each to your own taste."

To M D. of Lancaster comes another answer on how to keep brown sugar moist and workable. Last week the Women's Page carried a reply from Mrs. Conrad Dupler of R2 Elizabethtown.

This week, a letter from anöther Elizabethtown reader, Mrs J Emmert Herr of RD 1 Her answer is.

To keep brown sugar from getting hard and lumpy, put it in your metal bread box or drawer immediately after opening. The moisture in the bread keeps the sugar getting hard and from lumpy. I do this and have had no trouble since.

Mrs Herr adds a cake recipe which leaves the baking time and temperatures up to the reader If you're a well-experienced cake baker — and there are many in Lancaster County you'll know the answer.

BUTTERMILK CAKE

Two cups sugar Three-quarters cup shortening Two eggs Two_cups buttermilk Three cups flour

Six tablespoons cocoa Three tablespoons soda Pinch of salt One tablespoon vanilla

When hard-cooking eggs, add one tablespoon water for each egg used, plus one tablespoon for the pan you are cooking them in Bring to a quick boil and then turn heat off stand approximately 25 minutes.

here are her

There will be no dark ring around yolk and eggs will be cooked beautifully for casserole dishes, salads, etc.

Free To Women.

One year charter subscrip

tion to LANCASTER FARM

ING to one housewire each

"First I would like to tell you

how much I enjoy your farming

read in a letter from Mrs. Ken-

neth Aston at Willow Street

'As I do a lot of cooking, gar-

dening, etc., I do love the paper,

especially the Women's Page. I

am enclosing a few household

hints which I use and would

Mrs. Aston is a member of

Farm Women's Society 22, -and

HOUSEHOLD HINTS

like to share with others."

paper Lancaster Farming,"

recipe . . home-

we

Let

Three Groups of Elizabethtown **At Flower Show**

Three busloads of Elizabeth town women, members of the Rose Society, Flower Club and Women 6 attended the Flower Show in Philadelphia. Those making the trip with Farm Women 6 were Mrs. Elvin Keener, Mrs Nancy Musser, Mrs Allen Shissler, Mrs Walter Brandt, Mrs Elizabeth Resh Mrs Emma Schliecher, and and Gaines.

Wm Thorne From Rose Society

Give Me a Rose Today

(Contributed by Mary W. Shaeffer, 43 South Market Street, Elizabethtown, Pa.)

- I would rather have one little bud, From the garden of a friend,
- Than to have the choicest roses When my stay on earth shall end.
- I would rather have loving words Which may now be said to me Than kindness when my heart is still And this life has ceased to be.
- I would rather have a loving smile From friends I know are true Than tears shed 'round my casket. When this world I bid adieu.
- Bring me all your roses today, Whether red, pink or yellow; I'd rather have my roses now Than a dozen sprays tomorrow.

---Selected.

(Note: The water that is left in the pan can be used to water your house plants, and they will benefit from minerals it contains from egg shells.)

When making filling for lemon meringue pie, intead of grating lemon rınd, peel the~lemon ın thin, long pieces if possible and add to the filling before cooking. When filling is ready to take off stove, cool as usual, then when ready to fill pie shell, take out lemon rind, using a rubber scraper to clean filling off peeling.

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When cleaning electric have a rubber beaters. scraper with slits cut in it, and slide each blade of beater through the scraper.

Thanks, Mrs Aston for a nice letter, and for some excellent Household Hints. Can any of our readers supply more each

week? Little tricks you have learned to make the homemaking or kitchen duty easier? Send them along, and we'll share them with our readers

Here's a reader from Honey Brook/- she wishes her name to be withheld - who writes:

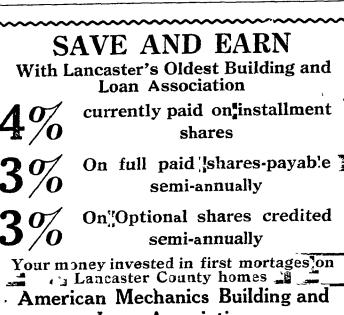
"Am sending a couple recipes. We receive Lancaster Farming. It is a nice farm paper. I always like to read the recipes. Please do not put my name in the paper to these recipes."

VANILLA PIE Juice Part

One cup brown sugar One egg, beaten One cup molasses One teaspoon vanilla One pint hot water Pinch of salt One heaping tablespoon flour Put sugar, flour, and molasses in a sauce pan. Add water,

(Continued on page 9.)





week who submits the peso letter making hint. Send your letter to LANCASTER FARMING, Quarryville, ra.