

## For the Farm Wife and Family

Easter's over and the letters are pouring in from all sections where Lancaster Farming is read. We're most happy to have them, and ask that you keep them coming. Perhaps this response is best described by this week's winner of a one-year extension to her Lancaster Farming subscription, Mrs. L. H. Lefever, R4, Manheim, who writes:

We are enjoying your "big little" paper very much and we want to thank you for the earlier sample copies. I usually turn to the recipes and household hints first, then go back and read the rest. We are enjoying home made bread I am making, using the recipe I got in Lancaster Farming, and that tempted me to send in a few recipes that we as a family liked:

For a warm dessert, try

### TURN-OVERS

Beat together  
One egg and  
One-half cup sugar  
Add  
Two cups flour  
Two teaspoons baking powder  
A pinch of salt  
One cup sweet milk

Mix well. Batter should be stiff enough to cut out with a spoon Fry in deep fat. If the cakes have too many "legs" when dropped into the hot oil, the batter is too thin, and the cakes actually turn over when one side is done.

We hope that folks will enjoy them as much as we did.

Here is another one we liked:

### SYRUP FOR PANCAKES

One cup brown sugar  
One cup water  
One-half teaspoon vanilla  
Very small pinch of salt  
Bring to boil, and serve while hot.

### DOUGHNUTS

One cake Fleischman's yeast  
One and one-fourth cup milk, scalded then cooled  
One tablespoon sugar  
Four and one-half cups flour.

#### Second Part

One-half cup sugar  
Three tablespoons butter  
Two eggs and  
One-fourth teaspoon salt

Dissolve yeast and one tablespoon sugar in lukewarm milk, add half of the flour and beat well. Cover and set aside to raise in warm place about one hour, or until bubbles burst on

## Free To Women...

One year charter subscription to LANCASTER FARMING to one housewife each week who submits the best letter . . . recipe . . . home-making hint. Send your letter to LANCASTER FARMING, Quarryville, Pa.

top. Then add butter and sugar, creamed together, beaten eggs and remainder of flour to make soft dough, and lastly, add salt. Knead lightly, let raise again one and one-half hours.

When light, roll out about three-quarters of an inch thick and cut in strips. If done in a warm room, the first ones cut will be ready to fry immediately in hot lard by the time the last ones are rolled and cut. Makes three or four dozen.

Also from Mrs. Lefever is "our favorite recipe for home-made candy"

### CARAMELS

One-half cup sweet milk  
One pound brown sugar  
Six tablespoons molasses  
Butter, size of an egg (or less)  
One-fourth pound chocolate (or substitute)  
About 12 tablespoons cocoa  
Stir occasionally. Boil till hard when dropped in cold water.

### SHE SEEKS A POEM

"I would also like to ask some information in regards to a poem we learned in school, but can't remember all of it. Perhaps some reader could help me find it. I don't remember the title, perhaps it was called the "The Lost Lamb." Mrs. Lefever adds.

"It was in the Baldwin Reader, second or third if I remember correctly, anyway the verses ended with

"Storm upon the mountain,  
Night upon its throne,  
And the little snow-white lamb  
Was left alone, alone"

"I would be very grateful if someone could help me locate the poem," she concludes

How about it? Anyone remember the poem? If you have a favorite you'd like included on the Women's Page, send it along.

Mrs. Jonas L. Spitler, R1 Elizabethtown, writes

"I want to subscribe for the Lancaster Farming paper. Enclosed is a check. May I ask one question? Will there be quilt patterns and pictures to embroidery, other sewing too in

### Husbands Guests of Farm Women No. 23

Forty-two persons attended the banquet for members of Farm Society of Farm Women 23 and their husbands at Hostetter's Banquet Hall, Mount Joy Saturday.

Movies and group singing were on the program, with Mrs. Glenna Hershey in charge. Soloist was Mrs. Gladys Mohler, and Mrs. Paul Funk, vice president, was general chairman.

The Society will meet again April 26 at 1 30 p. m.

Farm Women 4 to

Visit DuPont Museum

Society of Farm Women 4 will visit Winterhur, the DuPont Museum of early American Antiques at Wilmington Del., May 9

Meeting at the Mountville Civic Center Saturday, the Society was host to Farm Women 21 Mrs. Elam Enoch, Terre Hill, spoke on dolls.

County President Mrs. Robert Nolt announced the annual Spring Homemakers Day will be April 25 in the First Presbyterian Church, 136 East Orange, Lancaster.

## Treasure at Ten

(Ila R. Monday)

The first time I threw it away  
Was when I got the coat  
To clean, and emptied pockets, and  
There was the fishing float.  
And with old rubber bands and strings —  
Hooks made from pins in haste,  
The battered float with broken tip  
Was added to the waste.

Again it turned up; once more I  
Disposed of it, but then  
I cleaned his chest of drawers one day —  
And there it was again:  
I turned it slowly in my hand  
And wondered why our son  
Had rescued, kept this close without  
A word to any one.

And then I guessed the reason and  
Returned it to its place,  
Resolved that we adults would try  
To slow our rapid pace  
To his — because the float was split  
The day his dearest wish  
Came true — that wondrous ONLY time  
His DAD took him to fish.

Lancaster Farming?  
To Mrs. Spitler, Lancaster Farming hopes soon to add a pattern and sewing department. Watch for it.

Enclosed is a very good recipe, she adds, for

### OLD FASHIONED GINGER COOKIES

Two tablespoons melted shortening  
Three cups sorghum molasses  
One cup sugar

Eight cups flour  
One teaspoon salt  
Two tablespoons soda  
One tablespoon ginger  
One tablespoon cinammon  
Two cups buttermilk or sour milk

Heat molasses and sugar together. When sugar is dissolved, add shortening and stir until it is melted. Remove from heat. Sift flour, salt, soda and spices together. Add sifted dry in-

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