

## For the Farm Wife and Family

A free subscription goes this week to Mrs. Lena Hoover, R1 New Holland, who submits to Lancaster Farming a recipe for

### CUP CAKES

Three-quarters cup butter  
Two cups sugar  
Three cups flour  
One cup milk  
Three eggs

Three teaspoons baking powder  
One teaspoon vanilla  
Cream sugar and butter, add beaten egg yolks. Add milk, sifted flour with baking powder. Add to mixture, beat well, fold in beaten egg whites. Fill greased cupcake or muffin pan two-thirds full and bake.

There's good news in the mail, a nice note from Mrs. L. H. Lefever at Manheim, who writes: "I received the poem I requested, entitled 'The Lost Lamb,' and I deeply appreciate the kindness of the reader who sent it to me. Since I can't personally thank you, I'll do it through this column. I sincerely thank you."

"I'm sending a recipe on the other side," writes KE of Mount Joy who asks that her name be withheld. "We receive Lancaster Farming and I always like to read the recipes. Please do not print my name in paper to this receipt."

### OLD FASHIONED CORN PONE

**Ingredients**  
One cup corn meal  
One cup flour  
Four teaspoons baking powder  
One tablespoon sugar  
One teaspoon salt  
One egg  
One and one-half cups milk  
Four tablespoons melted shortening  
**Method**

## 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.

## Farm Women 22 Plan Mother and Daughter Party

Final plans have been completed for the mother and daughter banquet by members of Farm Women's Society 22 on May 4, at 7 p. m. in Kauffman's Tea Room, East Petersburg.

The Society met Tuesday last week with Mrs. Willis Rohrer, president, presiding, at the home of Mrs. Hebron Herr, R1 Willow Street, at 1:30 p. m.

Discussions were conducted on Homemaker's Day to be held at the First Presbyterian Church, Lancaster on April 25.

Contributions were voted to the Cancer Society, the Society of Crippled Children and the Migrant Workers Fund.

At the conclusion of the business meeting, Miss Elinor Harsh gave a book review on "Rolling North."

Next meeting will be the Mother-Daughter banquet, which will take place of the regular monthly meeting.

Mix together corn meal, flour, baking powder, sugar and salt. Add beaten eggs and milk to make a stiff batter. Add shortening and beat until light and thoroughly mixed. Pour in a greased nine-inch cake pan. Bake in hot oven at 425 degrees about 20 or 25 minutes.

May be eaten with milk while hot, or just spread with butter.

LNH on R1 New Holland tells us, "We are enjoying Lancaster Farming very much from the beginning when we got it. I would also like to share a few recipes, and since its spring, why not try an 'Apple Blossom Cake'?"

### APPLE BLOSSOM CAKE

Three and three-fourths cup flour  
One teaspoon salt  
Five teaspoons baking powder  
Two cups sugar  
Three-fourths cup shortening  
One and two-thirds cups milk  
One and one-half teaspoon almond extract  
Three-fourths cup egg whites or six eggs  
One-half cup sugar  
One ounce chocolate  
One-half teaspoon soda  
Add flour, salt, baking powder and sugar together. Add shortening and one cup milk. Beat two minutes. Add two-thirds cup milk and almond extract. Beat two minutes again. Beat egg whites stiff, then add one-half cup sugar, one teaspoon at a time.

Take one-half of this batter and mix in chocolate (Melt one ounce chocolate with one-half teaspoon soda), then take three-fourths cup of batter, add red cake coloring, leaving remainder of batter white. Drop by spoonful of each batter into layer pans. Bake at 350 degrees for 30 to 35 minutes.

"This makes a very delicious cake," LNH adds.

Here's a very nice list of recipes and household hints from a reader at Bareville.

### HOUSEHOLD HINTS

To keep cut flowers nicer longer, add fresh water every morning and add an aspirin tablet in the water; keep in a cool room overnight.

When in a hurry to get ironing done, just sprinkle your clothing with warm water. That will dampen the

## Spring

Ah Spring! She's such a fickle maid!  
She coaxed me out one day;  
For her I donned my new-spring suit  
And dated her. She's gay!

I loved the way her tender kiss  
So softly brushed my face,  
I felt her true sincerity  
In the warmth of her embrace.

Then all at once she jilted me!  
Left me standing cold  
In the path of Winter's chilling breeze;  
Ah, me! But youth is bold.

So she'll be back, and coax again.  
But if I go, now mind,  
I'm going to wear my winter clothes  
Till Spring makes up her mind.

clothes quickly, and it makes for smooth ironing.

To make windows look nice and clean and sparkling, just add one cup of vinegar to eight quarts of water, put in wash and and rinse water. A good help for housecleaning.

Here is a good recipe for hot weather or a busy day:

### CHERRY MUFFINS

One and one-half cups sugar  
One cup butter or lard  
One unbeaten egg  
One cup milk  
Two teaspoons soda  
Three and one-half cups flour  
One cup of cherries  
Put in two pie plates, bake in 350-degree oven for 30 minutes.

And a plate of ice cream will taste good with that yet, our Bareville reader adds:

### ICE CREAM

Three-fourths cup milk, scalded  
One-half cup sugar  
Three-fourths teaspoon gelatine  
Three-fourths cup cold milk  
Two teaspoons vanilla  
Few grains of salt  
One cup whipped cream  
Add sugar to scalded milk, sprinkle gelatine over cold milk, combine with scalded milk stir until dissolved. Cool. Add vanilla and salt. Pour into refrigerator tray and freeze until mushy. Beat. Fold in cream, return to refrigerator tray and freeze again.

Another recipe from Bareville is for a dessert,

### CHOCOLATE SPONGE

Three cups milk  
One and one-half cups sugar  
Three tablespoons cocoa  
Six eggs, beaten  
Put milk in top of double boiler, mix sugar and cocoa together, then add sugar and beaten eggs to milk before milk is hot. Then boil until thick; turn off heat and add three packages plain gelatine, (soaked in a little water), add three teaspoons vanilla, then cool. When it is cooled, add three cups of whipped cream to sponge. Will fill three dishes.

And, another dessert

### CRACKER PUDDING

Two cups milk  
Two egg yolks  
Mix together, then put in

## Farm Women 21 Conduct Flower Seed Exchange

Society of Farm Women No. 21 met on Thursday afternoon, April 12, at the home of Mrs. Charles Tindall, Peach Bottom, with Mrs. Zenith Graybill and Mrs. Lillian Cooper as co-hostesses.

Roll call was answered by each member naming her favorite flower. A flower seed exchange followed.

Mrs. Ruth Heidelberg, treasurer, reported a balance of \$110.20 and the secretary, Mrs. Miriam Dubble, gave her report.

Mrs. Clair DeLong reported on a recent visit to the County Home. The Society voted a contribution of \$5 to the Migrant Workers' Fund, after which Mrs. Howard Steinberg gave a plastic demonstration.

At the next meeting on May 10 the group will entertain mothers of the members. The committee in charge will include Mrs. Betty Griffith, Mrs. Marty Shenk and Mrs. Alice Russell.

double boiler and let it get hot.

Mix together  
One-half cup sugar  
One cup cracker crumbs  
One-fourth cup coconut  
Add to hot milk. Let boil until it thickens, turn off heat, add one teaspoon vanilla. Whip egg  
(Continued on page 9.)

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