

For Farm Women . . .

(Continued from page eight)

Speck of pepper
About one or two tablespoons catsup
One-fourth teaspoon sugar
Mix all ingredients and beat until smooth and well blended. Serve on any salad. This makes one cupfull.

This is very good and a meal in itself, our correspondent adds, offering a

VEGETABLE-PIE

One small onion, chopped
Three tablespoons butter
One tablespoon flour
One and one-half teaspoons salt
One-eighth teaspoon pepper
Two cups leftover mixed vegetables
One cup mashed potatoes
Two eggs, slightly beaten
Sauté onions in butter until soft. Add flour, salt and pepper. Mix well. Add vegetables. Simmer slowly, stirring constantly until mixture thickens. Turn into greased baking pans. Combine eggs and potatoes and beat until fluffy. Spread potatoes over the vegetable mixture and bake in moderately hot oven, about 400 degrees, until brown. This serves six.

Last week we had an inquiry from Daniel S. Berus of R1 Reinholds asking for an Amish Cake (Leb Kuchen) recipe, so here it is:

LEB KUCHEN

(Ginger Cookies)

Two cups melted shortening
Three cups sorghum molasses
One cup sugar
Eight cups flour
One teaspoon salt
Two tablespoons soda
One tablespoon ginger
One tablespoon cinnamon
Two cups buttermilk or sour milk

Heat molasses and sugar together. When sugar dissolves, add shortening. Stir until melted. Remove from heat.

Sift together flour, salt, soda, spices. Add dry ingredients alternately with sour milk. Stir until soft, smooth dough is formed. Work dough with hands five minutes. Let chill several hours in refrigerator. Turn dough on lightly floured board, roll one-quarter inch thick. Cut with large, round cookie cutter or doughnut cutter with center removed.

Dip a small piece of cheesecloth in beaten egg and rub lightly over cookie. Place on greased cookie sheet, one inch apart. Bake 20 to 25 minutes at 350 degrees.

We have another Leb Cake recipe, this from Mrs. Mahlon A. Fry, R2 Lititz, who writes:

"Just happen to have an old recipe of my mother's for Leb Cake:

LEB CAKE

Two cups sugar
One cup molasses
Three-fourths cup lard
One teaspoon cloves
One cup thick milk
One teaspoon soda
Flour to stiffen

Roll on cookie sheet and bake at 400 degrees. Cut in two-inch squares.

Sending along several recipes and a wishes for Good Luck. Mrs. David H. Weaver of R1 East Earl suggests a summertime treat in

TROPICAL PUDDING

Three eggs
Three tablespoons flour
Three-fourths cup water
One can pineapple juice (medium size)
Cook in double boiler until thick, then cool, mix in pineapple, cubed or crushed.

Add two or three sliced bananas, nut meats, a dozen marshmallows sliced in small pieces.

My friends also like my candy recipe, Mrs. Weaver adds, for

CHOC-CREAM CANDY

Two cups granulated sugar
Three-fourths cup cold water
One-half cup red label Karo
Boil until threads blow away from your spoon, then pour in two beaten egg whites slowly and beat for what you're worth until thick. Dust the palms of your hands with cornstarch and shape into balls. Dip in coating, which has been melted by putting chocolate in a pan, then set in a larger pan with warm water on stove to melt.

COATING

One-half pound sweet chocolate
One-half pound bitter chocolate
Dip with fork and tooth pick.

HEAR

The Mennonite Hour
Each Sunday

Lancaster WLAN 12:30 P. M.
Norristown WNAR 8:00 A. M.
Hanover WHVR 1:00 P. M.

Lancaster Farming, Friday, May 4, 1956—9

"Here is a dollar for a subscription for a year. We like your paper and recipes very much," Mrs. Weaver adds.

"Please omit my name when printing these recipes," a reader on a farm near New Holland writes, enclosing \$1.00 for a subscription to Lancaster Farming for her son. She writes:

"We received your farm paper, and I always like it. I like to read the recipes, so I'm sending one we like, an

OVEN SUPPER

MEAT LOAF

One pound ground meat
One onion, cut up fine
One cup bread crumbs
One egg
One tablespoon salt
A bit of pepper
Mix together to form a roll; place on pie plate, bake one hour at 350 degrees. Serves six.

SCALLOPED POTATOES

Four cups sliced potatoes

Butter size of walnut
Two teaspoons salt
One-eighth teaspoon pepper
Two cups milk
One tablespoon flour
Three sliced frankfurters
Mix all together. Place in buttered baking dish, bake one hour and 15 minutes at 350 degrees. Serves six.

SCALLOPED CORN

Two cups cooked or canned corn (I like yellow corn best)
Two-thirds cup cracker crumbs
Three tablespoons melted butter
One-half teaspoon salt
One-eighth teaspoon black pepper
One tablespoon sugar
Two eggs, beaten
One teaspoon chopped onion
One cup milk
Mix, pour in greased casserole. Bake one hour at 350 degrees. Serves six.

It's so long until next week at this time when we'll see you again.



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Farm Women 11 Make 378 Items For Hospital

Lancaster County Society of Farm Women 11 met Thursday evening of last week with Mrs. Roy Wagner at Quarryville. Co-hostesses were Mrs. Mabel Shenk, Mrs. Chester Pownall and Mrs. Richard Edwards.

Mrs. James Retzer presided and the meeting opened by singing "America the Beautiful." Devotions were in charge of Mrs. Roy Wagner. The secretary, Mrs. Marrha McComsey, read minutes of the previous meeting, and called the roll. The response was my favorite Beatitude or Psalm.

The treasurer, Mrs. Irene Shank, reported. The Sunshine Committee reported cards and a plant sent to the sick. Bills were ordered paid. The Society voted to give \$5.00 to the Migrant Workers fund, also to serve the East Drumore Banquet June 23. The president reported 378 articles made on April 19 when the group served at the Lancaster General Hospital. Chester County Farm Women 2 served with them.

Mrs. Pearl Gleisner, who represented the group at the April Executive Board meeting, gave a splendid report. After the business meeting, the chairman took charge and announced instrumental music would be given by the Wagner children.

This was followed by a panel discussion on the subject, "Developments needed for Southern Lancaster County." Mrs. Violet Eshelman was moderator. Members of the panel were Mrs. Ammon Huber, Mrs. John Swarr, Mrs. James Retzer and Mrs. Richard Edwards. Subjects discussed included 1, better supervision on school grounds; 2, building a bridge over the Susquehanna in Southern Lancaster County; 3, better education for retarded children.

Pal gifts were distributed, articles were sold, and a plant exchange was held. Delicious refreshments were served.

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