

# For Farm Women . . .

(Continued from page eight)

Or for three dozen Lep Cookies, try this recipe that came with a letter from Mrs. H. S. Keifer of Ephrata

"I'm not Amish, but maybe my letter would be liked after all:

### LEP COOKIES

- Two cups light brown sugar
  - One cup butter milk
  - One-half cup butter and lard mixed
  - One-half teaspoon soda
  - One-half teaspoon cream of tartar
- This gives three dozen.

Mrs Harvey Kulp of R4 Manheim offers an identical recipe for Leb Kuchen to one offered previously. But she's one of the unfortunate ones, for she adds "I dare not eat much cake. I surely like to try some of these recipes, as they are very good Now here I have a good molasses cookie recipe, which I make quite often and we like them so much.

### MOLASSES COOKIES

- One big cup New Orleans molasses
  - One cup shortening, lard or vegetable shortening
  - One and one-half cup dark brown sugar
  - Two eggs
  - Three level teaspoons soda in one big cup of sour milk
- Enough flour to make a soft dough, about five cups and some more to roll them out. Cut with a cookie cutter. I bake mine at 350 gas stove These are very good.



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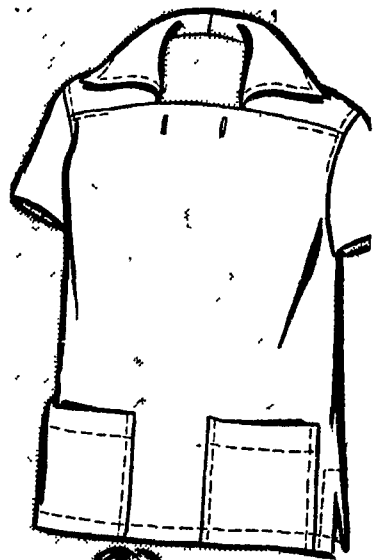
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## Today's Pattern



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by Marian Martin

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One of our good readers at Kirkwood asks that her name be withheld. "We like your paper and I enjoy trying new recipes Here are a few that we all like

### JELLY ROLL

- Four egg yolks
- Add two tablespoons water.
- Beat until thick
- Stir in one teaspoon vanilla and
- One teaspoon lemon rind
- Add three-fourths cup sugar gradually
- Beat thoroughly
- Sift three-fourths cup cake flour
- Three-fourths teaspoon baking powder
- One-half teaspoon salt
- Fold in four stiffly beaten egg whites. Grease jelly roll pan and line with wax paper. Pour batter in greased pan, bake in oven at 400 degrees F 13 to 15 minutes Invert pan at once on cloth sprinkled with confectioner's sugar. Remove paper. Sprinkle with confectioner's sugar and roll in cloth. When cool, unroll and spread evenly with any jam or jelly desired. Roll again.

And, for some special candy bars the youngsters will love, try this recipe:

- Boil one and one-half cups granulated sugar with
- Two-thirds cup milk
- One tablespoon butter
- One-third cup Red Label Karo or molasses
- Cook to soft ball stage
- When cool, stir in
- Two-thirds cup peanut butter
- When cold, shape

### SECOND PART

- Boil one-half cup brown sugar
- One cup Karo
- Cook to hard boil. Dip shapes in second part and roll in broken peanuts. Coat with chocolate.

### BIRD SONGS IN HOME

GOLDSBORO, N. C. — So entranced were Mr and Mrs. James Lewis Jr., with the sweet song of a mocking bird, whose favorite perch is the chimney on the Lewis' home, that they piped the music down the chimney. Now, the mocking bird's songs can be heard all over the house.

## Talent Show for Farm Society 22

Members of the Society of Farm Women 22 sponsored a talent show as a feature of their annual Mother-Daughter banquet Friday night in Kauffman's Tea Room, East Petersburg.

Fifty-one attended. Mrs. Willis Rohrer, president, turned the meeting over to Mrs. Kenneth Habecker, program chairman. Spring flowers in a pink and white color scheme were featured decorations.

### SPICED MUFFINS

- One cup sifted all-purpose flour
  - Two and one-half teaspoons baking powder
  - One-half teaspoon salt
  - One-fourth cup sugar
  - One-fourth teaspoon ginger
  - One teaspoon cinnamon
  - One-half teaspoon nutmeg
  - One egg, beaten
  - One-half cup milk
  - Two tablespoons molasses
  - Four tablespoons melted fat
  - Two cups bran flakes, whole wheat flakes or 3 cups corn flakes (crush slightly after measuring)
- Sift together flour, baking powder, salt, sugar, ginger, cinnamon

and nutmeg. Combine egg, milk, molasses and slightly cooled fat. Add to flour mixture, stirring only enough to dampen flour. Fold in cereal flakes, being careful not to overmix. Fill well-greased muffin pans 2-3 full. Bake 15 to 18 minutes at 400 degrees F.

Yield 12 muffins.

### CHOCOLATE PEPPERMINT SAUCE

- Twelve chocolate covered fondant mints
  - Two tablespoons light cream
  - Melt mints in a double boiler, stir in cream
- Serve sauce warm over ice cream.

### CHOCOLATE SAUCE

- One and two-thirds cups evaporated milk
  - Two cups sugar
  - Three squares unsweetened chocolate
  - One teaspoon vanilla
- In double boiler, combine milk, sugar, and chocolate Cook 15 minutes, stirring occasionally Remove from heat and add vanilla. Beat with rotary beater till smooth and thick. Serve hot or cold

### Scarcely

So far we've scarcely learned enough about the hydrogen bomb to wonder intelligently about it—Cincinnati Enquirer.

### PAINT ON LARGE SHEETS OF PAPER

Buy large sheets of paper the size of a newspaper page for your young child to paint or crayon on

Marguerite L. Duvall, extension family life specialist of the Pennsylvania State University, says most children mark up a wall because they want a larger area on which to paint.

The child should be told kindly but firmly that painting is to be done on this large paper It's better not to tell him where he shouldn't paint That gives him ideas he hadn't thought of himself A positive suggestion works best

Many, many thanks for your letters and recipes. Keep them coming. Send along your favorite household hint recipe, notes, and that's it until next week when we'll See you again.

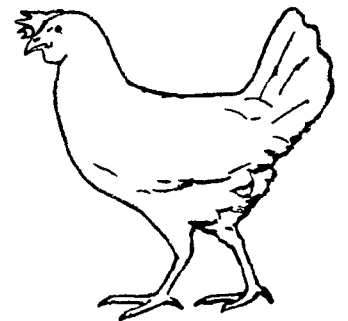
### HEAR

The Mennonite Hour  
Each Sunday

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

## This Year . . .

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