

For Farm Women . . .

(Continued from page eight)

over top
Two cups flour
One cup sugar
One-half cup lard
One teaspoon soda
One teaspoon cream of tartar
Line pie dish, put in two pies, put mixture in and place crumbs on top.

Last week we had recipes for molasses cookies, and one today from a good reader on, R1 Pequea:

MOLASSES COOKIES

Sift together
Four and one-half cups flour
Two teaspoons soda
One-half teaspoon salt
One-half teaspoon cloves
One teaspoon cinnamon
Cream together
One cup lard
One good cup brown sugar
Two eggs
Then add three-fourths of a cup of baking molasses, three-fourths of a cup of warm water and flour, mixing alternately.
Bake.

Here is a hint I would like to share with your readers, our reader adds Add one tablespoon ammonia to your dishwasher when you wash dishes after having fish for the meal It destroys the fish odor.

"Thanks for your paper!" our Pequea reader adds

Keep those cards and letters coming, and many thanks.

Here are some hints for the housewife from the University of Pennsylvania College of Agriculture home economics division.

Durable Material Helps in Shirts

When buying material to make your husband or son a summer shirt, be sure to select a durable fabric that will justify the time you spend making the garment. Bernice J. Tharp, extension clothing specialist of the Pennsylvania State University, advises checking the label to see that the fabric is colorfast to light and washing and has been preshrunk. If the fabric has a plaid design, allow for enough extra material to match pattern pieces at seam lines.

Choose Asparagus With Closed Tip

Asparagus with a spreading tip is likely to be tough and woody, Elsie Bamesberger, extension consumer information specialist of the Pennsylvania State University, says.

For tenderness choose asparagus with a closed, compact tip. The tender stalk is brittle and easily punctured.

Large Strawberry May Not Be Tasty

Just because a strawberry is big doesn't mean it has good flavor. Flavor varies with the variety. Louise W. Hamilton, extension nutritionist of the Pennsylvania State University points out.

Choose strawberries that look fresh, clean, and bright with a full red color. Small misshapen berries or nubbins usually lack flavor and are a waste of money.

French Cook's Knife Is Handy Kitchen Aid

A useful addition to the kitchen is the French cook's knife. Sanna Black, extension home management specialist, of the

Farm Women 14 Schedule Meet On June 13th

The Society of Farm Women No. 14 met Wednesday afternoon of last week at the Strasburg Fire Hall with Mrs. Clarence Herr, Mrs. Warren Hershey and Mrs. Clarence Groff as hostesses.

A contribution of \$10 was made to the Migrant Workers Fund. Mention was made that the Society had placed the two cut-leaf philodendrons in the Peuea Valley High School lobby for the weekend open house.

Miss Ruth Kimball was speaker of the afternoon, talking on Interior Decorations.

A ladies quartet gave several numbers on the "Mother" theme. Mrs. Warren Hershey played a piano solo.

Next meeting will be June 13 at the home of Mrs. Ross Leaman, R1 Paradise.

Pennsylvania State University, says the French cook's knife is handy to chop and dice foods on a board. It is designed to leave space for knuckle clearance when chopping.

The French cook's knife has a sturdy blade six to nine inches long. The cutting edge is nearly straight, slanting from handle to point.

A SPRINGTIME PIE

A light dessert, such as this prune pie, is a nice choice for springtime eating. The crust is tender and flaky, typical of pastries made with lard, the most economical shortening. The prune whip filling has a delicious tinge of lemon.

SPRINGTIME PRUNE PIE

Pastry

One cup sifted flour
One-half teaspoon salt
One-third cup lard
Two to three tablespoons water

Sift flour with salt. With a pastry blender or two knives cut in half the lard until the mixture resembles coarse corn meal; cut in remaining lard until mixture is the size of small peas. Sprinkle water over mixture, a teaspoon at a time, and blend with a fork until all ingredients are moistened. On a lightly floured board, roll the dough into 1-8 inch thickness. Place in an 8-inch pie pan and flute edges. Prick bottom and sides. Bake at 450 degrees F. 12 to 15 minutes.

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 18, 1956—9

FILLING

One pound dried prunes
One-half teaspoon grated lemon rind
One tablespoon lemon juice
Sugar
Four egg whites
One-eighth teaspoon salt

Cook prunes as package directs, pit, and force through food grinder or colander. Makes 1½ cups. Combine prune pulp, lemon rind and juice, and ½ cup sugar. Beat egg whites with salt until stiff, gradually beat in ½ cup sugar. Fold egg white mixture into fruit mixture. Fill the baked pie shell. Bake at 350 degrees F 20 minutes. Cool and refrigerate two hours before serving. Six servings

Spring Mill Farm Ayrshire Record

The purebred Ayrshire dairy herd of Spring Mill Farm at Malvern has achieved top recognition during a recent month for outstanding production. The 56 producers are credited with averaging 1005 pounds of 4 1/2% milk and 42 pounds of butterfat, actual, which placed them among the nation's top Ayrshire herds in the Ayrshire Herd Test Division of 50 to 75 cows. In accordance with the rules of the Association, all registered cows in the herd, milking or dry, are included in the average.

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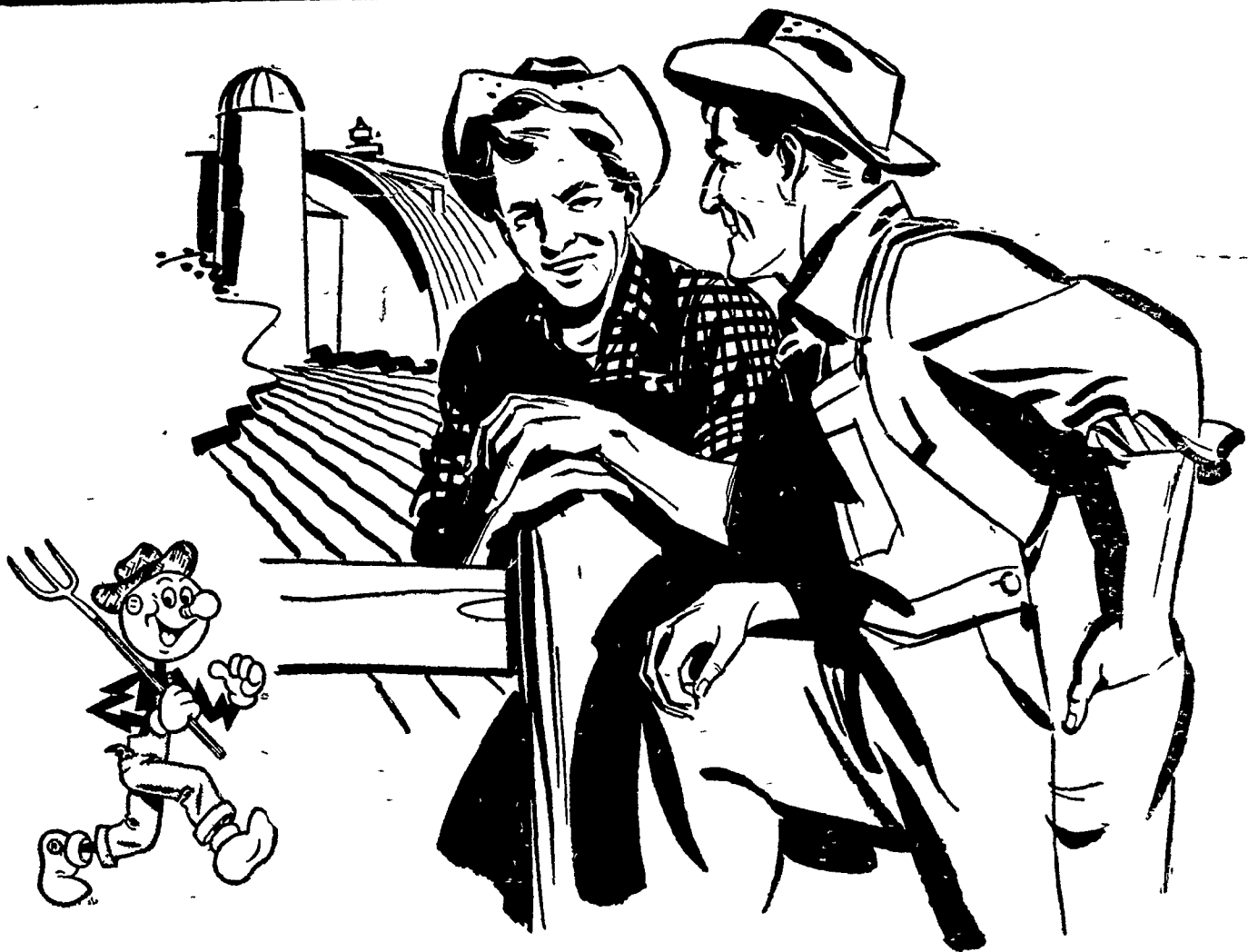
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