

For the Farm Wife and Family

It's barbecued chicken time — and we'd welcome your best recipes on the best way to prepare this taste-tempting summer food. Much has been discussed — and cussed — about barbecue cooking, but you can find no better chicken, no better steak than comes off a charcoal-fired pit, fireplace, or spit.

Send them along — and give the poultry industry, which is a tremendous factor in Lancaster County agricultural economy — to Lancaster Farming, Quarryville, Pa.

Here's a welcome letter from R2 Manheim, Mrs. Monroe Dourte, for which this week we are sending a year's extension to Lancaster Farming.

She writes:

I enjoy reading Lancaster Farming very much. We all know "variety is the spice of life," and that is one of the good things about Lancaster Farming.

I enjoy the news from Lancaster County because that's home news. Then I appreciate Dr. Foreman's article on the Sunday School lesson, which supplies the Christian emphasis. Also the announcements of the religious broadcasts, then, of course, the page for the Farm Wife and Family.

I was born and raised on a farm, married and helped my husband on the farm for 37 years. We are retired ten years, but still live on the farm, which to us seems the best place to live whether one is young or getting older.

Here are a few hints I have found helpful and economical:

DREDGING

When a recipe says, "dredge with flour," I put flour and seasoning in a paper bag (a 5-lb granulated sugar bag is fine), drop in the food which can be fish, chicken livers or what have you, and shake well.

The food will be evenly coated, no flour will be wasted, and no mess. Also doughnuts can be easily sugared by placing sugar

and the doughnuts in a paper bag, then shake.

FLOUR FOR CORN STARCH

Flour can be substituted for corn starch. Use twice as much.

DOUBLE BOILER USE

Cook eggs in the shell in lower part of your double boiler while cereal or other food is cooking in the top section.

CARE OF GLASSES

Avoid cracking jelly glasses or glass dishes by setting them on a cloth wrung out of hot water, or by putting a metal spoon in glass or dish while pouring hot jelly or food.

USE WATER SPARINGLY

To save vitamins and minerals, as well as fuel, most vegetables should be cooked in the smallest quantity of water and with low heat.

OVEN MEALS

Save nickels and dimes, time and footsteps by using ovens for preparing complete meals, rather than single dishes.

SOAKING FRUIT, BEANS

If you soak dried fruit, beans, etc., in water overnight or at least for several hours, you can save time and fuel.

TO BOIL QUICKER

Add a little salt to the water in your double boiler and it will come to a boil much quicker.

That's why we call a good array of household hints. Many thanks, Mrs. Dourte, and for your comment, "Yours for clean, wholesome reading for our homes and children."

We have a note from our friend Mrs. Violet Preston at Coatesville that she has moved from her former address, and now lives at 114 North Fifth Ave., c/o Miss Jeanette Ryan, Coatesville. Mrs. Preston is still seeking old clothes to repair and give to needy families.

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.

Here is one recipe for Chicken Barbecue Sauce, and we'd enjoy more. It's from Mrs. Clarence W. Horst of Farmersville, who writes:

We have subscribed to Lancaster Farming and enjoy it very much. I am especially interested in the recipes, and look forward each week to your paper.

CHICKEN BARBECUE SAUCE

One-half pint water
One pint vinegar
One-half pound butter
One ounce salt
Mix well

This will barbecue ten halves of chickens. Dip each half in sauce. Place on barbecue rack. Turn every three or four minutes, basting frequently until meat is cooked, usually in 45 minutes.

A short note from a reader at RD 1 Bareville, Mrs. Paul H. Neidermyer

"Dear Sir: Have you had a Black Joe Chocolate cake recipe in your paper about six weeks ago? I mislaid mine and am not sure if I saw it in your paper. I know I tried it and it was very good. It took hot water last in the batter.

I usually cut out the recipes and, tape them on cards for my index file, but forgot when I got busy.

(Can't recall any recipe for Black Joe Chocolate Cake, but should you have one, send it to Lancaster Farming.)

Lemon, chocolate and caramel seem to be the three most-favored flavors. Which of the three is your favorite? These are some favorite recipes for each, but I like all three.

FROZEN LEMON PUDDING

Two eggs
One-half cup sugar



Crowned Poultry Queen of Lancaster County Saturday evening was Miss Nancy Newcomer (seated), with Mrs. Floyd (Irene) Moore on the left, and Miss Ruth Ann Weicksel, retiring Queen, on the right. (Lancaster Farming Staff Photo).

Four tablespoons lemon juice
Grated rind
Salt
Graham cracker crumbs
One cup cream whipped
Add sugar to beaten egg yolk and 1 egg white. Add lemon juice and rind. Cook until stiff. Cool. Add beaten egg white to which you have added a little of the sugar. Fold in whipped cream. Grease a refrigerator tray and cover with graham cracker crumbs. Pour in lemon mixture. Cover with graham cracker crumbs. Freeze overnight. Cut in squares and serve.

CHOCOLATE ICE BOX CAKE
One-half pound sweet chocolate
Four eggs
One-half teaspoon vanilla
Lady fingers
Whipped cream
(Continued from page nine)

CLOSED SATURDAYS BEGINNING JUNE 16



PP&L commercial offices will now be open 8 A.M. to 5 P.M. Monday through Friday, except for specified holidays. For convenient payment of bills after these hours, use the handy bill payment slot at our door - envelopes for enclosing your payments are available there.

PENNSYLVANIA POWER & LIGHT COMPANY