

For the Farm Wife and Family

Mrs. Paul H. Neidermyer a couple weeks ago asked for a recipe for Black Joe Chocolate Cake and such we have this week, several versions from Lancaster Farming readers.

To Mrs. H. S. Keifer, R3 Ephrata, goes this week's free one-year subscription to Lancaster Farming for being the first of those to write.

BLACK JOE

Two cups brown sugar
One-half cup butter and lard mixed
One cup thick milk
One-half cup dry cocoa
One-half cup hot water
Two and one-half cups flour
One teaspoon soda
One teaspoon vanilla
One-half teaspoon salt

Mix together sugar, shortening, cocoa, hot water, then add thick milk. Mix the sifted flour and soda, with a little salt, add vanilla and bake.

Mrs. Milton Snyder of R4 Manheim also offers one. She writes "I read in the Lancaster Farming paper you would like to have a Black Joe Chocolate Cake recipe I have one for almost 50 years. Perhaps this is what you want."

BLACK JOE

Two cups sugar
One-half cup cocoa
One cup thick milk
Two cups flour
Four tablespoons butter
One teaspoon soda, dissolved in
One-half cup hot water.

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 a Black Joe Cake from a reader on R1 Gordonville.

BLACK JOE CAKE

Two cups brown sugar
Three-fourths cup cocoa
One-fourth cup melted butter
One-half cup hot water
One teaspoon baking soda
One-half cup sour milk
One cup flour
One-half cup sour milk
One cup flour

Mix in order given, beat hard for a few minutes to give fine texture. Bake in moderate oven

Right now the strawberry season's here—and you know, we found some mighty fancy strawberry pickers down around Nine Points the other day, perhaps the first time a can-can skirt was seen among the strawberry rows picking a box, eating one of the ripe, rich strawberries occasionally. Couple gals from the city tried their hand but figured the plumpness vs labor couldn't offset the waistline resulting from eating. How about it Hilda, Wilma?

Along that line we have a reader at Narvon, R2, who wishes her name withheld, who writes:

Here is a recipe for "Strawberry Preserves" that we got from a neighbor at Narvon.

STRAWBERRY PRESERVES

Three pounds granulated sugar
One cup boiling water
Let boil full ten minutes, but not at too high heat.
Then add
Two cups berries
Boil five minutes

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Farm Women 18 Conduct Flower Show at Meet

Farm Women Society #18 met at the home of Mrs. Lester H Kreider, 169 Buch Ave, Lancaster, on Saturday afternoon, June 16. Mrs Ben L Greider was in charge of devotions. The president, Mrs. Raymond H Stoner, presided. Members answered roll call by telling their vacation plans. The club will have a rummage sale on Aug 3 and 4 at 32 S. Duke St, Lancaster.

A flower show was held at this meeting. Judges were Mrs. Carl H Hoover of Rohrerstown and Mrs. John F Smaling of 723 Farmingdale Road, Lancaster. Winners were as follows:

Miniature Class: 1, Mrs. Ralph S Martin; 2, Mrs. Sterling Elmer Teapot Class: 1, Mrs John Henry Hess; 2, Mrs. Ralph S Martin. Exotic Class. 1, Mrs. Ralph S Martin; 2, Mrs David E Buckwalter Roadside Class: 1, Mrs. Sterling Elmer, 2, Mrs. Edward Wissler Dining Room Class 1, Mrs Ralph S Martin; 2, Mrs. Ben L Greider

There will be a family picnic at Buchmiller Park on July 22 at 12 30 P M The next regular meeting will be Aug. 18 at the home of Mrs Raymond N Miller, 300 Running Pump Road, Lancaster

Add
One even teaspoon alum
Boil one minute

"Also thanks" a lot for the one-year subscription of Lancaster Farming. Never thought my recipe would win," she adds.

Mrs Clayton S Zimmerman, R2 New Holland, writes.

This is one dollar for the Lancaster Farming. We sure enjoy reading it This is a cookie recipe that our family likes very well

OLD FASHIONED MOLASSES COOKIES

One cup shortening
Four cups flour
One teaspoon salt
One cup dark molasses
One cup sugar
One egg
One-fourth cup hot water
One and one-fourth teaspoons soda

Sift flour, salt and cut in shortening. In another bowl combine molasses and sugar, add egg, beat well. Dissolve soda in hot water and add to molasses mixture. Combine crumbs and molasses mixture and stir well. Chill dough several hours.

A card, hastily from our friend, J J. J. Jenks over at Gap chiding us for a couple, bobbles, especially on our continuation lines "Can the one at fault be easily contacted? Show him the card."

Our apologies—and we'll try—and the man to blame received the card. You know in the early hours of the morning, when already yet some 15 or 16 hours have been put in on publication eve, weariness takes the upper hand. Come next week, we'll watch more carefully what we're doing.

"Many issues are of different heights I guess one would call it. Looks peculiar when you

Potatoes on Nissley Farm



Henry Nissley, R2, Holtwood, one of the largest potato growers in the area, has 38 acres of tubers under cultivation this year. Photo shows a ten-acre patch on the farm now in full blossom along the Rawlinsville-Holtwood road. (Lancaster Farming Staff Photo).

line them (issue) up," he adds. Our explanation for that is that in the operation of a high speed press, where several pages are folded together and trimmed in a simultaneous operation, variations will occur, and, unfortunately, it's something we can't remedy.

He also rightfully advocates the use of a binder for Lancaster Farming, so that earlier issues may be easily referred to.

In the office, we have done something similar. Capt. Jenks used a split broomstick. We have two strips of metal, with three holes cut through. Card-board backing gives stiffness to the volume. One strip is underneath with the backing; three three-inch small bolts are inserted, and spinner-type turn-buckle taps are used on the top. Hence it is easy to refer back—and time being somewhat precious in this business, we haven't had time to trim the edges neatly. But it could be

done. We all enjoy Lancaster Farming very much, a letter from Mrs Clifford Hickernell, R1 Reinholds, advises. I look forward for the receipts I like to see and try new things. My father (Robert Kurtz) gets the Lancaster Farming but I read it first.

She adds a recipe for **BAKED BEANS**

One pound dried pea beans
One-fourth pound bacon
One medium onion
One pint tomato juice
One tablespoon mustard
Three-fourths cup molasses
Three-fourths cup ketchup
Three-fourths cup brown sugar

Soak beans for five hours, then cook till soft. Fry bacon and onion together. Measure all ingredients, put on top of beans and mix well.

I just bake them until they are hot through and through at about 250 degrees.

(Continued on page nine)

3 Big Nights
QUARRYVILLE
American Legion
Carnival
June 30
July 6 & 7
1956 "Olds 88"
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JULY 7

Chicken Corn Soup and Cakes For Sale

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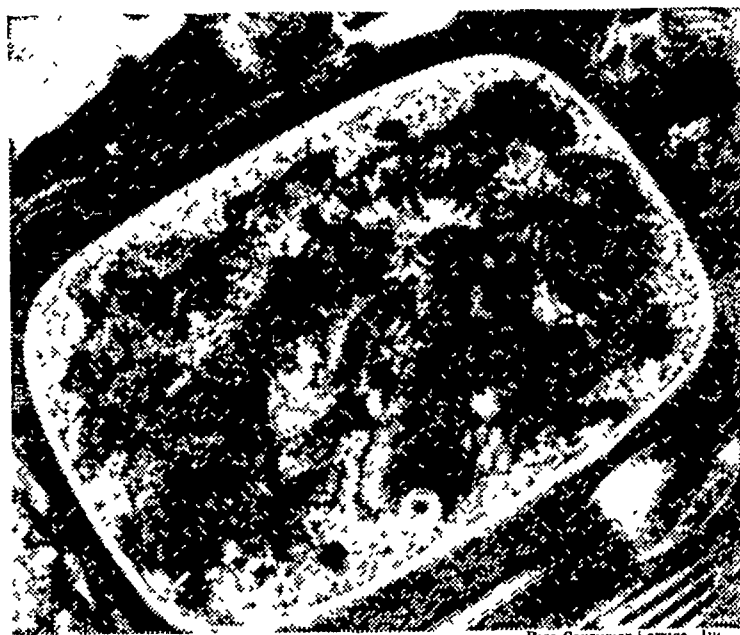
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OVEN FRIED CHICKEN A LA CREOLE

MENU
OVEN FRIED CHICKEN
A LA CREOLE
Buttered Spinach
Mexican Corn
Hot Biscuits
Fruit Compote Cookies

INGREDIENTS:
1/4 cup butter or margarine
1/3 cup all-purpose flour
1 1/2 teaspoons salt
1 teaspoon paprika
1/4 teaspoon poultry seasoning
1/2 teaspoon black pepper
1 ready-to-cook young chicken, 2 1/2 to 3 1/2 pounds, cut up.
1 cup uncooked white rice
1/2 cup chopped green pepper
1/2 cup chopped onion
1 1/2 teaspoons salt
1/2 teaspoon black pepper
3 cups hot chicken broth made by cooking backs and neck in water
2 large tomatoes, cut into wedges

METHOD: Light the oven and set at 400°F. Place the butter or margarine in a large all metal skillet, baking pan or baking-serving dish about 12"x9"x2". Place this in the oven until the

butter or margarine melts. While the butter or margarine is melting, wash the chicken in cold water. Pat dry. Put the flour, 1 1/2 teaspoons salt, paprika, poultry seasoning and 1/2 teaspoon black pepper in a paper bag. Add one piece of chicken at a time. Shake bag to thoroughly coat each piece of chicken with the flour mixture. Place the chicken in the hot melted butter or margarine, skin side down. Bake, uncovered, 25 minutes at 400°F.

Arrange rice, green pepper and onion under the chicken, turning the chicken so the skin side is up. Sprinkle the rice with the 1 1/2 teaspoons salt and 1/2 teaspoon black pepper. Slowly pour the hot chicken broth over the rice. Make certain all the rice is under the broth. Arrange the tomato wedges over the chicken and rice.

Return to the 400°F. oven and bake, uncovered, 45 minutes or until the rice is tender. If the mixture becomes too dry, add a small amount of chicken broth or water.

If desired, serve from the dish in which the chicken-rice bakes. This recipe makes 6 servings.