



Grant Heilman, Lititz agricultural photographer par excellence, has here depicted one of the seasonal delights of Lancaster County, strawberries in summertime. The luscious fruit is now at its

peak, and picking is underway throughout the Garden Spot. Round, firm, strawberry red — a bit of sugar, some short-cake — who could ask for more?

Spring-Time

(Katherine Beebe)

Now the days are full of music!
All the birds are back again;
In the tree-tops, in the meadows,
In the woodlands, on the plain,
See them darting, through the sunshine!
Hear them singing, loud and clear!
How they love the busy springtime,
Sweetest time of all the year.

keeping a complete file of Lancaster Farming. Why don't you write and tell us how you are keeping your scrap book of recipes from these pages?

Here, suggests Mr Berus' is an A P. Cake, or a Broad-Way as my great-great grandmother called them:

- Two and one-half cups brown sugar
- Five and one-half cups of flour
- About three-fourths cup butter or lard
- Mix like pie dough, till rich. If not rich enough, add a little more shortening. Add
- One teaspoon baking soda and One cup thick milk.

This makes five cakes when you put them in pans and flatten them down, Mr. Berus adds

From 16 East King Street, Ephrata, Mrs. Benjamin Bear writes I am sending this walnut cake recipe. Maybe some one would like it:

WALNUT CAKE OR COOKIES

- Two cups brown sugar
- Two eggs
- One cup butter and lard
- Three cups flour
- One teaspoon soda
- One teaspoon cream of tartar
- One teaspoon vanilla
- One cup walnuts

For baking times and temperatures, we'll have to rely on the rule of thumb that is well applied in Lancaster County kitchens

DATE PUDDING

- One and one-half cup sifted enriched flour
- One teaspoon soda
- One teaspoon salt
- One-fourth teaspoon allspice
- Dash cloves
- One cup chopped, pitted dates
- Two tablespoons shortening
- One cup boiling water and pineapple juice
- One egg, beaten
- One-half cup sugar
- One-half cup well-drained crushed pineapple

HEAR

The Mennonite Hour
Each Sunday

Lancaster WLAN 12 30 P. M
Norristown WNAR 8 00 A. M
Hanover WHVR 1.00 P. M.

Sift together flour, soda, salt, allspice and cloves Combine dates and shortening with water and pineapple juice. Beat egg well Add sugar and pineapple, mixing until well blended. Add the date mixture. Add flour mixture and mix until flour is well moistened. Pour into well-greased 1½-quart mold. Cover with double thickness of waxed paper. Steam + (To steam, put about 1 quart water into a large covered pan with a rack in the bottom. Bring water to boil. Place pudding on rack. Cover and reduce heat to simmer) Steam 1 hour and 45 minutes Remove from pan and allow pudding to cool a few minutes before unmolding. Serve warm with hard sauce

PEPPERMINT STICK CREAM FILLING

Two cups whipping cream
One-fourth cup confectioners' sugar
One-third cup crushed peppermint stick candy
Whip cream. Gradually add sugar. Fold in crushed candy. Spoon into baked cream puff shell
Makes 10 Cream Puffs.

That's about it for now, so keep those cards and letters coming. Come next week we'll see you again.

The mind has a lot to do with body ailments, which isn't easily explainable.

Too much success invariably sours one's friends

For Farm Women . . .

(Continued from page eight)

DATE SQUARES

- One pound chopped dates
- One cup chopped nuts
- Five tablespoons flour
- Three-fourths cup light brown sugar
- Two teaspoons baking powder
- One-eighth teaspoon salt
- One teaspoon vanilla
- Three eggs
- Sift dry ingredients in mixing bowl, add eggs one at a time and beat well, add vanilla, nuts and dates
- Bake in shallow, greased pan in 350-degree oven about 25 minutes. When cool cut in squares

DATES AND NUT COOKIES

- One cup shortening
- Two cups light brown sugar
- Three eggs
- One-third cup sweet milk
- One cup chopped dates
- One cup chopped nuts
- One-fourth teaspoon salt
- One teaspoon vanilla
- Four cups flour
- One teaspoon soda
- Cream shortening, add sugar and blend well. Add beaten eggs, milk and flour that has been sifted with soda and salt; add vanilla, dates and nuts.
- Drop on greased cookie sheet. Bake 375 degrees F until done.

Daniel S Berus, R1 Reinholds, who started our Leb Kuchen flurry a few weeks back, writes again:

"Would like to thank you very much for the wonderful re-

sponse to my request for Leb Kuchen or Leb Cookies recipes. Please thank everyone who sent in recipes I ate so many Leb Cookies they are coming out of my ears, but the one I liked best was sent by Mrs. Keifer of Ephrata. That is the one I had in mind. It stays nice, and soft and has no spices.

P. S. he adds, I also tried Shoo Fly Pie, sent in by Mrs. Clarence W Heisey, R2 Manheim. They are very good and everyone should try them.

That's why we suggest you follow our suggestion and keep a file of recipes from these columns, or better yet, do like our good friends, Capt. and Mrs. J. J. J. Jenks, over Gap way, who suggest

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by Marian Martin

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