

## For the Farm Wife and Family

Cool mornings, fairly cool days, a need for warming meals. This doesn't sound like July. Strange weather it is we've been having.

But it's richness that wins this week's free one-year subscription to Lancaster Farming, going to Mrs. Benjamin Martin, R1 Denver, for submitting two recipes. The first is

### DATE ROLL

Three cups graham cracker crumbs, rolled fine  
One pound dates, seeded and chopped  
One-half pound marshmallows, cut in small pieces  
One and one-half cups nut meats  
One-half cup maraschino cherries, cut in halves  
One-half cup milk or cream  
One-half teaspoon vanilla  
Combine all ingredients and form into roll. Place in refrigerator. When cold, slice and serve.

### CHOCOLATE MARLOW

Seventeen marshmallows  
One cup milk  
One and one-half teaspoons vanilla  
One-half pint whipping cream  
One-fourth cup cocoa  
A few grains of salt  
Put cocoa in saucepan and add milk gradually to form a smooth paste. Add marshmallows and steam over hot water until melted. Stir until smooth, add salt, vanilla and set aside to cool. When cool and slightly stiffened, add whipped cream. Pour into trays and freeze without stirring.  
"This does not get icy if made right," Mrs. Martin adds.

Mrs. Maris Lottis, R1 Pequea, sends us the following welcome letter:

## 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.

I have received the copy of the Lancaster Farming in the mail this week. I like the paper very much, and believe I read everything in the paper. I also do think a lot of the receipt column.

I thought maybe you would like to print this receipt. I do make this receipt real often for my family and they really do enjoy it. The recipe as following:

### BREAD PUDDING

Two cups bread crumbs  
One quart milk  
Four egg yolks  
One and one-fourth cup sugar  
Vanilla  
Take half of the milk and put the bread crumbs in. Take the other half of milk and add eggs, sugar, vanilla and milk together. Then add the bread crumbs and milk together. Bake at 350 degrees for 45 minutes, place beaten egg whites on top and brown.

There's more richness in a recipe offered today by Mrs. Harry Swinehart of R1 Quarryville, for

### COCONUT CREAM PIE

Two and one-half tablespoons cornstarch or one-third cup flour  
One cup sugar  
Three-fourths cup milk  
One-half teaspoon vanilla



One of the best-known tourist spots in Lancaster County is the Ephrata Cloister, where, a Pennsylvania Historical and Museum Commission sign advises, "Surviving restored buildings of the Seventh Day

Baptist community founded by Conrad Beissel. Original buildings erected between 1735 and 1749. (Lancaster Farming Staff Photo).

Three-fourths cup coconut  
One-fourth cup cream  
Two egg yolks  
Two tablespoons butter  
One-eighth teaspoon salt  
Mix cornstarch with sugar, add milk and cook in double boiler.

Remove and add butter and well-beaten eggs. Put on fire and cook, add coconut and vanilla. Remove from fire and cool. Put in pie shells which have been baked with egg whites.

### BARBECUED CHICKEN

In recent weeks, we've had some tips on barbecued chicken. Here are some results from a recent Barbecuing School at the University of Delaware, passed on to us by Chester County Agricultural Agent Robert A. Powers, Jr.

1 Place the chicken over the heat as soon as the briquettes

are well started. Then they start with a slow heat that does not blister the skin. If the skin blisters it chars easier.

2. Place stubs of candle among the briquettes to start a small backyard barbecue fire. The starting liquid will help ignite the pieces of candles, and the candles' will set the briquettes on fire.

3 A metal wash tub with an inch or two of sand or ground in the bottom and a wire screen over the top makes a good barbecuing outfit for the backyard.

4. A layer of pebbles or stones on the bottom of a small metal barbecuing set protects the metal from the heat. The stones allow air to get around the briquettes and they burn faster.

5. If fumes of alcohol, etc., used to start the briquettes are

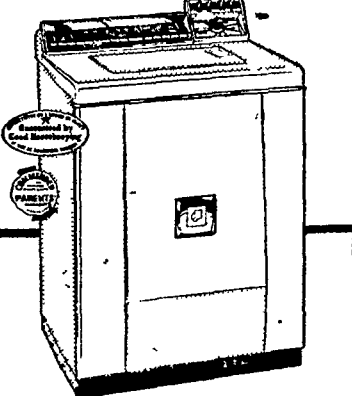
noticeable, spray barbecue sauce over the briquette. The sauce fumes kill the fumes of the starter fluid.

For some time, Mrs. Preston has been collecting clothing for needy persons. She repairs the clothing, and sees that it goes to some one who can make use of it.

(Continued on page 9.)

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### Today's Pattern



9056 SIZES 14½—24½  
by Marian Martin

Pattern 9056 (also a band-sleeve version) Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ takes 3½ yards 39-inch fabric. Send Thirty-five cents in coins for this pattern—add 5 cents for each pattern if you wish 1st-class mailing. Send to 170 Newspaper Pattern Dept., 232 West 18th St., New York 11, N. Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.