

For the Farm Wife and Family

It's raspberry time, we're advised, and there's nothing better than those plucked right off the bush, seived as shortcake or alone. It was more than a pleasure to have some of these fresh raspberries a few days back at a home near Truce, overlooking the beautiful valleys and hills of Lancaster County.

And it's a raspberry recipe that wins this week's free extended subscription for Mrs. Abram B Siegrist of R4 Manheim. But let's put it in her own words:

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.

We enjoy Lancaster Farming very much. I especially enjoy the recipes. As raspberry time is here again, we are enjoying the following, using fresh-picked raspberries:



It's harvest time, and shocks of small grain are as evident as the path of the combine in many Lancaster County grain fields. Here is a view of harvest time near Vogansville. (Lancaster Farming Staff Photo).

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RASPBERRY CAKE OR PUDDING

(With milk or cream)

Two-thirds cup granulated sugar
Four tablespoons lard
One egg
One-half teaspoon salt
Four teaspoons baking powder
One cup thick milk
Two and one-quarter cups flour, reserve one-fourth cup for later.
One teaspoon baking soda
One cup or more raspberries.
Mix ingredients, then in separate bowl put the raspberries and one-fourth cup flour taken from the original amount. Stir raspberries until they are well

covered with the flour, then add to the first batter. Batter may be put in a loaf pan or divided and put in two eight-inch round cake pans. Bake in 375-degree oven for 30 minutes or so. Serve with milk or cream.

"Good for a farm family dessert. Won't you try it?" Mrs. Siegrist asks.

THANKS

Here's a note from Mrs. Paul H. Neidermyer, R1 Bareville:

"Dear Sir: To the Homemakers Exchange in your Lancaster Farming I want to thank you for the Black Joe cake recipe. I made the one sent in by Mrs. H. S. Keifer, R3 Ephrata, and found it very good, except she did not add the hot water last like the receipt I had wanted. But this one is just as good. Here is \$1.00 for you to send Lancaster Farming to my sister-in-law, Mrs. Daniel H. Heilman, Littitz."

ANOTHER REQUEST

We've had several requests for various items, for recipes and suggestions, which is the purpose of the column. And we appreciate 'em. If you have any problems, or recipes you wish to share, anything in the farm-homemaking line, send them along. Meanwhile, who can help our reader who asks:

Can anyone supply me with a recipe for sweetened vinegar dressing for cole slaw?

How about some cole slaw recipes? Cabbage season's here, and this is one of the most favored salads of the season. Send yours to Lancaster Farming, Quarryville, Pa.

MORE LIKE BLACK JOE CAKE

I saw in the Lancaster Farming about Black Joe Chocolate Cake. I have a chocolate cake which we like very much, Mrs. Rebecca King of R1 Box 210, Gordonville, Pa., writes:

CARMEL CAKE

Two eggs
Two cups brown sugar
One-half cup hot water, mix with
One-half cup cocoa
One-half cup sweet milk, mix with
One teaspoon soda
One-half cup butter or lard
One teaspoon cream tartar, sift with
Two and one-half cups sifted all-purpose flour
(Sift flour before measuring)
One-fourth teaspoon salt and Vanilla
Beat very hard to make it fine.

Mrs King also offers a recipe for

CARMEL PUDDING

Two small cups granulated sugar
-Butter size of a walnut
One-half cup sweet cream
Boil these ingredients together, until they start to darken.
Then mix
Two tablespoons flour

Two tablespoons cornstarch
Two eggs
Two quarts sweet milk
Mix and stir in the other. First beat the eggs, add a little milk, then flour and cornstarch, then remainder of milk.

ANOTHER REQUEST

I also wonder if anybody has a Snow Flake Pudding Recipe. Mrs. King asks, adding I was this long time wishing for one.

Ruth M Hoffman, a new subscriber up Elizabethtown way, writes, Thanks for sending Lancaster Farming. Here is my dollar. Enjoying it much.

MOLASSES COCOANUT PIE?

"Dear Sir," writes Mrs. A. H. Shessler, of R3 Elizabethtown, "Would like to know if anyone has a recipe for Molasses Coconut Pie."

"We enjoy Lancaster Farming very much for its recipes and household hints."

(Continued on page 9.)

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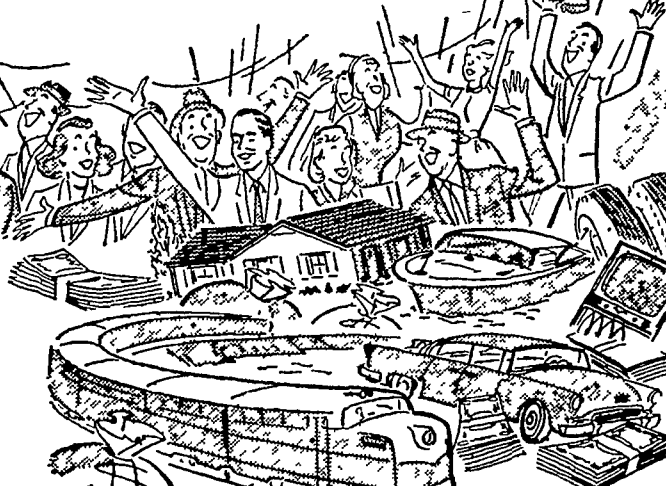
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