

## For the Farm Wife and Family

This week we're having a picnic—with cole slaw dressing—Molasses Coconut pie—Snowflake Pudding

Such response we've never seen A weekend at the shore, and what do we find on return? Stacks of letters Ephrata, Manheim, Honey Brook, Gordonville, Strasburg, Rothville, Lititz, New Holland, Elm, Denver, East Earl, Marietta, St Louis, Kinzers, Coatesville, Stevens, Kirkwood, even Willow Grove.

It all started like this: we issued an appeal for a recipe for cole slaw dressing. Mrs. A. H. Shissler of R3 Elizabethtown requested a Molasses Coconut Pie recipe. Within two days the letters started coming in. We can't acknowledge them all this week, so we'll just start from the top and go as far as we can today then we'll continue our cole slaw course next week.

Mrs. Rebecca King of Box 210, R1 Gordonville also started a deluge of letters, requesting a Snow Flake Pudding recipe. So we'll mix 'em all up, and take them as they come

Our free subscription this week goes to Mrs. Walker M. Martin of R1 New Holland, whose recipe for Cole Slaw Dressing caught the eye of the person making the request. Its appeal is in the equal proportions, the units of three. But here, let's read her letter together:

I saw in your paper you wanted a recipe for Cole Slaw Dressing.

### COLE SLAW DRESSING

Fill a quart dish with diced cabbage

Sprinkle one-half teaspoon salt over it

### Blend together

Three heaping tablespoons sugar

Three level tablespoons cream

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Three level tablespoons vinegar

Three level tablespoons water We like our dressing sweet-sour. If some folks want it more sour, add vinegar to taste.

Here is another recipe we like, Mrs. Martin adds:  
**APPLE FRITTERS**

Beat yolks of four separated eggs

To the yolks, add one cup sweet milk

Two cups flour  
One heaping teaspoon baking powder

## Farm Women 15 Hear Speaker On Sea Shell Hobby

Society of Farm Women No. 15 held the July meeting on the lawn of the Groundhog Lodge at White Rock. Mrs. Lewis E. Shoemaker was hostess, assisted by her daughters-in-law, Mrs. Lewis E. Shoemaker Jr., Mrs. Richard Shoemaker and Mrs. Kenneth Shoemaker.

Mrs. Robert Weicksel, president, conducted the meeting, during which it was voted to donate \$5 to Lancaster General Hospital.

A nominating committee was appointed to select a slate of new officers including Mrs. Harold Herr, Mrs. Guy Miller and Mrs. Wiley Howett. Roll call was responded to with an account of the "worst cooking failures" of the members and guests.

Mrs. Luella Girvin, a teacher in Colerain Township schools, who is noted as a collector of sea shells, brought a small part of her rare collection to the meeting and gave an informative talk on them and the pleasure one can have in pursuing such a hobby.

An auction of homegrown and homemade articles was conducted by the Ways and Means committee, with Mrs. Martin Greenleaf serving as auctioneer.

Devotions were in charge of Mrs. Lewis E. Shoemaker Sr. Guests included the County president, Mrs. Robert Nolt, Society 4, the secretary, Mrs. Kenneth Eshelman, Society 2, and Mrs. Frank Walton, London Grove, president of Society 1 of Chester County.

Mrs. Harold Herr, Mrs. Martin Greenleaf and Mrs. Emory Wagner presented a skit, "The Gossips"

The August meeting will be in the form of a family picnic, to be held in the social room of Union Presbyterian Church on Thursday, Aug. 16, at 7 p. m.

## 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.

A pinch of salt  
Three ripe apples, pared and chopped fine

Beat one teaspoon sugar with egg whites, stir them in last  
Drop by teaspoonsful in hot lard

Eat warm with molasses.

Back in May, we had a similar rush in the kitchen whipping up Leb Kuchen, and Mrs. Martin offers another similar recipe this week for

### LEP COOKIES

Three pounds soft white sugar or granulated

One pound shortening (any kind of butter and lard preferred)

Two tablespoons soda  
One teaspoon powdered alum in a little warm water.

Four pounds flour  
One package chocolate chips and

One cup raisins  
One quart thick milk or buttermilk.

Two eggs  
Blend shortening, sugar, eggs, till smooth

Put soda in buttermilk and add to mixture, blend well and add powdered alum Add flour in four parts Drop on cookie sheets, bake in fairly hot oven. Eggs do not need to be added. Makes 10 dozen.

Enjoy reading your paper, so I thought I'd like to share some recipes Thank you And, thank you, Mrs. Martin.

A couple nice notes this week to help encourage the column, one from our strawberry-picking friend in St. Louis, Miss Hilda Porbeck, who writes: "You know, I'm always on the hunt for new recipes, and I've found several I'd like to try. The Old Fashioned Molasses cookie recipe sent by Mrs. Clayton S. Zimmerman, R2 New Holland June 29 sounds good, and Beef Pot Pie and Bread Pudding are also on my list to try."

The other is a "To Whom It May Concern" note from Mrs. Abram B. Siegrist of R4 Manheim Thank you so very much for naming me as winner of a free subscription to Lancaster Farming. I was surprised I

### FARM WOMEN 4 PICNIC

Society of Farm Women 4 held their annual picnic Saturday evening at the Salunga Fire Company pavilion.

## Three Bottle Tavern



Now headquarters for Ivy Angus Farms outside Malvern, Pa. is this 225-year-old tavern on Conestoga Road. Leaving the front gate are Mrs. Jackson H. Owen and two sons of Lancaster County. (Lancaster Farming Staff Photo)

didn't expect to win I am only a beginner—in cooking, I think. We are married five years I still keep trying other recipes and come across many good ones. The Raspberry Cake recipe I sent to you, my mother made for years."

To our other recipe subjects: From Stevens, Mrs. E. W. writes:

Having received sample copies of Lancaster Farming, I enjoyed reading them, so I subscribed for it some time ago. I had thought of sending in a recipe for Molasses Coconut Pie for some time, but always put it off until I saw in last week's paper a request for a recipe for

it Have been making this pie for years, it is very good, and nice to put in lunches:

**MOLASSES COCONUT PIE**  
One cup sugar, any kind pie

ferred  
One cup molasses  
Two eggs  
Five tablespoons flour

One teaspoon baking powder, added to flour  
Pinch of salt  
One cup coconut

Two cups water  
One teaspoon vanilla

Bake at 400 degrees for ten minutes, then at 350 degrees until brown. Please do not put my full name in your paper, just—Mrs. E. W.

Mrs. Arlington Miller of Elm has answered another request: To the Homemakers Exchange in your Lancaster Farming. I wish to try and fulfill Mrs. King's recipe for Snowflake pudding. Here it is:

**SNOW FLAKE PUDDING**  
One pint water  
One cup granulated sugar

Two tablespoons heaping full of corn starch

Cook these ingredients together till slightly thickened  
Beat two egg whites till they stand in stiff peaks

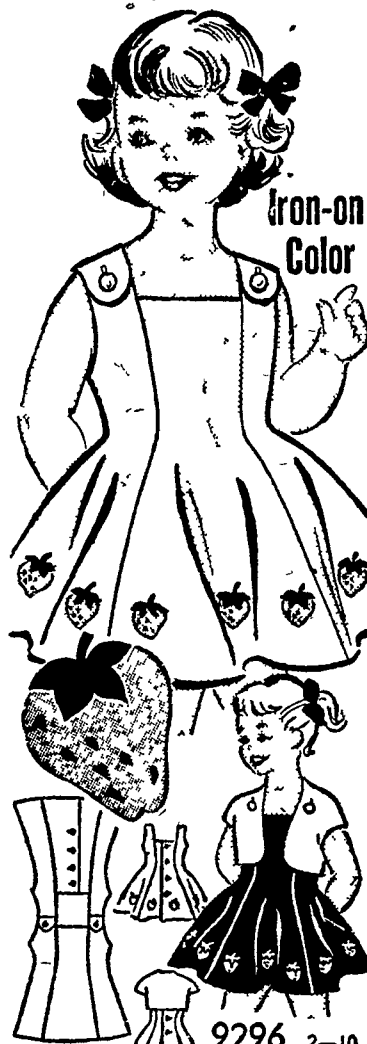
Stir in one teaspoon vanilla and mix with cooked part

Pour this into serving dish to cool the time you cook the top part

Which is as follows:

(Continued on page nine)

## Today's Pattern



9296 2-10  
by Marian Martin

Pattern 9296: Children's Sizes 2, 4, 6, 8, 10. Size 6 dress 1 1/2 yards 35-inch; bolero 1 yard. 15 washable iron-on color motifs included. 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.

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