

(Continued from page eight)

TOP PART

1 pint milk
3/4 cup granulated
1/2 teaspoon vanilla
and one-half tablespoon
1/2 egg yolks, beaten
Mix these ingredients together
pour over white part

enjoy reading Lancaster
very much and enjoy
for new recipes every
I am sending along this
for Yellow Angel Food
which I like very much,
Miller adds, the handy
about it you can use
the whites and yolks of
eggs:

LOW ANGEL FOOD CAKE

2 eggs, separated
1/2 cup cold water
1/2 and one-third cup granulated
sugar
1/2 teaspoon vanilla
1/2 and one-half cups sifted
purpose flour
3/4 teaspoon cream
tartar.

Beat egg yolks until very
thick and lemon colored. Add
water, beat until thick. Add sugar
gradually, beating constantly
about ten minutes with electric
beater at highest speed. Fold in
flour. Sift flour and one-
fourth teaspoon salt together at
least three times. Carefully fold
into egg yolk mixture. Beat egg
whites until foamy, add cream
of tartar and beat until stiff
enough to form peaks. Fold into
mixture. Pour into ungreased 10-
inch Angel Food Cake pan. Bake
in moderate 350-degree oven
about one hour. Invert and let
stand in the pan about one hour.
Decorate with Seven Minute
Frosting.

REQUEST

There's a reader that needs
a recipe—anyone have available
to share in this column a
recipe for a Two Crust Lemon
Pie? Send your letters to
Lancaster Farming, Women's
Page, Quarryville, quick, 'cause
I think some housewife wants
to offer her husband another
surprise soon.

Mrs. Clarence W. Heisey of
Manheim offers one of the
best complete arrays of recipes
on cabbage this week, so we'll
start from the beginning yet.

COLE SLAW
(Serves Four)

Two cups shredded cabbage
One recipe creamed dressing
Cream Dressing
Three teaspoons sugar
One-eighth teaspoon salt
Few grains pepper
Four teaspoons vinegar
One-fourth cup cream or top
milk
Mix sugar, salt, pepper in a
small bowl. Add vinegar and
cream. Stir cream into mixture and
mix. Garnish with paprika,
parsley or green pepper.

CABBAGE SALAD

Two cups shredded cabbage
One pimiento
One green pepper
Salt
Pinch of celery salt
Pinch of paprika
Crisp lettuce
One-half cup salad dressing
One-third cup chopped celery
Shred crisp cabbage in cold
water, cut pepper, pimiento,
mix all ingredients with boiled
salad dressing. Add paprika.

CABBAGE SALAD DRESSING

One and one-half teaspoons
mustard
One and one-half teaspoons
powdered sugar
One teaspoon salt
Two teaspoons olive oil or
lard oil

One-third cup (scant) vinegar
Two whole eggs
Pinch of paprika
Beat eggs well, add sugar,
salt, dry mustard, vinegar.
Blend. Cook in double boiler until
mixture thickens. Let cool.
Add a little whipped cream be-
fore serving, add a pinch of
paprika.

SCALLOPED CABBAGE

(5 or 6 Servings)
One and one-half pounds cab-
bage (5 or 6 cups, cut)
Two cups medium white
sauce
Salt and pepper, to taste
One-fourth cup each buttered
crumbs and grated cheese
Cut cabbage coarsely and cook
in boiling salted water until al-
most tender. Drain thoroughly
combine with sauce and then
pour it into a lightly greased cas-
serole, or baking dish. Cover
with a mixture of crumbs and
cheese. Bake in 350-degree oven
until lightly browned on top

Blueberries are in season.
We have one acre of culti-
vated blueberries on our farm,
Mrs. Heisey writes, and here
is my favorite recipe for

BLUEBERRY PIE

Four cups fresh blueberries
Three tablespoons Minute Tap-
ioca
One-half cup granulated sugar
One-half cup brown sugar
One-fourth teaspoon salt
One-eighth teaspoon cinna-
mon
One to two tablespoons lemon
juice
One tablespoon melted butter
Combine tapioca, sugar, cinna-
mon, salt and mix together. Put
over blueberries and fold in.
Add lemon juice and butter and
stir. Bake in hot oven at 425
degrees.

There are still more letters
to go, a nice one from Mrs.
Betty J. Shreffler of Willow
Grove, Pa., an exchange be-
tween Violet Preston of
Coatesville and Mrs. Harry
S. Lehman of Manheim. By
the way, Mrs. Lehman has a
recipe for Canned Spiced
Cantaloupes which sounds
good. These we'll start with
next week.

Many, many thanks for your
cards and letters. Keep them
coming. We appreciate your in-
terest, so that's all for now un-
til come Friday a week when
we'll
See you again.

Mexican style beef steak may
be fiery hot, or not so peppery,
according to the amount of chili
powder used. The following
version of the Mexican steak
uses only one teaspoon of the
favorite Mexican seasoning—
just enough to give good flavor
to the south-of-the-border meat
recipe.

**MEXICAN STYLE BEEF
STEAK**

One pound round steak
Two teaspoons salt
One teaspoon chili powder
One-third cup flour
Two tablespoons lard
One-half clove garlic, minced
One medium onion, chopped
One No. 303 can tomatoes
Mix one-half teaspoon salt,
chili powder, and flour and
pound into steak. Cook garlic
and onion in fat until tender;
add meat and brown on both
sides. Add tomatoes and remain-
ing salt. Cover and simmer 45
minutes or until meat is tender.
Prepare gravy from drippings
4 servings.

A simple Mexican dinner, fea-
turing the beef steak, might
include steamed rice, tortillas
(crusty corn meal-flavored flat
cakes, served hot or cold), shred-
ded lettuce salad, coconut pud-
ding, and beverages.

Miracle 10-Calorie Diet

There's always room for fun
— and this item stopped us in
our tracks completely. It's called
a Miracle 10-Calorie diet,
which we might add, must be
taken with a grain of salt.

MONDAY

Breakfast: Weak tea
Lunch: One bouillon cube in
one-half cup diluted water
Dinner: Three ounces prune
juice (gargle only)

TUESDAY

Breakfast: Scraped crumbs
from burnt toast
Lunch: One doughnut hole
(without sugar)
Dinner: One glass dehydrated
water. Picking from upper
dental plate (munched)

WEDNESDAY

Breakfast: Shredded egg shell
skins
Lunch: One button from na-
vel orange
Dinner: Two eyes from Irish
potato (diced)

THURSDAY

Breakfast: Boiled-out stains
from tablecloth
Lunch: One-half dozen poppy
seeds
Dinner: Bees' knees and mos-
quito knuckles sauted in
vinegar

FRIDAY

Breakfast: Two lobster an-
tennae
Lunch: One guppy fin
Dinner: Jelly-fish vertebrae,
a la Bookbinder

SATURDAY

Breakfast: Pickled humming-
bird tongue
Lunch: Pickled ribs of tad-
pole
Dinner: Salad (Tossed paprika
and one clover leaf)

SUNDAY

Breakfast: Four banana seeds
(chopped)
Lunch: Broiled butterfly liver
Dinner: Fillet of soft-shelled
crab claw

THIRD DEGREE

All morning little Richard had
been asking questions and all
morning his mother had been
patiently providing the answers.

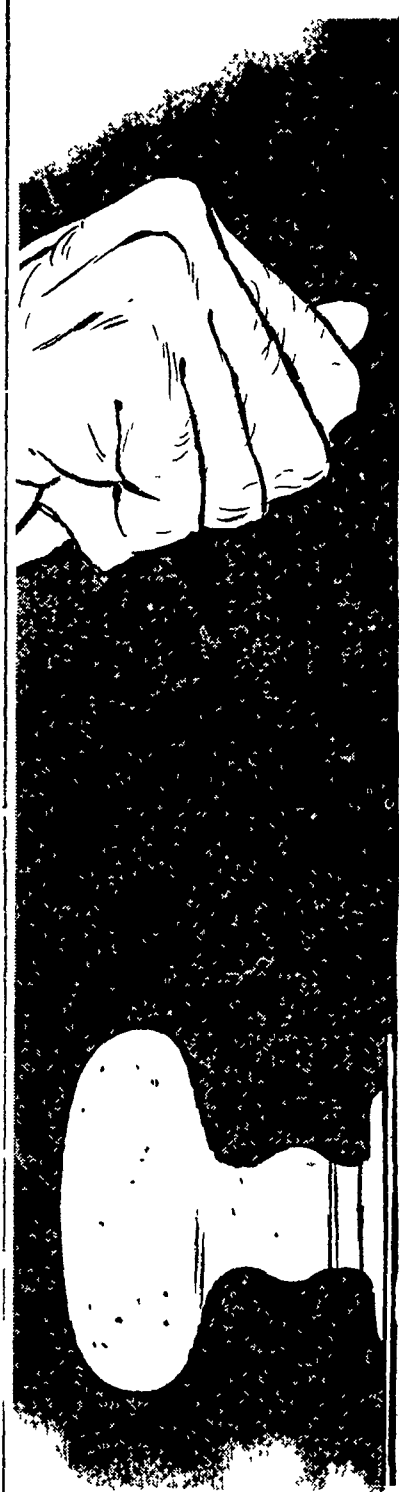
Finally the long-suffering wo-
man warned, 'You'd better keep
still or something will happen to
you. Curiosity once killed the
cat, you know'

Richard lapsed into blessed
silence, and mother was con-
gratulating herself upon her
strategem, when out of the blue
came the eager question, "Say,
mother, what was it the cat
wanted to know?"

HEAR

The Mennonite Hour
Each Sunday

Lancaster WLAN 12 30 P. M.
Norristown WNAR 8 00 A. M.
Hanover WHVR 1 00 P. M.



**OPPORTUNITY
KNOCKING**

Every year many more poultrymen discover
Beacon feed does something extra.

Experienced nutritionists point out that even an
ordinary feed will satisfy birds as they come into
their first flush of production. But temporary satis-
faction is expensive in the end.

The profit formula for long-season sustained pro-
duction is based on a feed so well balanced . . . and
so highly concentrated in nutritional values . . . that
it can maintain body weight and peak production
over many months.

Beacon is so formulated . . . to justify itself on a
profit over feed cost basis . . . not to meet a certain
price per bag.

That's why TOP poultrymen who have made
comparisons say, "Birds lay more and longer on Beacon
... feeding cost per dozen is lower."

OPPORTUNITY KNOCKS. You must open the door.
Beacon Feeds and the Beacon Program can boost
your poultry profits.

CALL YOUR BEACON DEALER

J. M. Bomberger
ELM

O. Kenneth McCracken
MANHEIM

Farmers Supply Co.
137-39 E. KING ST., LANCASTER

Millport Roller Mills
LITITZ

Paul H. Gehman
DENVER

Earl Sauder
NEW HOLLAND

Fred L. & John E. Homsher
STRASBURG AND QUARRYVILLE

Osceola Flour Mills
GORDONVILLE

Wenger's Feed Mill, Inc.
RHEEMS

BEACON Feed Mills, Leacock Pa. Phone Leoi 62482