

For the Farm Wife and Family

As we promised last week, we still have several letters to acknowledge, and we'll start off with one from Terwood Road, Willow Grove, Pa. Mrs. Arthur (Betty) J. Shreffler.

"Our family has been reading used copies of your splendid issues since Lancaster Farming began. My father is a subscriber, E. H. Burkholder, R1 Bainbridge, and he so kindly shares with us. Although the paper is 'old' by the time we receive it, we enjoy it very much. After the months of this routine, I think it's about time you place us on the mailing list—enclosed is \$1.00 cash. Thank you kindly.

"Also, I'd like to pass on a favorite receipt of ours, and know many others can enjoy it too, especially since 'green bean time' is here

BAKED GREEN BEANS

One quart cooked green beans
One can (10½ oz) mushroom soup
One-half cup milk
One teaspoon salt
One-half cup buttered bread crumbs
Place cooked, drained beans in greased baking dish Dilute soup with milk and pour over beans Season. Cover with buttered bread crumbs and bake at 375 degrees for 30 minutes This will serve six generously

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"Thanks again," Mrs. Shreffler adds, to which we may add too, "Many thanks"

For some time, one of our most faithful readers has been Violet Preston of Coatesville, and as I promised last week, we'd start off with a letter from her, and one answering one of her earlier ones:

"I have moved to an apartment now, and my new address is 621 East Lincoln Highway, Apt. 10, Coatesville, Pa. It's very nice here. Please ask some of your people if they will send clothing packages I requested earlier to my new address. About the old clothes, I can sew here and fix anything they send. I have received some packages so far, but wish I could hear from some more. I thank you very much for what you have done.

Mrs. Preston also enclosed a recipe, one for

RHUBARB PIE

Cut rhubarb in the morning, or if you purchase it, always keep it in a cool place until ready to cook it. Strip off the skin, and cut into pieces about an inch long. Stew in just enough water to prevent its burning. When cold, sweeten to taste. Cover the pie plates and roll the upper crust about one-half inch thick. Cut into strips an inch wide, and after filling the plate with rhubarb, place four cross-pieces on the rim. Bake one-half hour.

"This is from the 1872 cookbook I mentioned earlier, and it is very good. My grandfather gave me the cookbook when I was a girl. If there are any good receipts anyone wants, I will give it to them if they write me.

Now from Coatesville to Manheim, and a letter from Mrs. Harry Lehman, R2, who writes.

"I have received a few copies of Lancaster Farming in the mail and enjoy reading it. I saw in the July 13 issue that Mrs. Preston is collecting clothing for needy families. Could you give me her address? Maybe I could help her a bit

(Mrs. Lehman, your answer is in the earlier paragraphs, and we're happy to help you—

Hosts at Holstein Field Day



Speaking for his wife and himself, Mowery Frey here welcomes the hundreds of visitors at his farm Tuesday during the Lancaster County Holstein Breeders Field Day. His wife looks on, while standing near the lectern is Elvin Hess, Jr., association president. (Lancaster Farming Staff Photo)

and others—make connections like this in this column).

"In the July 20 issue, I saw that you wanted a recipe for cole slaw. Well here is one which we like very much, instead of using vinegar, however we use lemon juice.

COLE SLAW WITH LEMON JUICE

Take one small head of cabbage and grate it.
Juice of one lemon
One-half cup water
Pinch of salt
Sweeten to taste.
Pour this over cabbage and mix well. A little green pepper mixed with the cabbage is also good.

For those that like a little coloring in their cole slaw, I suggest you put a drop of yellow coloring in.

Here, Mrs. Lehman adds, is also a recipe for

CANNING PICKLES

Two cups vinegar
Four cups water
Two tablespoons sugar
Three-fourths tablespoon salt
Bring to a boil, and add your pickles. Boil until pickles turn color, just a few minutes. Put pickles in jars and add syrup while boiling. Seal jars at once.

Here's a recipe we've wished for quite a while and one I'm sure many of our out-of-state readers will enjoy, once they try

CANNED SPICED CANTALOPES

Two and one-fourth cup sugar
Three cups water
One and one-half cups vinegar
One teaspoon salt
One drop cinnamon oil
Boil this syrup and cool. Peel and slice cantalopes. Place in jars and fill to within one inch of top with syrup. Seal and cold pack one-half hour.
Makes ten pints.

Thanks, Mrs. Lehman, for adding to our collection something new.

Here's a nice list of recipes from a modest reader up East Earl way.

"I'm sending two receipts which we are very fond of. When you publish these receipts, please do not use my name, just the initials, Miss E.H.

To this reader, whom we can't identify by name in these columns goes free a year of Lancaster Farming for her receipts

MARASCHINO CHERRY CAKE
One-half cup shortening
One and one-half cups sugar
Three cups sifted cake flour
Three teaspoons baking powder

One-half teaspoon salt
One cup maraschino cherry juice and water mixed
One-half cup chopped nuts
18 maraschino cherries cut fine
Five egg whites
Cream shortening and one cup sugar. Sift two and one-half cups flour, baking powder and salt together. Add cherry juice and mix. Mix nuts and cherries with the remaining half cup of flour. Fold in. Last add stiffly beaten egg whites and one-half cup sugar folded in.
Bake at 375 degrees for 25 minutes.
Ice with Seven Minute Frosting and decorate with maraschino cherries.

This cake is very delicious and its stays very moist. This also makes a good white cake. Take a cup of water instead of the maraschino cherry juice and one teaspoon of vanilla.

Another recipe from East Earl for

RHUBARB BUTTER CRUNCH
Combine:
Three cups diced rhubarb
One cup sugar
Three tablespoons flour

POSTOFFICE DEPARTMENT

The Postoffice Department is losing at a \$1,000-a-minute rate according to the House Post Office Committee, which is asking for higher postal rates to make up the deficit. The average annual deficit of the Department is about \$460 million, according to the committee which has approved a bill to raise rates on first, second and third class mail

Crumbs for top:

One cup brown sugar
One cup raw, rolled oats
One and one-half cups flour
Cut in:
One-half cup butter
One-half cup shortening or all shortening
Bake at 350 degrees for 45 minutes.

Seems we had promise of recipe for a three-hour salad or something similar a few days back, at least every half hour another phase of salad making is completed. Sounds complicated for one who likes tossed salad, where garlic has soaked in wine vinegar and olive oil a day or so, plenty of tomato, plenty of onion.

Tomato season's here. What recipes have you for using them? Best way, I think, is cold, sliced—or sometimes combined with raw, sliced onion rings. Who has one for fried tomatoes? Or Green Tomato Pie?

One of our recent winners writes, "Love to read your paper, and thanks a lot for my free gift."

Mrs. Quinten F. Zwally of R2 Ephrata answers another request, but let's put it in her words:

Have been receiving Lancaster Farming for quite a few months. We enjoy its pages pictures. As for myself, I go first to the page for the Farm Wife and Family.

(Continued on page nine)

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