

For Farm Women . . .

(Continued from page eight)

Seeing that Mrs. A. H. Shissler of R3 Elizabethtown requests a Molasses Coconut Pie recipe, I wonder how this one will do?

MOLASSES COCONUT CUSTARD

Two tablespoons flour
One-half teaspoon soda
One cup sugar
One cup table molasses
Two eggs
One cup milk
One-half cup cream, sweet and sour

One cup grated cocoanut
One unbaked, nine-inch pie crust

Combine flour, soda, sugar. Mix with this the molasses and eggs. Add milk, cream and cocoanut, stirring after each addition. Bake in pie shell for 50 minutes at 375 degrees.

How about getting ready to French Fry eggplant? These are delicious made with bread or cracker crumbs, Mrs. Zwally adds

FRENCH FRIED EGG PLANT

Pare, cut eggplant in one-half inch strips

Roll in seasoned flour, that contains pepper and salt to taste
Dip in one beaten egg with two tablespoons milk

Roll in crumbs (bread or cracker).
Fry in deep fat, 380 degrees.
Serve with catsup.

Back to cole slaw again, we have another letter with cole slaw recipes from Mrs. E. R. Root, R3 Ephrata:

I see in your paper you would like a sweetened vinegar dressing for cole slaw. Here is one we like very much:

SWEETENED VINEGAR DRESSING FOR COLE SLAW

One cup vinegar
One cup granulated sugar
Salt and pepper to taste
One medium head of cabbage
Shred cabbage, pour dressing over the cabbage and press lightly with your hand. If you need more dressing, just take as much sugar as vinegar. I use this recipe for canning red beets, chow chow or pickles.

A few other notes from Mrs. Root: I like your paper very much. The first thing I look for is the page where the recipes are on. I also made the Black Joe Cake sent in by Mrs. H. S. Keifer, R3 Ephrata. It is very good. I will send some more recipes in later.

We're glad to have another letter from Mrs. Keifer this week, so here it is:

In answer to Mrs. King for Snow Flake Pudding, I do not know if this is what she is looking for, which I call it a

4H Demonstration Team



One of the Lancaster County 4H demonstration teams that will appear in state and regional shows this summer and fall is that shown above, Robert Kreider of R1 Quarryville and Miss Linda Mumma of R1 Manheim. Here they explain loss of leaves in curing alfalfa before the County Holstein Breeders Association Tuesday. (Lancaster Farming Staff Photo).

SNOW PUDDING

Heat

One pint water
One cup granulated sugar
One teaspoon vanilla

Mix two tablespoons cornstarch in a little water, add a little salt, and vanilla. Boil one minute. Take off stove. Fold in whites of three eggs beaten. Pour in dish, let stand to cool off.

Top part

Heat one and one-half cups milk (sweet)
One-half cup granulated sugar

One tablespoon cornstarch
Yolks of the eggs and flour.
Pour on top of the rest.

WHITE COCONUT CUSTARD

(Mrs. H. S. Keifer)

Heat one and one-half pints milk

One cup granulated sugar
Mix

Two tablespoons corn starch in little water also
Two tablespoons light molasses

Boil one minute
Take off stove, add the beaten whites of three eggs

Place one-half cup coconut on top, or mix the coconut in the boiled mixture, which is good also. I prefer some in the mixture, and a little on top too.
Pour in baked pie crust.

Women's Society Admits Members At Georgetown

Four new members were admitted to the Women's Society of the Georgetown Methodist Church at a recent meeting held at the home of Mrs. Lester Welk, Georgetown. The four were Mrs. Viola Hassel, Quarryville, Mrs. George Grumelli, Georgetown, Mrs. Maude Rice Ronks R. D., and Mrs. Mason Druck, Quarryville R. D.

Mrs. Lester Welk, president, opened the meeting and had charge of devotions. During the business meeting, reports were given by Mrs. Arlene Fichtner, secretary; Mrs. Dorothy Rineer, treasurer; and Mrs. Myrtle Fisher and Mrs. Robert Blankenship, Sunshine committee.

Refreshments were served by the hostesses to the following: Mrs. Dorothy Druck, Mrs. Irene Graham, Mrs. John Trout, Mrs. Viola Hassel, Mrs. Sara Seldomridge, Mrs. Dorothy Rineer, Mrs. Elise Morrison, Mrs. Leah Erb, Mrs. Robert Blankenship, Mrs. Charles Lewis, Mrs. George Welk, Mrs. Arlene Fichtner, Mrs. Pauline Boose, Mrs. George Grumelli, Mrs. Maude Rice and Mrs. Lester Welk.

This is in answer to Mrs. A. H. Schissler of Elizabethtown

You know, we'd like to hear from Mrs. Shissler when she has tried some of these recipes to let us know how she liked them, which she preferred.

Keep your cards and letters coming. We surely enjoy them, so until come Friday a week, that's all until we see you again.

HEAR

The Mennonite Hour
Each Sunday

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

50-Year Theme Meat Institute Meeting Plans

Fifty years of progress in the meat packing industry will be the theme for its Golden Anniversary Annual Meeting this year, the American Meat Institute announced today.

The meat industry trade association, which represents 85 per cent of the commercial meat packing business of the United States, held its first meeting on October 1, 1906 in the Grand Pacific Hotel in Chicago.

This year's meeting will run from September 28 through October 2, and will be at the Palmer House in Chicago. Even higher attendance is anticipated than last year's record.

A program of special events marking the anniversary will lead off on Friday and Saturday (Sept. 28 and 29) with technical sessions. The Annual Dinner will take place Monday night, Oct. 1, at the Conrad Hilton Hotel.

In conjunction with the meeting, an equipment and materials exhibit will be at the Palmer House also to demonstrate the future of the meat packing industry as related to the past.

Calvary Fellowship

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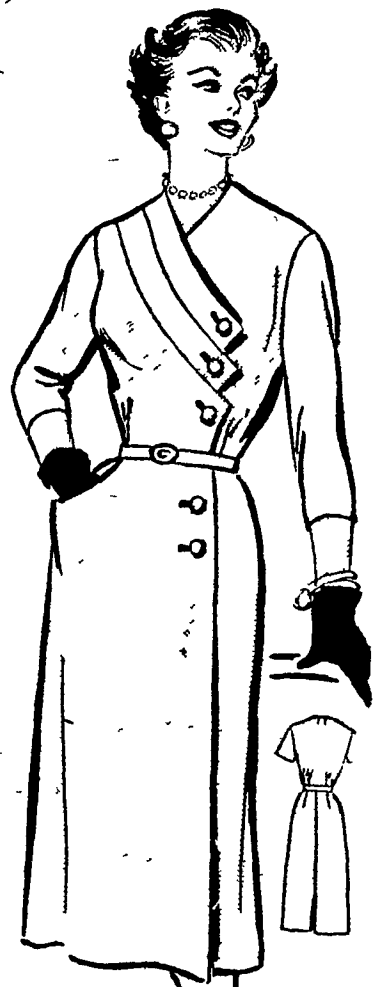
Central Manor

Sat., Night, Aug. 11

Basket lunch 5:30 p. m.

Program at 8:00 p. m.

Today's Pattern



14½—24½ 9072
by Marian Martin

Pattern 9072 (for shorter, fuller figures): Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ takes 3¾ 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.

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