

For the Farm Wife and Family

Here are two recipes that prove winners for Mrs. Ivan Weaver of Brownstown, Pa., to start off this week's household recipes and hints.

I saw in Lancaster Farming a request for this, she writes. I look forward to the paper every week, and enjoy reading it.

OLD FASHIONED MOLASSES COCONUT PIE

One-half cup Lucky Molasses
Two and one-half tablespoons flour
Pinch of baking soda
One egg
Mix all together, then
Add one cup hot water
One cup coconut
Place in unbaked pie crust.
Makes one medium-sized pie.

And another from Mrs. Weaver, on a different line:

DEVIL'S FOOD

Two cups brown sugar
Three eggs
One half cup butter
Beat all together, add

Free To Women...

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One-half cup buttermilk or thick milk
One teaspoon baking powder sifted with
Two cups flour
Add
One-half cup hot water with One teaspoon baking soda last
Makes two large layers.

One of our early contributors to the Farm Wife and Family was Mrs. Abram Summy of R1 Manheim, so it's mighty nice to hear from her once again. "Well, I enjoy the recipes in the paper. As some one has asked about cole slaw dressing, Molasses Coconut pie, I'll add mine and would also like to hear from others.

No. 1 COLE SLAW DRESSING
Cut cabbage fine
Add a little salt
Work it a little with your hands
Pour water off, then
Add sugar, vinegar, sour cream.

This is very good, Mrs. Summy adds.

No. 2 COLE SLAW DRESSING
Make your slaw.
Add salad dressing to your vinegar or mayonnaise.
This also makes a good slaw.

MOLASSES COCONUT PIE

One cup dark sugar
One cup molasses
One cup sour cream
One and one-half cup sweet or sour milk

Two tablespoons flour
Three eggs
One-fourth teaspoon (scant) baking soda

One-half pound coconut
I put the coconut in pie shell, then pour filling in.

This makes two custards, and they are very good.

Bake in oven 375 degrees for ten minutes, then turn oven back and bake a half hour more

SWEET CREAM PIE

Here is a sweet cream pie from Mrs. Summy:

Two egg yolks
One-fourth cup sugar

Two tablespoons flour
One tablespoon molasses
One cup sweet milk
One cup sweet cream

Fold in beaten egg whites
Bake in unbaked pie shell at 350 degrees for half hour or till done.

* * *

HOUSEHOLD HINT

Mrs. Summy also offers a few household hints, which we are happy to pass on to you

Here is a hint for wrinkle resistant cottons to take place of starch:

Soak one ounce gelatin in one cup cold water for a few minutes. Dissolve softened gelatin in one pint boiling water. This should be diluted with eight to 15 parts, hot water, depends on the thickness of fabrics. Dip garments in solution. Good for several washings. Nice for dark or black as starch shows on those shades. Can be kept in refrigerator for a short time.

* * *

Mrs. William Wenger of R2 Honey Brook writes.

In a recent issue of Lancaster Farming there was a request for Snow Pudding I'm sending you a recipe for Snow Flake Pudding, which I hope is what you reader wants:

SNOW FLAKE PUDDING

One pint water, let boil
Five tablespoons corn starch to thicken (make real stiff)
Add two egg whites, well beaten

Flavor with vanilla
Mold in custard cups

SAUCE FOR SNOWFLAKE PUDDING

One-half pint milk, let boil
One-fourth cup sugar
Two egg yolks
Two tablespoons flour
Flavor with lemon
Pour over top of your Snowflake Pudding.

* * *

I'm also sending a recipe for

SALAD DRESSING

Two tablespoons sugar
Two tablespoons sweet cream
Four tablespoons vinegar
Three tablespoons milk
One egg
Cook.

If vinegar is added after cooking, it will not curdle.

* * *

HOUSEHOLD HINT

When snaps on children's clothing no longer hold, just tap the rounded part lightly.

* * *

From one of our readers at R1 Strasburg, Mrs. Paul G. Longenecker comes this welcome letter:

I would like to tell you how much I enjoy Lancaster Farming. As I do a lot of cooking, and baking, I especially enjoy the recipes.

Recently I found the recipe for the original Shoo-Fly Pie and found it very good I am enclosing a recipe for Molasses Coconut Pie which some one has requested. Also, here's a household hint.

Chester County Farm Women 2 Hold Annual Picnic

Chester County Society of Farm Women No 2 held their annual picnic at the home of Mr. and Mrs. Parker Vaughm Glen Roy, Wednesday night last week. About 60 attended. A delicious supper was served on the lawn at 6.30 topped with ice cream and cake.

The evening was spent in playing games. These picnics are one of the most delightful affairs of the Farm Women's Societies.

The next regular meeting will be at the home of Mrs. Ruby Poole, Oxford, with a flower show as the main feature.

HOUSEHOLD HINT
Make a flower holder from a cake of paraffin. Punch holes through the block with a heated ice pick.

MOLASSES COCONUT PIE

One-half cup brown sugar
One cup sour milk
One-half cup molasses
One egg
One-half teaspoon soda
Two tablespoons flour
Three-fourths cup coconut
One-fourth teaspoon salt
One teaspoon vanilla
Bake in 375-degree oven.

Mrs. David M. Hostetter of R1 Kinzers, sends this:

We have been receiving Lancaster Farming since it first came out and enjoy it very much. I especially enjoy the recipe section. In answer to Mrs. A. H. Shissler, here is a recipe for

MOLASSES COCONUT PIE

One cup granulated sugar
One cup King syrup or light molasses

One-half cup flour
Two cups milk
One-fourth teaspoon soda
One cup coconut
Two eggs

Mix ingredients as for any custard, place in unbaked pie shell and bake at 350 degrees for about 30 to 40 minutes. Another recipe which we use very much at our house is for

VANILLA PIES

Bottom Part
One cup molasses
One cup granulated sugar
Two cups water
One teaspoon flour
One egg
One teaspoon vanilla
Combine ingredients and cook until slightly thickened.

Top part (crumbs)
Three cups flour
One cup sugar
One-half cup lard
One teaspoon soda

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