8—Lancaster Farming,

Friday, Aug. 17, 1956

For the **Farm Wife and Family**

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. Ŧ

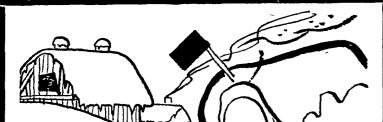
* * And another from Mrs Weaver, on a different line:

DEVIL'S FOOD Two oups brown sugar Three eggs £. One half cup butter Beat all together, add



One-fourth teaspoon (scant) baking soda One-half pound coconut I put the coconut in pie shell, Here are two recipes that Free To Women... then pour filling in. This makes two custards, and they are very good. One year charter subscrip Bake in oven 375 degrees for tion to LANCASTER FARMten minutes, then turn oven back ING to one housewite each and bake a half hour more week who submits the pesi * letter . . . recipe . . . home SWEET CREAM PIE making hint. Send your letter to LANCASTER FARMING, from Mrs. Summy: Quarryville, ra. Two egg yolks One-fourth cup sugar Two tablespoons flour One-half cup buttermilk or One tablespoon molasses thick milk One cup sweet milk One teaspoon baking powder One cup sweet cream sifted with Fold in beaten egg whites Two cups flour Bake in unbaked pie shell at Add 350 degrees for half hour or till One-half cup hot water with done. One teaspoon baking soda last * * Makes two large layers. HOUSEHOLD HINT Mrs Summy also offers a tew household hints, which we are One of our early contribuhappy to pass on to you tors to the Farm Wife and Here is a hint for wrinkle Family was Mrs. Abram Sumresistant cottons to take place my of R1 Manheim, so it's of starch: mighty nice to hear from her Soak one ounce gelatin in once again. "Well, I enjoy the one cup cold water for a few recipes in the paper. As some minutes. Dissolve softened gelone has asked about cole slaw atin in one pint boiling water. dressing. Molasses Coconut This should be diluted with pie, I'll add mine and would eight to 15 parts hot water, dealso like to hear from others. pends on the thickness of fab-No. 1 COLE SLAW DRESSING rics. Dip garments in solution. Cut cabbage fine Good for several washings. Add a little salt Nice for dark or black as Work it a little with your starch shows on those shades. hands Can be kept in refrigerator Pour water off, then for a short time. Add sugar, vinegar, sour cream. Mrs William Wenger of R2 This is very good, Mrs Sum-Honey Brook writes. my adds. In a recent issue of Lancaster Farming there was a request for Snow Pudding I'm sending No. 2 COLE SLAW DRESSING you a recipe for Snow Flake Make your slaw. Pudding, which I hope is what Add salad dressing to your your reader wants: vinegar or mayonnaise. This also makes a good slaw. SNOW FLAKE PUDDING One pint water, let boil Five tablespoons corn starch to thicken (make real stiff) Add two egg whites, well beat-

Ũ.S. MAIL



	Chester County Farm Women 2 Hold
One cup sour cream One and one-cup sweet or sour	Annual Pienic
ilk	Chester County Society of
Two tablespoons flour	Farm Women No 2 held their
Three eggs	annual picnic at the home of
One founth tearmoon (count)	Mr and Mrs Darkar Vaughm

*

milk

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

Here is a sweet cream pie 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.

4 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

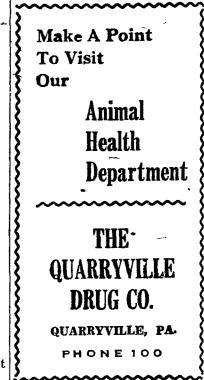
One-half cup flour Two cups milk One-fourth teaspoon soda One cup coconut Two eggs

Mix ingredients as for any cus tard, 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

(Continued on page nine)





WEATHER **BANKING FOR** FARMERS

ALL

You outwit the weather when you bank by mail. Rain, snow, sleet, ice, slippery roads — nothing bothers you when you make your deposits this easy way.

We'll be glad to answer any questions about how you can do your banking-by-mail from your farm.





MILLERSVILLE BRANCH - 302 N. GEORGE ST Member Federal Deposit Insurance Corporation Maximum Insurance \$10,000 per depositor

....

One-fourth cup sugar Two egg yolks Two tablespoons flour Flavor with lemon Pour over top of your Snowflake Pudding.

One-half pint milk, let

boil

Flavor with vanilla Mold in custard cups SAUCE FOR 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. ×

Ł

And, from Mrs Wenger a 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. .

TELEPHONE Convenience in_Your Kitchen

Most women will admit an extension telephone is wonderful anywhere in the house. But in the kitchen ... that's where they really sing its praises.

No more hurried dashes in the midst of preparing dinner . . . no more leaving children near a hot stove while you run to another room . . . no more wasted steps or wasted time.

You'll find the cost low and the satisfaction enduring. Call our business office for full information on this kitchen convenience today.

