

For Farm Women . . .

(Continued from page eight)

IMPERIAL CRAB

One pound backfin crab
Good sized tablespoon capers,
plus some juice
Salt and pepper to taste
Three or four dashes red pep-
per
One-half cupe mayonnaise
Mix gently
Divide into four individual
casseroles or pour into one
fairly large one. Sprinkle with
dry bread crumbs and dot with
butter. Bake 20 minutes or until
mixture bubbles in 325-degree
oven

Along the seafood line,
there's a Louisiana seafood
soup that takes days and days
to make, and fish of several
varieties, bouillabaisse it is.

We're still reminded of the
story behind the Moving Day
Two-Crust Lemon Pie. Could
some one supply us with the
good old-fashioned Lancaster
County Funeral Pie recipe?
How about the stories behind
these recipes?

Mr and Mrs. Abel B. Balmer
of R2 Manheim reminds us peach

season is nearing, so they write:

Here is our dollar for Lan-
caster Farming. We find your
paper very interesting. Have
saved the recipes for future use.
Since peach season is here, will
send my recipe for Peach Cream
Pie. Thank you for sending us
your wonderful paper.

PEACH CREAM PIE

Three ripe peaches
One-half cup sugar
Three tablespoons flour
One-fourth teaspoon cinnamon
Three-fourths cup cream
Slice peaches and put on bot-
tom of unbaked pie shell. Pour
other ingredients on top. Bake
at 425 degrees for 30 minutes.
(Strawberries, raspberries, ap-
ples, etc., are also good in this
recipe instead of peaches).

From R3 Elizabethtown, a let-
ter from Mrs. Paul Hilsner:

We enjoy reading Lancaster
Farming. I am especially in-
terested in the Women's Page
and the recipes that are sent
in and printed. I am sending
in a recipe that was requested
by Mrs. Shissler for Molas-
ses Coconut Pie.

Here is my recipe for this
pie, we like it quite well and
hope that she will too:

MOLASSES COCONUT CUSTARD

One-half cup flour
One cup molasses
One cup granulated sugar
Two eggs (use yolks, save
whites for meringue)
Three-fourths teaspoon baking
powder
One-half cup thick milk
One cup coconut
One and one-half cup sweet
milk
Mix flour, sugar, molasses and
egg yolks. Dissolve soda in thick
milk, add coconut and sweet
milk. Pour into two unbaked
pie crusts and bake about 30
minutes, then remove from oven
and cover top with meringue.
Then bake 15 to 20 minutes
longer, or until meringue is
slightly browned.

Mrs Harry F. Shank of R2
Quarryville also send in a sim-
ilar recipe. "In one of your re-
cent issues, I noted a request
for Cocoanut Molasses Cream
Pie. This is the recipe I use."

COCOANUT MOLASSES - CREAM PIE

One cup table molasses
One cup cream
One cup cocoanut

Little Britain Chicken Barbecue



Correction: Last week's Lancaster Far-
ming published the wrong picture with
the caption above. Union Chapter of Pres-
byterian Men held their first social event
— a chicken barbecue — under the trees
in the grove at Union Presbyterian
Church, Oxford R1, Monday evening.

Over 260 dinners were served, accord-
ing to Lloyd Hooper, chairman of the bar-
becue. Music was provided by the ampli-
fier and tape recorder given the church
by Mrs. Fred Sprout and her daughter in
memory of the late Mr. Sprout.

Rev. Glen C. Knecht, pastor, was chair-
man of publicity and Sam Ferguson Mus-
ser headed the ticket committee.

Picture on left shows a general view of
the diners, while that on the right, taken
at the barbecue pit, shows, left to right,
Albert Hart, chairman of the table com-
mittee; Lloyd Hooper, general chairman;
and Bud Adams, assistant manager of
Coatesville Producers Co-op Exchange,
which furnished facilities for the event.
(Staff Photos)

One cup warm water
Three eggs
Two tablespoons flour
Mix and pour into an unbaked
crust and bake at 450 degrees
for ten minutes, then at 375 de-
grees until firm.

It's not appropriate to wind
up with cocktails, but we'll re-
fer back to Wilma Kinder's
list of recipes and include

CRABMEAT COCKTAIL

For each serving, use one-
fourth cup flaked or larger
pieces of cooked crabmeat with
cocktail sauce, or combine crab-
meat with pineapple sections or
chopped celery or diced avocado
and serve ice cold with seasoned
mayonnaise and cocktail sauce.

COCKTAIL SAUCE

Combine and chill thoroughly:
One-half cup chili sauce

One-third cup catsup
One-third cup prepared horse-
radish
One and one-half teaspoon
Worcestershire sauce

For sharper taste add:

One-fourth teaspoon salt
Two tablespoons lemon juice
Dash of pepper
Few drops of tobasco sauce

SEAFOOD COCKTAIL

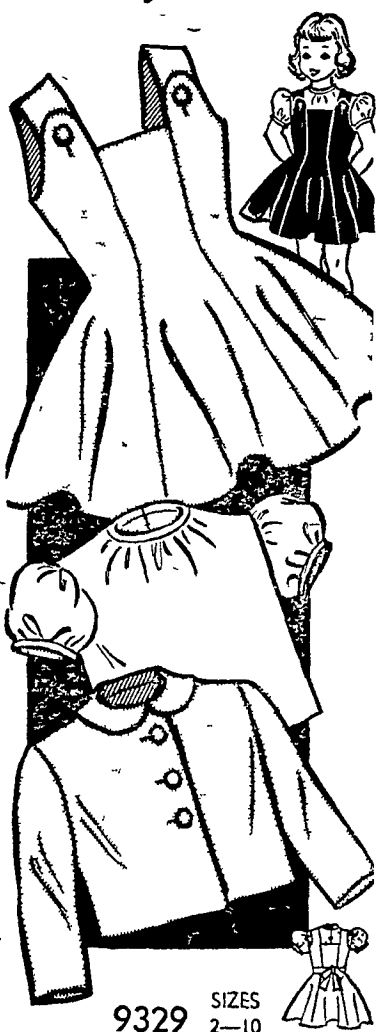
Combine large flakes or
pieces of cooked shrimp, crab-
meat and lobster. Season, add
minced onion, finely diced
celery. Serve ice cold in a
sherbert glass with Cocktail
Sauce and a wedge of lemon.

That's about it for this week,
and we do deeply appreciate
those cards and letters. Keep
them coming, we need some
more household hints and some
cooking history. So until Friday
a week, that's all until we'll
See you again.

Don't Spare The Mallet

Little ladies may be born, but
little gentlemen are hewn, like
monuments, out of solid resist-
ance — The Kiron (Iowa) News.

Today's Pattern



by Marian Martin

Pattern 9329: Child's Sizes 2,
4, 6, 8, 10. Size 6 jacket and
jumper, 2 1/2 yards 35-inch nap;
blouse, 1/2 yard 35-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.

Lancaster Farming—9
Friday Aug. 24, 1956

Farm Women 3 Plan Program For Next Year

Society of Farm Women 3 met
Saturday, Aug 18 at the home
of Mrs. Harry Usner, Mt. Airy,
with Mrs. Harold Stuber in
charge of the meeting. A report
of the recent executive board
meeting was given by Mrs. Stu-
ber. Ten dollars was contrib-
uted to help buy a wheel chair
for the Lancaster General Hos-
pital, as part of a countywide
project. It was also decided to
have a refreshment booth at the
Ephrata Fair Sept 26-29.

On the program committee for
1957 are Grace Weidman, Alvo
Stuber, Vera Binkley, Gladys
Paul and Kathryn Eberly.

Children of members pre-
sented the program for the day:
Nebra Eberly and Judy Hum-
mer in a tap dance routine, Es-
ther Usner, on the marimba;
readings by Janice Kopp, a song
by Nancy Snyder, trumpet solo
by Barry Shelly, Recitation by
Marian Martin; Patsy Zortman
on the guitar. Mrs. Kathryn Eb-
erly gave a Pennsylvania Dutch
reading.

The meeting in September
will be in the Brickerville Fire
Hall with Mrs. David Zortman
as hostess. A dress review will
be given by the Lincoln 4H Sew-
ing Club, and a demonstration
in the preparation of snacks will
be given by the Clay Cooking
Club.

DROWNS IN POOL

New Rochelle, N Y — An
infant, Thomas Gibbons, 14
months old, apparently crawled
from the front porch of his fam-
ily's home to a pool on the
lawn and drowned in three
inches of water. Efforts to re-
vive the baby proved unavail-
ing.

HEAR

The Mennonite Hour
Each Sunday

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

Farm Women 18 Make Donations

Society of Farm Women 18
met at the home of Mrs. Ray-
mond Miller 300 Running Pump
Road, Lancaster, Aug 18 with
Mrs. Raymond Stoner presiding.
Miss Mummau from the Family
and Children's Service spoke.
Five dollars was donated to an
elderly woman who wants a
wheel chair, \$3.00 for the USO
and \$15 toward the purchase of
items for the Needlework Guild.

LanChester Chorus For Solanco Fair

Opening Wednesday, Sept 19,
for four days the Southern Lan-
caster County Community Fair
at Quarryville will include a pa-
rade, selection of a Harvest
Queen, baby parade, pet show, a
band concert, community hymn
sing, and the LanChester Chorus,
it was announced this week by
Charles Gochnauer, chairman of
the entertainment committee.

Premium books for the 32nd
annual West Lampeter Com-
munity Fair for Sept 26-28 at
Lampeter have been issued, and
announcement has been made of
the Elizabethtown Kiwanis Farm
Fair, Sept 19-22.

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