

## For the Farm Wife and Family

Labor Day's over — youngsters will soon be back in school, and before long there'll be frost on the pumpkin. And the letters have been coming in, which makes us happy as can be. However, if your letter does not appear immediately, don't be discouraged, for we'll get around to it in time.

It may not be the best way to start off the week, but we've got to print a

## Free To Women...

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the two-crust lemon pie recipe gives two pies instead of four, which I think is meant following the recipes in the paper.

Perhaps we erred — and hoped too far, stretched our ingredients into a couple other pans, and wound up with a skinny pie. We're sorry, Mrs. Nolt. Suppose we were counting crusts instead of pies?

Our free recipe this week goes over Sadsburyville way, to Mrs. Mary Klinovski, PO Box 12, who says she's — let's read her letter instead: The many nice recipes I find in your Lancaster Farming, enjoy it very much. They all come out good for me. Mrs. Klinovski wants to share several of her recipes this week, so we'll start with

### DEVIL'S FOOD CAKE

From Mrs. Mary Klinovski Sadsburyville

Two cups flour — I use Gold Medal  
One-fourth teaspoon salt  
One and one-fourth teaspoon baking powder  
Two cups white sugar  
Two eggs  
One cup sour cream  
Three-fourths cup cocoa (I prefer Hershey)



Mammoth blossoms, usually found in the tropics, along the Nile or in the Orient, flourish on the aquatic plant and fish farm of Nolt's Ponds west of Lancaster,

an operation described in this edition of Lancaster Farming. Here, arms loaded with blossoms, are Barbara and Mary Nolt.

**CORRECTION**  
I want to thank you for the free subscription to Lancaster Farming, writes Mrs. Clarence Nolt of Bird-in-Hand. I saw the Lemon Pie recipes and also Lemon Tart recipes in the paper which I had sent in. However, I think there has been a mistake somewhere, as

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Three-fourths cup boiling water  
One teaspoon vanilla extract  
Heat oven to 350 degrees, bake about 30 to 35 minutes.

That last line reminds us, were properly prompted for including several recipes that fail to give the baking time or temperature. You know with some of today's push-button cooking, recipe books and files, most cooks prefer definite figures on temperature and time. A sad iron's hot enough, we know, if a drop

of water sizzles on its up-turned bottom, but some of our readers are more exacting. Hate to see the end of the day of "a pinch of this, a dash of that and a speck of this," but seems it's here.

### EASY CANNED BEETS

(Mrs. Mary Klinovski)  
Cook beets until done and slip off skins. Pack in sterilized jars, set in pan of hot water. If beets are large, cut in cubes. To each quart, add one teaspoon salt, one tablespoon vinegar, the rest hot water. Seal tight and stow away.

### CANNED PEACHES

One cup sugar  
Two cups water  
Boil five minutes to make syrup  
Slice or cut small, and pack peaches in jars. Pour hot syrup over, then put in hot water bath 20 minutes. Seal tight. (Pour hot water over your peaches to take skins off first — and I make jelly sometimes from clean peach skins).

Here's something mom used to make, and we're more than happy to pass on Mrs. Klinovski's recipe for

### BREAD AND BUTTER PICKLES

(Small Amount)  
Five medium cucumbers  
Three medium onions  
One-fourth cup salt  
One cup vinegar  
One cup water  
One-half teaspoon celery seed  
One-half teaspoon mustard seed  
Three-fourths cup (or less) sugar  
One-fourth teaspoon tumeric  
Wash your cucumbers, cut in thin slices. Peel and slice onions, combine onions and cucumbers. Add salt. Let stand two hours. Drain. Heat vinegar and water, celery seed, mustard seed, sugar and tumeric to boiling. Add cucumbers and onions. Boil until tender. Pack while hot in freshly sterilized jars.

Although this is Pennsylvania Dutch Country, we're most glad to include Mrs. Klinovski's recipe for

### POLISH DILL PICKLES

First clean your pickles, then boil your water and pour over your pickles. Let stand for a few minutes covered, then have your jars clean and sterilized.

(Continued on page 9)

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