For the **Farm Wife and Family**

Labor Day's over — young-sters will soon be back in Free To Women. 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 get to print a

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

One year charter subscription to LANCASTER FARM-ING to one housewite each week who submits the best letter . . . recipe . . . homemaking hint. Send your letter to LANCASTER FARMING, Quarryville, 12.

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 (L

prefer Hershey)

FARMERS! We have it! 51% Longer Lug Wear at **No Increase in Price**

Mammouth blossoms, usually tound 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,

boiling

cup

One teaspoon vanilla extract

Heat oven to 350 degrees,

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 de-

finite figures on temperature

and time. A sad iron's hot

enough, we know, if a drop

bake about 30 to 35 minutes.

Three-fourths

water

of water sizzles on its upturned 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).

Lancaster County Lotus



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

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 mustaid

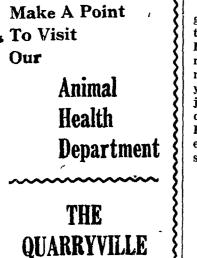
seed Three-fourths cup (or less) sugar

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 sterlized jars.

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

POLISH DILL PICKLES

First clean your pickles, then



DRUG CO.

QUARRYVILLE, PA.

PHONE 100

