

Nolt's Ponds



Water lilies form a fine foreground for the 18th century home at Nolt's Ponds, where Mrs. Nolt and her three daughters look over the crop of water lilies. The daughters are Barbara, Joan (Mrs. Fred Geiger of Landisville), and Mary.

For Farm Women . . .

(Continued from page 8)

Take two quarts of water
One quart white vinegar
One and one-half teaspoon salt
into each quart
One teaspoon pickling spice
One clove garlic
One sprig dill

Boil your water and vinegar together, pour this into your jars after your pickles are hot. Seal tight. You can also do this with green tomatoes, small ones.

Today's Pattern



9169
SIZES
10-18

by Marian Martin

Pattern 9169: Misses' Sizes 10, 12, 14, 16, 18. Size 16 takes 2 7/8 yards 54-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.

I hope some one will try these recipes, Mrs. Klinovski writes. We all enjoy them. I would like a recipe for Green Tomato Pie.

(I'm not sure, but I think there are some Green Tomato Recipes in the letter file, and they'll be coming up soon.)

Here we are — from Mrs. — a reader on R1 Stevens, who asks her name not be used; she enclosed her \$1 for a year's subscription, with the note. "Your recipe for Snow Pudding is just like Grandma made and is very delicious. You can use cocoa in yellow part if some do not like the yellow of eggs or both."

GREEN TOMATO PIE

Slice green tomatoes, not too full
One-fourth teaspoon ginger
One teaspoon vinegar
One tablespoon flour
One tablespoon water
Five big tablespoons sugar or to your taste
One spoon molasses
Same for Ground Cherry Pie, only use more flour or tapioca.

FRIED GREEN TOMATOES

Slice green tomatoes, salt a little, drain, roll in flour, fry in lard.

That's probably the briefest, simplest recipe we've found in these columns in a long time, but it looks like one from some one who knows what's cooking.

Back home for a moment, we're happy to have a note from Mrs. David Herr of R1 Quarryville:

I saw in Lancaster Farming a request for lemon pie with two crusts. Here's one mother makes, and it's very good:

LEMON PIE WITH LIDS

One cup molasses
Two eggs
One pint water
One lump butter
Two cups granulated sugar
One grated lemon
Four tablespoons flour
Mix and spoon into pie tins.
Cover with the lids and bake.

Makes three pies.

I swear it, I'll read it again — "Makes three pies." Many, many thanks, Mrs. Herr.

We've some readers in the cities too — for which we're very happy. Mrs. E. D. (Henrietta H.) Ober of 119 College Ave., Lancaster writes:

My husband and I enjoy reading the copies of Lancaster Farming which have been coming to our address recently. One of my interests is the page for the Farm Wife and Family, although we do not live on a farm. I noticed that in the last issue you are asking for recipes for Fried Tomatoes. I am enclosing one which I think is unusual and of which we are fond:

FRIED TOMATOES

Four large, green tomatoes and one ripe tomato
Four tablespoons flour
One-half teaspoon salt
Speck pepper
Speck onion salt, if desired
Two tablespoons sugar
Fat
One and one-half cups milk
Wash green tomatoes. Cut into one-half inch slices. Mix flour and seasonings in a flat pan. Dip slices of tomato into this mix. Heat fat in heavy iron frying pan, and place coated tomato slices into pan. Fry on one side until crisp and brown, turn and fry other side. Keep slices hot while frying remainder. Chop ripe tomato and mix this with fat in pan. Also put in left-over flour, mix and stir all un-

til brown. Add milk and stir until gravy is thick. Pour over tomato slices and serve hot.

This is a recipe which can be used early in the season before tomatoes are ripe, and also at the end of the season when there are plenty of green tomatoes still hanging on the vines, Mrs. Ober adds.

We trust this isn't repetition, but did we offer you yet our

30 MINUTE SALAD

Part 1
To one package of lemon jello, add one envelope of gelatin. Let set 30 minutes

Part 2
Drain one No. 2 can of crushed pineapple, add to above mixture.
Let set 30 minutes.

Part 3
To one large package of Philadelphia Cream Cheese, add one can finely chopped canned pimientos. Add to above mixture.
Let stand 30 minutes.

Part 4
Chop finely, one cup pecans. Add to the above mixture
Let stand 30 minutes.

Part 5
Gently fold in the above mixture, one cup whipping cream. (Maybe whipped cream it means — four 30 minutes gone already, and we're entangled). Place in glass dish, possibly 7 by 9 inches, let set for at least eight hours before serving. May be prepared day before

Lancaster Farming—9
Friday, Sept. 7, 1956

servicing.

SALAD DRESSING

To juice from No. 2 can pineapple, add three tablespoons mayonnaise and juice of one-half lemon. Whipping cream may be added. Dot corners of salad, or place on lettuce cup just before serving the salad.

That's a day lost in a hurry, isn't it? — but with an alarm clock and calendar, you're armed for a 30 Minute Salad.

We're happy to have repeat letters from some of our earliest readers — and you know, it's almost a year since we started these columns? One of our best friends has been Mrs. Rebecca King, R1 Box 210, Gordonville, who sends us some more, with this note:

Thanks to Mrs. Arlington Miller and also Mrs. Keifer for the Snow Flake Pudding recipes. They are pretty near alike. I am going to try them both Will also send a few recipes again
(Continued on page 12)

HEAR

The Mennonite Hour
Each Sunday

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

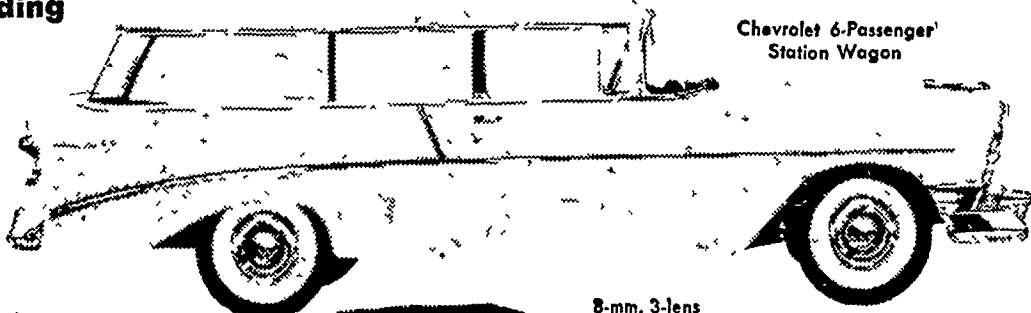
DAIRY and LIVESTOCK FEEDERS!

In the 1956

FALL FESTIVAL OF BEACON

DAIRY and LIVESTOCK FEEDS

including



Chevrolet 6-Passenger Station Wagon



Two Week All-Expense Trip to Florida for 2



8-mm, 3-lens Movie Cameras



21-in. Color Television Set



21-in. Black and White Television Sets

60-lb. Beacon Dairy Scales

see us for details and entry blanks

J. M. Bomberger
ELM

Farmers Supply Co.
137-39 E. KING ST., LANCASTER

Paul H. Gehman
DENVER

Fred L. & John E. Homsher
STRASBURG AND QUARRYVILLE

O. Kenneth McCracken
MANHEIM

Millport Roller Mills
LITITZ

Earl Sauder
NEW HOLLAND

Osceola Flour Mills
GORDONVILLE

Wenger's Feed Mill, Inc.
RHEEMS