

## For the Farm Wife and Family

It's tomato time, peach time — a wonderful time, when Lancaster County comes into harvest; when the produce of the field and garden move to the cellars, into canning, or fresh on the table.

It's cooking time, too, and we have a heap of recipes to cover this week. One of the best buys right now seems to be sweet corn, one of the best dishes you can serve. There are pumpkins by the score, and the color is right beautiful.

We've had a letter from "Mrs. B. S." of R2 Manheim for some time, and one of her recipes is for

### FROZEN LEMON CREAM

Mrs. B. S. R2 Manheim  
One 14-ounce can milk (Condensed)  
One lemon, rind and juice separated  
Three-fourths cup sugar  
12 Graham crackers, rolled fine  
Beat milk two minutes, slowly add sugar and lemon juice. Beat until thoroughly stiff, then fold in lemon rind. Line the bottom of dish with half the crackers. Pour the cream in, then put rest of crackers on top.

I see by your paper you want tomato recipes, writes

### HEAR

The Mennonite Hour  
Each Sunday  
Lancaster WLAN 12:30 P. M.  
Norristown WNAR 8:00 A. M.  
Hanover WHVR 1:00 P. M.

Mrs. Gideon Stoltzfus of R1 Parkesburg, and here is one we all like:

### BAKED TOMATOES

Mrs. Gideon Stoltzfus  
R1 Parkesburg, Pa.

Take six firm, ripe tomatoes. Cut steam end out and with a teaspoon scoop out the pulp. To pulp add one chopped green pepper, one chopped onion, a few slices fried bacon. (Bacon can be omitted). Salt to taste. Add enough bread crumbs to absorb juice. Mix well and stuff back into shells. Top each tomato with a dash of ketchup. Bake in 400-degree oven about 30 minutes and serve hot.

These tomatoes stay very nice for winter in your deep freezers, Mrs. Stoltzfus adds. Last summer I baked some in foil pie pans, covered with Saran Wrap. When snow was on the ground, all that was needed to be done was take them from the freezer and heat in a hot oven. However, the acid of the tomatoes ate tiny holes in the foil pans, so if you want to keep them long, better put them in other plates.

Hope I have done a good deed for tomato farmers. We raise potatoes, Mrs. Stoltzfus tells, adding, "I enjoy your paper."

With pumpkin time soon here, writes Mrs. Rufus Shelly of R3 Manheim, I would like to give you a recipe which has given me many compliments.

### PUMPKIN PIE

By Mrs. Rufus Shelly  
R3 Manheim, Pa.

Two and one-fourth cups of cooked pumpkin  
Two tablespoons flour  
One-half teaspoon salt  
Two cups milk  
One cup sugar  
Two eggs  
Two tablespoons melted butter  
One-fourth teaspoon ground cloves  
One-half teaspoon cinnamon  
Add coconut to taste if desired  
Egg whites added last.

Mrs. Kenneth L. Stottlemeyer, R1 Paradise, wins this week's free extension to Lancaster Farming for her letter:

I enjoy reading your paper very much. Since I was just married, I like to try new recipes and see how good they turn out for me. Here are some recipes and some hints that others might like to try. In one of your issues you asked for a Funeral Pie. Here's my favorite recipe for it:

### FUNERAL PIE

By Mrs. Kenneth L. Stottlemeyer,  
R1 Paradise, Pa.

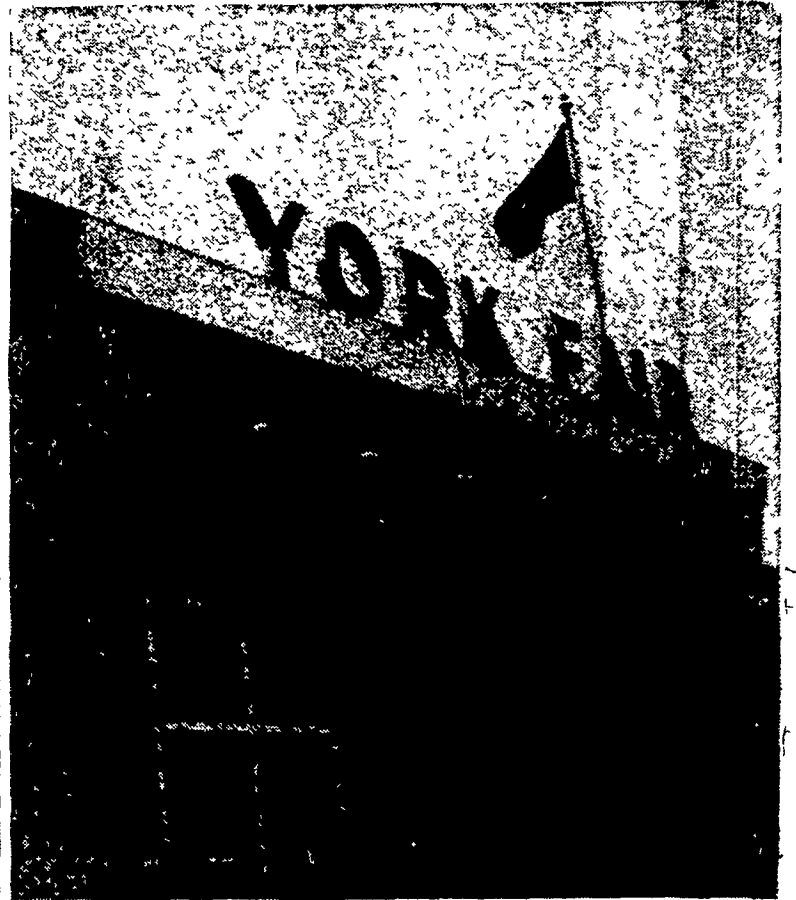
One cup finely chopped raisings  
One cup water  
One cup brown sugar  
One tablespoon flour  
Boil until thick. Bake between two crusts, 350 degrees, until crust is brown.

Here is something with tomatoes, as you asked for, Mrs. Stottlemeyer offers

### STUFFED TOMATO SALAD

Peel six smooth tomatoes, remove thin slice from top and take out seeds and pulp. Sprinkle with salt and pepper inside; invert and let stand in cool place for awhile. Drain seeds and pulp, mix with one-fourth of a

## York Fair



Heralding the fair season that extends through the fall and winter—climaxing with the Pennsylvania Farm Show in January—is the York Inter-State Fair. Here is shown one of the newest buildings, the York Fair sign that greets passersby. (Lancaster Farming Staff Photo).

cucumber and several stalks of chopped celery. Fill tomatoes and put a teaspoon of mayonnaise dressing on each and place on lettuce leaf.

There's always room for fun, and, according to Mrs. Stottlemeyer, "This is a cake I'm sure you wouldn't want to start baking when you see the ingredients. I found it in a cookbook of my Grandmoth-

## Two Children Injured in Bart Farm Fire

Two children playing with gasoline near a stove were burned and a shed destroyed Wednesday afternoon when fire ignited the gasoline.

One, Naomi King, 3, was admitted to Lancaster General Hospital for treatment for second degree burns of both legs, her right arm and face. Her sister, Amanda, 2, burned slightly on the left hand, did not require medical treatment. The hospital reported the older girl's condition was good.

The girls are daughters of Mr. and Mrs. Joel S. King, R3 Quarryville, who live about two miles west of Georgetown in Bart Township. A smokehouse on the King farm was destroyed, but the Bart Fire company managed to save the King home from all but slight singeing of eaves and asbestos siding.

According to Naomi Fisher, aunt of the children, Mrs. King and her mother, Mrs. Amos H. Fisher, R1 Ronks, had been canning cantaloupes in the smokehouse. A fire was blazing in the stove.

The two women apparently went into the kitchen of the house to fix supper for the rest of the family, working in the tobacco fields.

Left alone, the two children apparently poured gasoline from the can. Some of it ignited. Mrs. Fisher heard their screams and pulled them out of the shed just before the gasoline can exploded and the shed blazed up.

The one child was rushed to the hospital.

Bart township firemen, first on the scene, said if they had been 10 minutes later the house would have gone up with the shed.

The Quarryville Fire company was called but was not needed. The King farm was formerly owned by Forrest Rice.

### WEDDING CAKE

350 Degrees

Five pounds sugar  
50 eggs  
Five pounds flour  
Five pounds butter  
15 pounds raisins  
10 pounds currants  
Three pounds citron  
One pint brandy  
Four ounces nutmeg  
Four ounces mace  
One ounce cinnamon  
One-fourth ounce cloves  
This will make 43-44 pounds, is unequalled and will keep for 20 years.

(Continued on page 9)

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