For Farm Women

(Continued from page 8) (Could we have a report ---and perhaps a slice for analysis in 1976, Mrs. Stottlemyer?)

HOUSEHOLD HINTS M15. Kenneth L. Stottlemyer

1 If you break one end of an other end too, to prevent contents from falling out.

Wrap woolens in airtight containers and freeze them for 48 hours, to mothploof them for storage.

3 I freeze my cranberries and then run them through the food grinder while still frozen. They are easy to grind when flozen - no spattering of juice.

4. When apple cider time comes, freeze it in ice-cube trays and pack the cubes in containers. When thawed, it tastes like fresh cider.

Many thanks, Mrs. Stottlemyer for a well-rounded letter of recipes and hints - the kind we like to receive.

We have a request from SBF. R1 Goldonville: "Would like to have that Carmel Pudding re- Roast Near Penryn cipe again sent in by Mrs. King of R1 Gordonville. Have tried it and liked it very well, but lost the recipe. Would you please put it in again?"

With as many letters as we receive, and with space limited, Wayne Miller, RD Mt. Joy. it is rather difficult to repeat be sent direct. Here, however, is the recipe requested, printed in the July 20, 1956 Lancaster Farming.

CARMEL PUDDING sugar Butter size of a walnut One-half cup sweet cream

Boil these ingredients together, until they start to darken. Then mix-Two tablespoons flour Two eggs Two tablespoons cornstarch

Two quarts sweet milk Mix and stir in the other. First beat the eggs, add a little milk, then flour and cornstarch, then iemainder of milk.

REQUEST

Here's a letter from Miss Ruth K. Kimble, extension home economist for Lancaster County, which really takes us around geographically: I have a request from Kan-

sas for a recipe for buttermilk pop. Since I cannot find a recipe, I was wondering if you would like to find out. through your paper, if some of your readers has one?

How about it? Who can offer a recipe for Buttermilk Pop? egg before boiling, crack the It's something new to me. Send them along, to Lancaster Farming, For the Farm Wife and Family, Quarryville, Pa.

REQUEST NO. 2 _

Just a few lines — writes Mrs. Samuel Ruhl, Jr., R2 Lititz, --- to tell you I enjoy Lancaster Farming very much. I was wondering if you might have a recipe for Moist White or Yellow Cake? I would also like to have the recipe for Yellow Angels Food Cake. Who can give Mis. Rahl a hand?

Many, many thanks for your cards and letters - keep them coming for we enjoy them much. So that's it until come Friday a week when we'll

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See you again.

Red Rose Beef and Lamb Club Holds

The annual picnic of the Red Rose Baby Beef and Lamb Club was held Wednesday, Sept 5 at Penryn Picnic Woods, a quarter mile north of Penryn Beef for the event was purchased from

President Miller presided, and recipes And this reader signed Arlene Linton, in charge of the but initials, so a reply cannot program, introduced Marian Findley, who gave several saxaphone soloes, accompanied by Janet Wenger. A comedy monologue was given by Mrs. Roy Keene, entitled, "Mary Linton's Cow" Donald and Mary Jane Two small cups granulated Herr presented a clarinet duet. Jamès Hess reported on various activities at Penn State during 4H Club Week

Club leaders were assigned fairs in the County where they will be expected to show steers this fall.





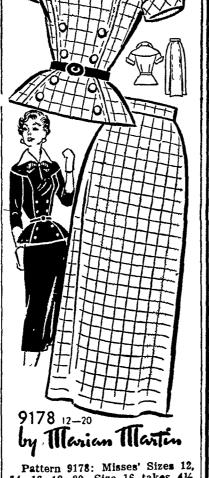


Beef Cattle Specialist to Speak Sept. 18

Ralph McCall, Beef Cattle Specialist of the Quaker Oats Company, Ful-O-Pep Research Faim, Barrington, Illinois will be the guest speaker at a series of informative meetings for steer feeders on Tuesday, September 18th Mr McCall grew up on a Ine stock ranch in southern Montana He has degrees from Montana State College and the State College of Washington This intensive education and a lifetime of experience qualify him as an outstanding authority in the fields of animal husbandry and nutrition

As Ful-O-Pep's beef cattle specialist, Mr. McCall is in charge of formulating the company's beef cattle feeds. Much of his effort is directed toward carrying to ranchers and feeders the story of the Ful-O-Pep beef cattle feeding program His is the responsibility of developing that feeding program so that feeders may profitably take ad-Vantage of the newest and best indings of the feed industry.

Much of the research which goes into Ful-O-Pep beef cattle feeds is carried on at the Ful-O-Pep Research Farms. Mr. Mc-Call serves as member of a technical committee which guides all research work there. He super-Vises directly the beef and lamb



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