

For the Farm Wife and Family

Summer's almost gone, fall's near, winter's approaching, and right now it's Fair Time in the Garden Spot — when the best of the field and feedlot are on display. There's the department of most interest to the housewife, the rows and rows of home-canned goods that make a picture as pretty as you ask, needlework, home art — all of which makes you realize how artistic the farm wife and family can be.

But fair time or not, there's cooking to be done, and we've a lot of letters to start today.

We received a lot of thank-you notes, and here's one from Elizabeth Horst, East Earl postmark —

I am thanking you very much for your gift of Lancaster Farming. I enjoy your paper very much, especially the Women's Page.

It's pickle time, and here are some recipes to use — or save. Clip and paste in your recipe

file if you can't use them this season. And they're mighty tasty too, like this letter from Mrs. Noah S. Hurst, R1 Manheim, who wins this week's free one-year subscription to Lancaster Farming:

The following is a recipe for pickles. We find very little difference between these and the tasty ones you buy in the stores. They are crisp and delicious:

SWEET CHUNK PICKLES
Mrs. Noah S. Hurst, R1 Manheim
Brine:

Two cups salt
One gallon water
Bring to boil, pour boiling brine over 75 pickles. Let set for one week, skim daily.

Drain brine and cut in chunks next morning. Make a solution of boiling one gallon water and one tablespoon alum. Make a fresh solution for three mornings.

Fourth morning:
Drain from alum solution. heat

Six cups vinegar
Five cups sugar
One-third cup pickle spices
One tablespoon celery seed
Boil and pour over pickles.

Fifth morning:
Drain liquid and boil. Add two cups sugar, pour while boiling over pickles.

Sixth morning:
On the sixth morning do the same, add one more cup sugar, make boiling and pour over the packed pickles in jar. Seal.

These pickles need not be cut, Mrs. Hurst adds. I leave



Reporting a yield of twenty 5/8ths bushel baskets from one peach tree, Freeman Aukamp, R1 New Providence, is shown here with some prime pickings in his orchards. On his 4-1/2 acres of peaches, despite recent windstorms that caused heavy windfall, many trees are still yield-

ing 10 to 12 baskets each. Picking, extending over 4-1/2 weeks, has produced one of the heaviest crops and one of the longest picking seasons in Mr. Aukamp's 10-year history in peaches. (Lancaster Farming Staff Photo).

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the small one whole and the large ones I either slice or cut in chunks. Try these pickles this season.

This is a letter from a long way back, from Mrs Lee Petticoffer of R4 Lititz

We enjoy reading Lancaster Farming very much. I enjoy the recipes and intend to use some in the near future. Here is my recipe for

BROWN COCOANUT PIE

Mrs. Lee Petticoffer, R4 Lititz
One cup molasses
Two eggs
One cup brown sugar
One cup sweet cream
Two tablespoons flour
Two cups milk
One-half teaspoon baking soda
Cocoanut

Do not make pies too full, they are apt to boil over. Gives about three nine-inch pies.

When I receive Lancaster Farming the first thing I do is look for new and different recipes each week, writes Mrs. Ross Esbenschade of R2 Mt. Joy. I have tried a few with good results. Here are two recipes which we think are delicious.

CANNED TOMATOES
Mrs. Ross Esbenschade
R2 Mt. Joy, Pa.

Take medium size, ripe tomatoes and peel. Take a large kettle, put in two quarts of water and one-fourth cup salt. Make boiling. Then drop about two quarts of tomatoes in and bring to a boil again. Then drop tomatoes in can and fill with juice and seal. You can serve them on lettuce with grated cheese or egg.

CATSUP

Mrs. Ross Esbenschade
R2 Mt. Joy, Pa.

One-basket tomatoes. Trim tomatoes — don't peel. Slice in layers and salt lightly. Let stand about three days in warm place or until they ferment. Then drain, using just the pulp put through a sieve

Add
One onion, grated
One cup strong vinegar
Two cups sugar
Salt to taste
Tie in cheese cloth
One-half ounce whole cloves
One-half ounce whole allspice
One-half ounce whole cinnamon stick
One-half teaspoon cayenne pepper
Boil this 10 to 20 minutes, or just as thick as you like it. Bottle and cap.

Strange how some of these words originate in the kitchen. We accept catsup without question, often spelling it that way and pronouncing it ketchup. According to a couple dictionaries, the word catsup originated in 1690, the word catchup in 1690, the word ketchup in 1711. Some say it came from the Malayan word, "kecap" — with an umlaut over the "e", meaning taste. Another says it's from the Chinese "kaechiap" or "ketchiap," meaning the brine of pickled fish.

We are readers of Lancaster Farming — starts a letter from Mrs. Leon Martin, R1 New Holland — and find it an interesting paper. I always enjoy the

Women's Page, with its many recipes, while my husband likes to read the Broiler Markets. I am sending some recipes which I have wanted to do for some time. The first is a one meal dish which we like very much

ONE MEAL SALMON DISH

Mrs. Leon Martin,
R1 New Holland, Pa.

Put in baking dish in order given:
Raw sliced potatoes
Macaroni
Crackers
Salmon
Salt, pepper

(Continued on page 9)

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