Peach Crop Rolls In

For the **Farm Wife and Family**

Summer's almost gone, fall's file if you can't use them this near, winter's approaching, and season. And they're highty right now it's Fair Time in the tasty too, like this letter from Garden Spot - when the best Mrs. Noah S. Hurst, R1 Manof the field and feedlot are on heim, who wins this week's free display. There's the department one-year subscription to Lancasof most interest to the house- ter Farming:

wife, the rows and rows of homecanned goods that make a picture as pretty as you ask, needlework, home art - all of which makes you realize how artistic the farm wite and family can be.

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

We received a lot of thankyou 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

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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 boil-

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

These pickles need not be

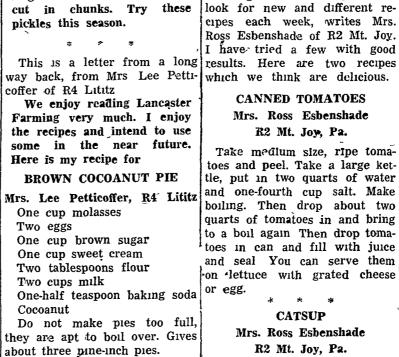
packed pickles in jar. Seal. cut, Mrs. Hurst adds. I leave



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Reporting a yield of twenty 5/8ths bu-

shel baskets from one peach tree, Free-

man 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-

When I receive Lancaster, Women's Page, with its many the small one whole and the Farming the first thing I do is recipes, while my husband likes large ones I either slice or look for new and different recipes each week, writes Mrs. am sending some recipes which Ross Esbenshade of R2 Mt. Joy. I have tried a few with good time. The first is a one meal

which we think are delicious.

Mrs. Ross Esbenshade 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

> CATSUP Mrs. Ross Esbenshade 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

Then



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

> to read the Broiler Markets I I have wanted to do for some dish which we like very much

ONE MEAL SALMON DISH

Mrs. Leon Martin,

R1 New Holland, Pa.

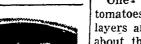
Put in baking dish in order

given: Raw sliced potatoes Macaroni Crackers Salmon

Salt, pepper

(Continued on page 9)





FARMERS! or until they ferment drain, using just the pulp put High-Bar Performance at Low-Bar Prices! through a sieve Add One onion, grated One cup stiong 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 S. ROYAL pepper Boil this 10 to 20 minutes, or just as thick as you like it. Bottle and cap. Hi-BAR Strange how some of these **NEVER BEFORE SO MUCH TIRE** words originate in the kitchen. We accept catsup without FOR SO LITTLE MONEY! question, often spelling it SPECIALLY Here's 100% lug depth for full pull that way and pronouncing it PRICED TO FIT ketchup. According to a couple in all soils-pyramid-supported lugs EVERY BUDGET that prevent layback-spearhead bardictionaries, the word catsup originated in 1690, the word points that cut sharper, deepercatchup in 1690, the word padded center that retards wear. All ketchup in 1711. Some say it at this price for the first time! came from the Malayan word, "kecap" — with an umlaut over the "e", meaning taste. WHEATLAND AUTO CO Another says it's from the Chinese "kaechiap" or "ketsiap," meaning the brine of pickled fish. DISTRIBUTOR We are readers of Lancaster Phone 7-6279 136 S. PRINCE ST. Farming — starts a letter from Mrs. Leon Martin, R1 New Hol-Or See Your Neighborhood Implement or 🚍 land — and find it an interesting paper. I always enjoy the

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