

For the Farm Wife and Family

There's a nip of frost in the air — and September's about gone. Time now for warming meals — hearty meals, with one of the busiest seasons of the year coming up.

We go down to the southwest section of the Garden Spot for our first letter, from Mrs. Charles A. Ressler, R2 Holtwood:

Just a few lines to tell you I enjoy reading Lancaster Farming. I especially like the

recipe section. I am sending you my recipe for White Cake, also Yellow Cake, which Mrs. Samuel Ruhl requested:

WHITE CAKE
Mrs. Charles A. Ressler, R2, Holtwood

Sift together into bowl
Two and one-fourths cup cake flour
One and one-half cup granulated sugar
Four teaspoons baking powder

Add
One teaspoon salt
One-half cup vegetable shortening
One teaspoon flavoring
Two-thirds cup milk
Beat two minutes, then add Remaining one-third cup milk
Four large, unbeaten egg whites;
Beat two minutes
Bake in two nine-inch cake pans for 30 to 35 minutes at 350 degrees.

And for Mrs. Ressler's

GOLDEN LAYER CAKE
Two and one-fourths cup sifted cake flour
One and one-half cups granulated sugar
Three teaspoons baking powder

Add
One-half cup vegetable shortening
One teaspoon flavoring
Two-thirds cup milk
Beat two minutes
Add remaining
One-third cup milk and two



On hand to greet Secretary Benson at Reading Tuesday — with sweaters bearing the inscription "I Like Ike" were Miss Debra L. Rau, 2, and her brother, David J. Rau, 3, daughter and son of Mr and Mrs. James A. Rau, Jr., of Reading. The parents are active Young Republicans. (Lancaster Farming Staff Photo).

whole eggs
Beat two minutes
Bake in two nine-inch cake pans at 350 degrees for 35 minutes.

These cakes are both easily mixed, but they turn out very good, Mrs. Ressler adds. They are both pet recipes of mine,

and I hope they meet Mrs. Ruhl's approval.

Here is also a Gold Cake with four egg yolks. I make this cake with yolks left from the white cake:

GOLD CAKE
Mrs. Charles A. Ressler, R2 Holtwood

Sift together
Two cups sifted cake flour
One and one-third cup sugar
Three teaspoons baking powder
One teaspoon salt

Add
One-third cup vegetable shortening
One-half teaspoon flavoring
Two-thirds cup milk
Beat two minutes and add Remaining one-third cup milk
Four egg yolks
Beat two minutes
Bake at 350 degrees for 30 to 35 minutes.

This cake is good to make as Pineapple Upside Down Cake. You can also add fruits, such as berries, or it can be used with fillings such as cream or fruit. Mrs. Ressler explains.

We have a couple earlier letters we want to acknowledge, one from Mrs. Paul Rohrer, R3 Litz, and Mrs. T. B. Martin, R4 Litz.

First, Mrs. Martin, here are a few recipes you've requested

SNOW FLAKE PUDDING
Mrs. T. B. Martin, R4 Litz

White part, put in bottom of dish
One pint water
Two and one-half tablespoons corn starch
One cup sugar
Flavoring
Boil till clear

Add
Two egg whites, beaten stiff

Top Part
One cup sweet milk
One teaspoon cornstarch
Two egg yolks
One-half cup sugar
Boil
Put on top of white with tablespoon.

COCOANUT CREAM PIE
Mrs. T. B. Martin, R4 Litz

One cup sugar
One cup molasses
One cup sour cream
Two eggs
Two tablespoons flour
One-half teaspoon soda
One and one-half cups sweet milk
One-half cup cocoanut
Mix in two pans and bake.

SWEET PICKLES
Mrs. T. B. Martin, R4 Litz

Salt Brine:
One-fourth cup salt in
One quart water
Mix enough to cover pickles well, put on cold.
Put washed pickles in salt brine, let stand three days
Pickles in kettle, mixing enough to cover pickles of one pint vinegar and one pint water, alum the size of walnut, one teaspoon green coloring
Let come to a boil
Drop in cold water.
To seven pounds cut pickles add
One and one-half quarts vinegar
Four and one-half pounds sugar
Tie the following two ingredients in cloth and add
One-half box celery seed
One-half box mustard seed
Heat pickles and mixture. Let stand till cold. Do this twice Jar pickles the third time they are heated.

Mrs. Rohrer writes: I enjoy reading Lancaster Farming, especially the page for the Farm Wife and Family. Will offer my

TWO CRUST LEMON PIE
Mrs. Paul Rohrer, R3 Litz

Grated rind and juice of two lemons
Four cups sugar
One cup flour
Six eggs
Two cups water
Butter size of walnut.

MRS. SHUE'S SHOO-FLY PIE
Mrs. Jacob H. Shue, R3 Manheim Crumbs:

Three cups flour
(Continued on page 9)

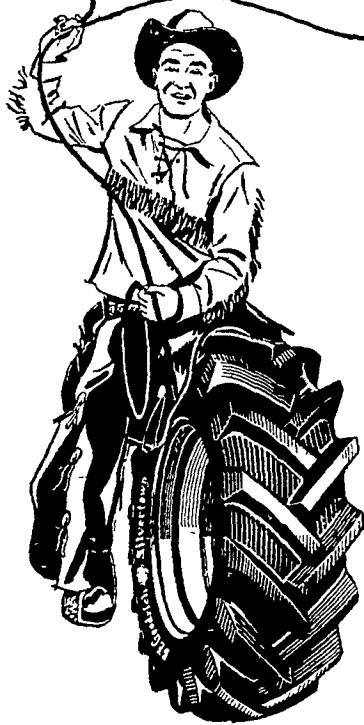
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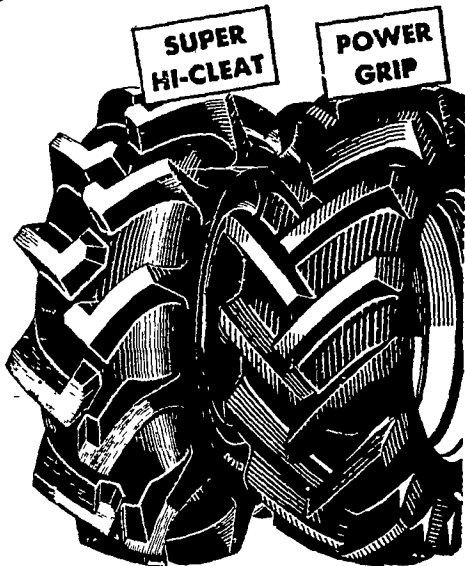
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