

For Farm Women...

(Continued from page 8)

set aside for the Farm Wife and Family. Have tried many of the recipes and found them very good. Here are some recipes that others may like:

(At this point we'll interject a thought — we've tried some of Mrs. Krumrine's cooking, and it's the best. Right now we especially envy her, with autumn sprinkling its colors about the woods that surround their beautiful home, reflecting in the purest blue mountain stream you can imagine).

MAPLE NUT CAKE

Mrs. Daniel Krumrine
RD 1 State College, Pa.

One-half cup butter or substitute
Two or three eggs
Two and one-fourth cups flour
One-fourth teaspoon salt
One cup chopped walnut meats
One and one-half cups brown sugar
Three-fourths cup milk
Three teaspoons baking powder
One teaspoon maple flavoring
Sift flour before measuring. Cream shortening and sugar. Add beaten egg yolks. Then add flour, sifted twice (putting baking powder in second sifting) alternately with milk; add maple flavoring, salt and walnut meats; lastly add egg whites beaten stiff.
Oven 350 degrees, 25 to 30 minutes.

GOOD SANDWICH SPREAD OR DIP

Mrs. Daniel Krumrine,
RD 1 State College

Three eggs, beaten very well
Put in top of double boiler.
Add
One-half teaspoon salt
Three tablespoons sugar
Three tablespoons vinegar
A little butter
Cook until like a custard, stirring constantly. Cool. Soften two packages of Philadelphia Cream Cheese and rub into cooled custard. Beat very well, add small can of pimiento and a few (10-cent bottle) of olives chopped fine

Pumpkin pie time's coming up soon — we'll need again some Chestnut Filling recipes — and how are you going to cook that deer your husband brings home this fall? Drop us a line with some of your favorite autumn recipes.

I enjoy trying the new recipes in Lancaster Farming, writes Mrs. Jacob H. Harnish, R1 Willow Street. I thought, as this is Pumpkin season, you might be interested in a good pumpkin pie receipt:

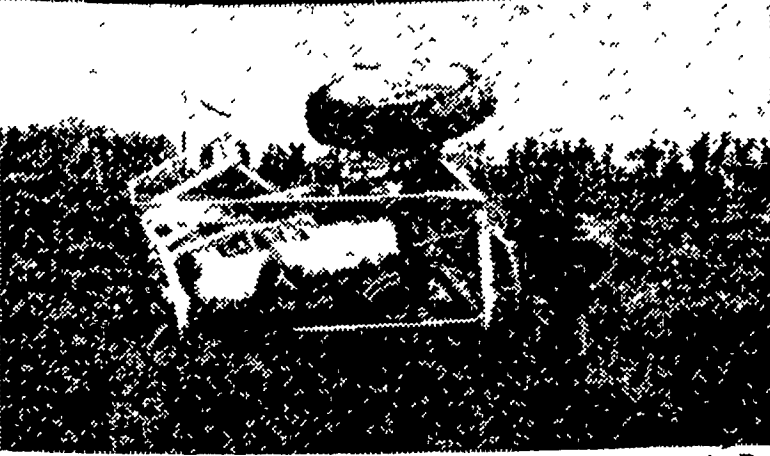
DREAMY HIGH PUMPKIN PIE FILLING

Mrs. Jacob H. Harnish,
R1 Willow Street

One tablespoon gelatin
One-fourth cup cold water
Three egg yolks
One cup sugar
One and one-third cup cooked pumpkin
One-third cup milk
One-half teaspoon salt
One teaspoon mace
Three egg whites
One and one-half cups heavy cream
Three-fourths cup moist shredded coconut, toasted.

Soften gelatin in cold water. Beat egg yolk until thick and lemon colored. Add one-half cup sugar and mix. Add pumpkin, milk, salt and mace. Cook over hot water until thick, stirring constantly (about ten minutes). Add gelatin, stir until thoroughly dissolved; cool. Beat egg whites stiff, add remaining half cup sugar gradually, beating after each addition until stiff; fold in cooled pumpkin mixture.

Hurry + Worry + Weariness = ACCIDENTS



This is make-believe but the real thing can happen to you! Results of a survey conducted at the Pennsylvania State University Agricultural Experiment Station Show:
Danger Hours on Farms: 2 to 4 P. M.—Dangerous Jobs: Animal Chores, Wood Cutting, Building
Dangerous Days: Wed. and Sat.
Dangerous Months: Oct. to Jan.
Dangerous Ages: 15 to 19 Years
Danger Areas: Fields, Yards, Barns
Dangerous Things: Machinery, Hand Tools, Animals, Tractors
Dangerous Time for Children on Tractors—ALL YEAR
Keep Them Off!!

Beat one-half cup cream stiff, fold into mixture. Spoon lightly into baked pie shell. Chill in refrigerator. When ready to serve, beat one cup cream stiff, spread lightly on top of pie filling. Decorate with toasted coconut.

This letter is brief, but it's from Mrs. Albert Hornberger, R1 Bareville:

Enclosed find a dollar for Lancaster Farming and here are some of my favorite recipes:

DINNER IN A DISH

Mrs. Albert Hornberger,
R1 Bareville

One pound hamburger
One can whole corn
One can tomatoes
One onion
One egg
One pepper, green or ripe
One-half cup bread crumbs
Fry hamburger with onion and pepper. Let cool five minutes, then stir in the egg. Put in baking dish, alternating layers of corn, meat, and tomatoes. Cover with bread crumbs and brown in oven.

PINEAPPLE DELICIOUS

Mrs. Albert Hornberger,
R1 Bareville

One can crushed pineapple
One-fourth pound diced marshmallows
One-half cup chopped nuts
One cup whipped cream
One-fourth cup granulated sugar
Small bottle maraschino cherries, diced

Mix, adding whipped cream last and set in refrigerator for several hours or overnight.

LEMON SPONGE PIE

Mrs. Albert Hornberger,
RD 1, Bareville

Juice and rind of one lemon
One cup granulated sugar
One tablespoon flour
Two tablespoons melted butter, not hot
Yolks of two eggs, well beaten
One cup sweet milk, mix well, then add the whites of eggs beaten stiff. Pour in crust and bake three-fourths of an hour.

Here — items you all can use — are some

HOUSEHOLD HINTS

Use dental floss instead of cotton thread when sewing buttons on garments (especially children's). Buttons will be firmer, stay on much longer.

Use penny lollipops as tongue depressors on small children. You'll get a clear

HEAR

The Mennonite Hour

Each Sunday

Lancaster WLAN 12-30 P. M.
Norristown WNAR 8:00 A. M.
Hanover WHVR 1:00 P. M.

view of throat and tonsils without much objection from the patient.

To keep paint from dripping into your eyes when painting a ceiling with a roller, wear swim goggles for the job.

You'll make the tedious job of snow clearance easier by pouring heated paraffin on the shovel before you begin. When the paraffin hardens, it will serve as a smooth base for the snow to slide off.

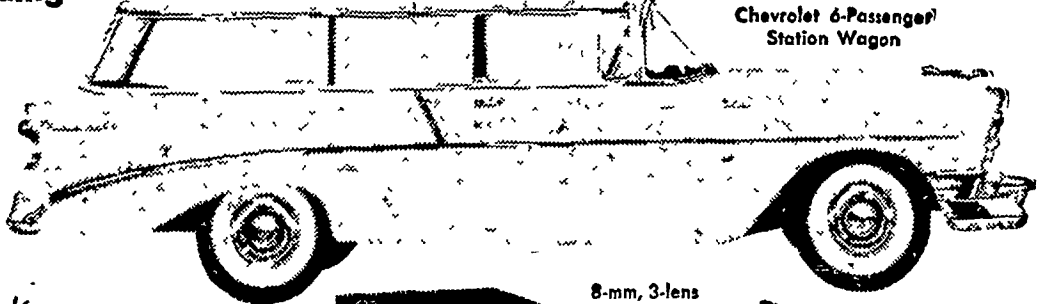
There are more cards and letters waiting — but we still want to hear from you yet. Keep 'em coming. That's all until come Friday a week when we'll see you again.

Enter Your
FLOWERS
In The
Mount Joy
Community Exhibit
Oct. 10-11-12-13

DAIRY and LIVESTOCK FEEDERS!

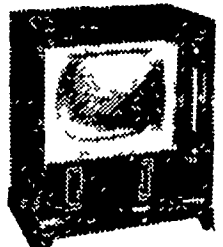
in the 1956 FALL FESTIVAL OF BEACON

DAIRY and LIVESTOCK FEEDS including



Chevrolet 6-Passenger Station Wagon

Two Week All-Expense Trip to Florida for 2



21-in. Color Television Set



8-mm, 3-lens Movie Camera



21-in. Black and White Television Set

60-lb. Beacon Dairy Scales

see us for details and entry blanks

J. M. Bomberger
ELM

Farmers Supply Co.
137-39 E. KING ST., LANCASTER

Paul H. Gehman
DENVER

Fred L. & John E. Homsher
STRASBURG AND QUARRYVILLE

O. Kenneth McCracken
MANHEIM

Millport Roller Mills
LITITZ

Earl Sauder
NEW HOLLAND

Osceola Flour Mills
GORDONVILLE

Wenger's Feed Mill, Inc.
RHEEMS

Today's Pattern



9183 10-20
by Marian Martin

Pattern 9183: Misses' Sizes 10, 12, 14, 16, 18, 20 Size 16 dress 3 1/2 yards 39-inch; jacket 1 1/2 yards. Send Thirty-five cents in coins for this pattern—add 5 cents for each pattern if you wish 1st-class mailing. Send to 170 Newspaper Pattern Dept., 232 West 18th St., New York 11, N. Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.