

## For the Farm Wife and Family

Mrs. Quay M Kochel, 1076 Gypsy Hill Road, Lancaster, writes that an error appeared in a recent recipe submitted by her. Here's her letter

I received your paper today and looking over the recipes, I found the one I had mailed in was a great mistake either in printing or my mistake. Although I do think I sent in the recipe correctly, but I do not blame anyone. We all make mistakes. Please correct it, as it is a very good recipe. Sorry this had to happen.

We're sorry too, but mistakes can happen, they have and they will. However, we're happy to print Mrs. Kochel's recipe again—this time correctly, we hope:

### COFFEE CAKE

Three cups sifted flour  
One and three-fourths cups granulated sugar  
Two teaspoons baking powder  
One scant teaspoon baking soda  
Three-fourths cup butter and lard  
Mix like dough

Keep out one-half cup for top of cake. Sprinkle a little cinnamon on top. Beat yolks of three eggs. Add one cup thick milk or buttermilk.

Beat whites of three eggs to add last.  
Vanilla flavor  
Bake at 350 degrees.

I hope you will make the correction as this is a very good cake. I enjoy your paper very much. Everything is interesting to read, Mrs. Kochel adds.

Here's a poem from Sylvia L. Sprout of Drumore, most appropriate for this season:

### OCTOBER

Beautiful days, filled with sunshine,  
Nights that are crisp and cool;  
The hurry of footsteps of children,  
Rushing home from school.

The spicy smell of warm cookies;  
Red apples heaped in a bowl,  
Fields left bare from the harvest,  
Shocked corn standing straight in a row.

Big, round, yellow pumpkins  
Give visions of tasty pie.  
Cumulus clouds slowly drifting,  
Across hazy October skies.

Trees of oak and maple,  
Have leaves of amber and gold  
While clusters of seed-filled sumac  
Are dressed in red so bold.

Oh, beautiful month of October,  
Soon you'll have slipped away,  
Leaving us wonderful memories,  
Of olden, sun-filled days.

Mrs. Sprout — Mrs. William J. Sprout — also encloses some recipes and comments we'll include in a future column. Many thanks.

Here's a nice letter from Quarryville, "Just Mrs. W." Before long, Lancaster Farming will be one year old. It has been a wonderful year, and the columns for the Farm Wife and Family have been a heap of fun. But here's Mrs. W's letter:

First I want to thank you for the copies of Lancaster Farming I have been receiving. I'm enjoying them very much. The outstanding features of my enjoyment are the articles "The Bible Speaks," by Dr. Kenneth Foreman, and the Family Page.

I wish you unbounded success with your publication. I'm sending a few recipes requested by your readers. Respectfully, just Mrs. W.



Miss Elizabeth Erb, R2 Lebanon, Pennsylvania's newly elected Poultry Queen of 1956-1957, is shown with William J. Burling of Burling's Hatchery, Oxford, and the grand championship trophy the Hatchery won in NEPPCO's Egg to Chick show at Syracuse, N. Y. Oct. 2-4.

### YELLOW ANGEL CAKE (Requested by Mrs. Samuel Ruhl, Jr., R2 Lititz)

Five eggs, separated  
One-half cup cold water  
One and one-half cups granulated sugar  
One and one-half cups cake flour  
One-fourth teaspoon salt  
Three-fourths teaspoon cream of tartar  
One-half teaspoon Calumet baking powder

One teaspoon vanilla extract  
One teaspoon almond extract  
Beat egg yolks well. Add cold water gradually, beat until thick. Add sugar in four lots. Beat well after each addition.

Sift flour, baking powder and salt. Fold into first mixture in several lots. Add flavors with flour mixture.

Beat egg whites until foamy, add cream of tartar and beat until stiff. Fold (not beat) into first mixture. Pour into ungreased

angel food cake pan and bake for one hour in a moderate oven.

### FEATHER CAKE (YELLOW CAKE)

Two cups sugar  
One-half cup butter  
One cup sweet milk  
Three cups cake flour  
Three eggs  
One teaspoon soda  
Two teaspoons cream of tartar  
Flavoring

This recipe makes three large layers. Note that there is sweet milk and soda and cream of tartar. Try it before you pass opinion. Follow your favorite way of mixing and baking a cake. "This is one of my mother's recipes," Mrs. W. adds "I myself have used it hundreds of times."

Here's hoping you have good luck with these recipes.

Mrs. Ruth Boll, R2 Lititz, writes "I appreciate the Women's Page and I am wondering if this recipe Miss Ruth Kimble is looking for. I found it in an old cook book which was my mother's."

### BUTTERMILK COFFEE Mrs. Ruth Boll, R2 Lititz

Boil together  
One quart buttermilk and  
One pint sweet milk  
Make a thin batter, using  
One egg  
Three tablespoons flour and  
Sweet milk  
Add to boiling milk, sweeten and serve as coffee.

Mrs. Boll also offers a favorite cake recipe for fall:

### APPLE SAUCE CAKE Mrs. Ruth Boll, R2 Lititz

One cup granulated sugar  
One-half cup butter  
Two cups flour  
One teaspoon cinnamon  
One teaspoon of cloves  
One-half teaspoon salt  
One-half teaspoon nutmeg  
One and one-half cups raisins.  
Add last  
One teaspoon soda (put in one cup hot applesauce).

We have several letters on hand that we were unable to publish, but we want to acknowledge recipes sent in by Mrs. Clarence Weidman, R1 Gap; Mrs. S. Wayne Grube, R1 Lititz, Emma S. Fox, R3 Ephrata; Mrs. Stanley G. Greiner, R4 Manheim; Mrs. E. L. Rice, R1 Kinzers, a Lancaster Farming reader at Narvon; Mrs. D. Flaud, R2 Honey Brook; Mrs. John Geiman, Manheim, and several others. We'll do our best to print your recipes at an early date — but remember you're not forgotten.

Here's a delayed acknowledgment of a letter from Mrs. A. H. Shissler, R3 Elizabethtown, who once requested a Molasses Coconut Pie recipe. She writes:

I want to thank all who sent recipes for Molasses Coconut Pies. I have tried a few of them and they are delicious. My friends have tried them and they think they are very good. I tried the Yellow Angel Cake. It is delicious, only my pan was too small. I also tried the Black Joe Cake which was very good. I enjoy the paper, very much, especially the recipes.

### REQUEST

Mrs. Charles Adams, R1 Pequea, writes:

I would like a recipe for a Boston Cream Pie. Am enclosing a White Cake recipe and also one for a Yellow Angel Food Cake:

### WHITE CAKE

Mrs. Charles Adams, R1 Pequea

Three cups sifted cake flour  
Four teaspoons baking powder  
One-half teaspoon salt  
Two-thirds cup margarine  
Two cups sugar  
One teaspoon vanilla  
One and one-fourth cup milk  
Four egg whites  
One-fourth teaspoon salt

Sift flour, baking powder and one-half teaspoon salt. Cream margarine, sugar and vanilla. Add sifted dry ingredients alternately with milk, beating until smooth. Beat egg whites stiff with one-fourth teaspoon salt and fold in. Bake in three eight-inch pans 25 to 30 minutes at 350 degrees.

Someone asked for a Moist White Cake recipe, and also for a Yellow Angel Food, Mrs. Adams adds, so here's

### YELLOW (SUNSHINE) ANGEL CAKE

Mrs. Charles Adams, R1 Pequea

Five eggs, separated  
One and one-half cups flour  
One and one-half cups sugar  
One-half cup cold water  
One-fourth teaspoon salt  
One and one-half teaspoon baking powder  
One teaspoon vanilla  
Three-fourths teaspoon cream of tartar

Beat egg yolks and sugar until lemon colored. Sift flour, salt and baking powder. Add dry ingredients and water to egg yolks and sugar. Beat egg whites and cream of tartar until stiff but not dry. Fold in and bake at 325 degrees for one hour.

I'm especially interested in some Dill Pickle recipes, Mrs. Adams adds.

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# GRAND OPENING

OCT. 11th, 12th, 13th

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