

For the Farm Wife and Family

Finally the crispness of autumn is here, a few warm days, some chilly nights, and Lancaster County is at the harvest time. It's time for cooking too—like a letter from home, where sister Dot writes "I've had dinners for from six to eight people to do, filling the pit silo. Now there will be corn to pick—and more meals to do."

We've a lot of letters this week—but we would always like more. Keep them coming. Here's a letter this week we like, from Mrs. Ruth M. Frey, R2 Lititz.

We received a few copies of Lancaster Farming through the mail sometime ago, and I meant to write to you sooner about your wonderful Household Column. I'm a young homemaker who's interested in new recipes and household hints. My hobby is collecting recipes and household hints which I use and place in a scrapbook. I add or change some ingredients in the recipes to give them my own touch of food knowledge. You'd be surprised how just a little imagination is needed to create new tricks and treats with food. Enclosed you will find some recipes and some of my own party planning tips:

HOUSEHOLD HINTS

Mrs. Ruth M. Frey, R2 Lititz
Do's and don'ts to keep in mind when planning a party for both young and old:

Do's:
1 Do plan your menu to suit both the time of day and year.

Hot weather calls for cool, crisp-looking foods. Cold days want hot, hearty stay-with-you foods.

2. Do make simple dishes. They are easier to make, save time, and usually taste better.

3. Do have spur-of-the-moment parties. They are often the most fun and can be ended with a raid—the refrigerator—refreshment-time.

Don'ts:

1. Don't multiply recipe ingredients to double or triple yields unless so stated in recipes.

2. Don't have too many heavy or sweet things. Balance your meal to suit the occasion.

3. Don't forget to prepare enough food. Parties mean eating and lots of food will be eaten, especially if it tastes good.

Here are some of my favorite recipes:

EASY MIX MUFFINS

Mrs. Ruth Frey, R2 Lititz
Two cups sifted flour
Three teaspoons baking powder
One teaspoon salt
Two tablespoons sugar
One egg, well beaten
Ingredients, and here we tell you to make a double go of it. Ah well, there's often confusion in the kitchen.

Mrs Paul S Hess, R2 Conestoga, writes

Enclosed is one dollar for our subscription to Lancaster Farming. We thoroughly enjoy your paper. I especially enjoy the Women's Page. Here is a recipe that has gained me many compliments:

MOUNTGOMERY PIES

Mrs. Paul S. Hess, R2 Conestoga

Two cups light brown sugar
One-half cup lard
One cup sweet or thick milk
Two eggs
Two and one-half cups flour
One teaspoon baking powder
One teaspoon baking soda
Mix and put in bottom of pie shell
One pint lukewarm water
One cup sugar
Two tablespoons flour (mix carefully with water and sugar)
One cup molasses
Pour on top of dough, bake at 350 degrees. Makes 3 or 4 pies, depending on size of pie pans.

REQUEST

I am wondering if some of the readers of Lancaster Farming would have a recipe for Sweet Potato Pie? asks Mrs. David G. Longenecker of R2 Manheim. We enjoy Lancaster Farming very much, especially the recipes, also the news—just "honest to goodness" farming ads and facts and news.

Let's give Mrs. Longenecker a hand.

We've had candies, cakes, pies, punch and muffins. Here's

BEEF UPSIDE-DOWN PIE

Mrs. William R. Meckley, R1 Manheim

One and one-half cups flour
One teaspoon salt
Three teaspoons baking powder
One teaspoon paprika
Five tablespoons shortening
Three-fourths cup milk or half milk and half water
Three-fourths cup sliced onion
One can condensed tomato soup
One-half pound ground beef
Sift together flour, baking powder, salt, one-half teaspoon salt, paprika, pepper. Add three tablespoons shortening and mix thoroughly with fork. Add milk and stir until blended. Melt two tablespoons shortening in a nine-inch frying pan and cook onions until soft. Add tomato soup, salt, meat and bring to boil. Spread dough on top of meat and bake in a hot, 475-degree oven for 20 minutes. Turn out upside down on platter.

You know, we like to hear from you readers, both with your recipes and comments. Here's one from Mrs. Rufus Waltz of R3 Manheim:

"I look forward to the paper. I like the recipes especially. Tried several and all turned out good. I tried the Brown Coconut Custard and it was very good. I saw a few of my neighbors had their recipes in this week's paper."

I appreciate the sample copy of Lancaster Farming and enjoyed the recipes. Enclosed find a dollar for my subscription. I'm sending along some of my fa-

Lunchtime at Medford Farm



Hundreds of Lancaster County cattle feeders were guests of the Medford Packing Co. in a noon stop at Medford Farms near West Grove. Here is a view of the crowd. (Lancaster Farming Staff Photo).

vorite recipes. I'm writing simple instructions for the "learning-to-cook" girls as I know how I wished recipe books were more in detail when I was learning.

PINEAPPLE TAPIOCA

Mrs. Robert T. Lefever, R1 Willow Street
Three-fourths quart water
Four tablespoons tapioca
One-half cup sugar
Pinch of salt
Heat the above ingredients slowly in a sauce pan, stirring occasionally. Boil until clear, remove from heat and when slightly cool stir in one cup crushed pineapple. Cool, and when ready to serve, top with whipped cream.

DRIED CORN (BAKED)

Mrs. Robert T. Lefever, R1 Willow Street
One cup corn (which has been ground in food chopper)
One quart milk
One-third cup sugar
One teaspoon salt
One teaspoon butter
Three beaten eggs
Mix above ingredients and

bake in uncovered casserole, 350 degrees for 45 minutes.

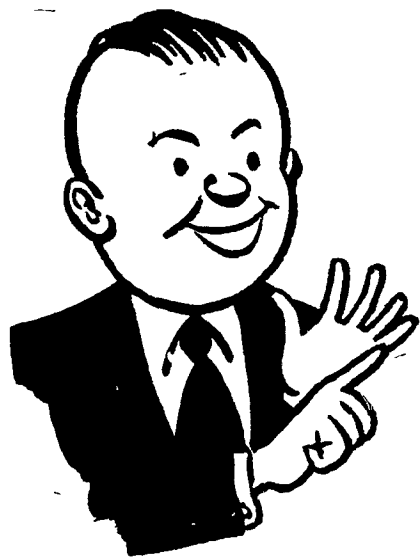
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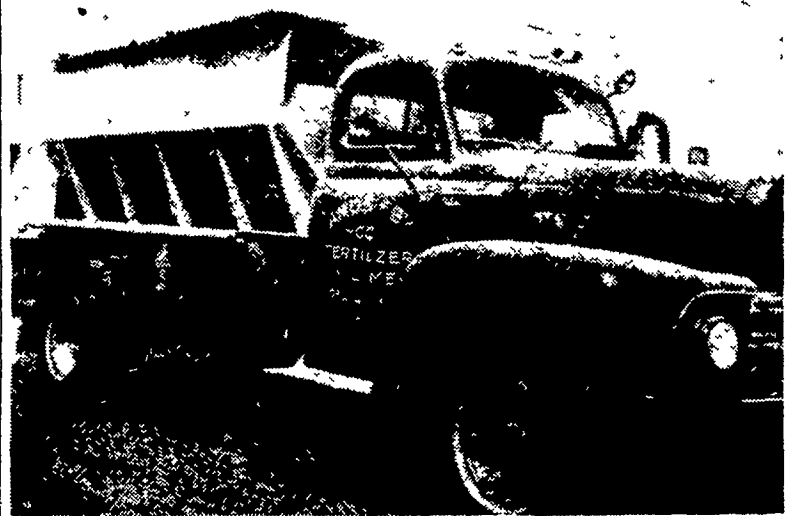
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