

For Farm

Women . . .

(Continued from page 8)

COCONUT CUSTARD
Mrs. Robert T. Lefever,
R1 Willow Street

Mix Well

One cup brown sugar
One and one-fourth cup milk
One-third liquid salad oil

Mix and sift the first four ingredients into a bowl. Make a well and add remaining ingredients all at once; stir only enough to dampen flour. Batter should be lumpy. Fill greased muffin pans two-thirds full. Bake at 400 degrees F 25 to 30 minutes. Makes 12 large muffins.

HOLIDAY PUNCH

Mrs. Ruth Frey, R2 Lititz
Two and one-half cups red label Karo
Three pint bottles cranberry juice
Three cups strained orange juice
One and one-half cups strained lemon juice
Three cups water

Measure Karo and fruit juices in a pitcher. Stir until well mixed. Chill thoroughly. Add water just before serving. Ice cubes can be placed in each glass before juice is poured. Makes about one gallon of punch.

WIENER CROWN

Mrs. Ruth Frey, R2 Lititz
Eight ounces macaroni
One 10½-ounce can condensed cream of mushroom soup
Three-fourths cup milk
One-eighth teaspoon pepper
Eight ounces sharp American cheese (cubed)
One pound frankfurters
Three tablespoons butter or margarine, melted
One-half cup chili sauce

Cook macaroni as directed on package; drain. Pour into buttered one and one-half quart baking dish. Mix soup and milk until smooth. Add pepper and cheese. Combine with macaroni. Cut wieners in half, crosswise; slip around the edge of baking dish. Brush wieners with butter; cover with strips of aluminum foil and bake in a moderate oven (350 degrees F) for 30 minutes. Remove foil and border with chili sauce.

ANGEL-FOOD DESSERT

Mrs. Ruth Frey, R2 Lititz
Simply bake an angel food cake with a cake mix. To serve, top each slice with Reddi-Whip and add well-drained fruit cocktail around edge of cake.

You know, there's much debate about using ready-mix, cakes, but it's one way to insure success. It wonders one if the cooking classes of our community fairs will ever authorize use of mix — or do you suppose it has been done already yet?

Here's a welcome letter from Bareville — except sessions with the dentist right now make taffy somewhat out of thinking. It's from Mrs. Paul H. Neidermyer out on RD 1.

Here is a dollar for Lancaster Farming to be sent to my daughter-in-law. I also want to tell you the receipt of Mrs. Metzler's is very good. It tastes like her mother-in-law's who used to work for us and she would bring a small jar of it

POMONA-EPHRATA GRANGE

The October meeting of Lancaster County Pomona Grange will be October 20 at Bricker-ville fire hall with Ephrata Grange as hosts. Berks County Grange will present a program. The program will open at 8 p. m.

Buses on Cattle Tour



Here are the six buses that carried a good share of the Lancaster County cattle feeders on a tour of Chester County Tuesday, parked at Medford Farms. (Lancaster Farming Staff Photo).

some times. I made it and mine got very good too. It was the Salad Dressing receipt.

I am enclosing a good taffy receipt, which I made up and have been making quite a few years now. Since I thought since it's so near Hallowe'en, also getting cold it would maybe be something different in the candy line. I like to come in the house and smell the aroma of cooking taffy. I look forward to the receipts in your paper. This is just a friendly letter, one I think you should know about, when you are doing something good in your paper.

MY OWN TAFFY RECEIPT

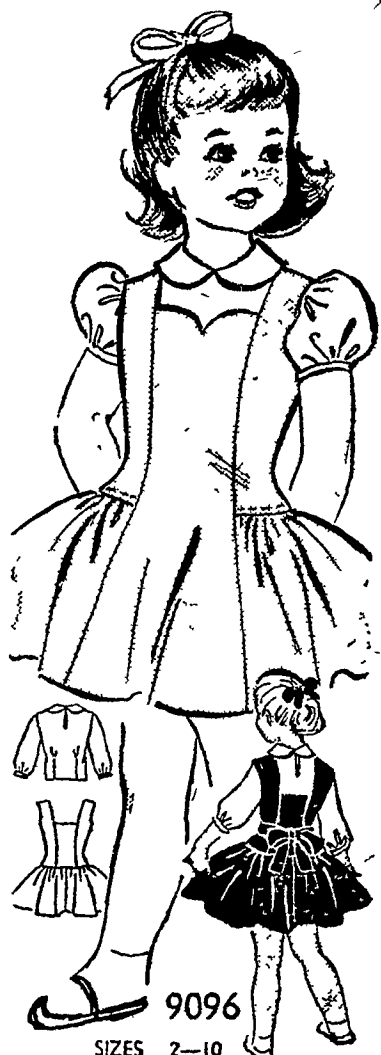
Mrs. Paul H. Neidermyer,
R1 Bareville
One-fourth cup molasses
One and one-half cups brown sugar
One-half cup cold water
One-fourth teaspoon salt
One teaspoon vinegar
Also one cup nuts can be added into the greased pie pan which I pour it into. Boil to 290 degrees or till it cracks in cold water when you put about one-

fourth teaspoon in to see if it is done. I usually make a double receipt of this. Also butter gives it a better flavor than margarine.

Young's Pattern

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SIZES 2-10

Printed Pattern

Printed Pattern 9096: Children's Sizes 2, 4, 6, 8, 10 Size 6 jumper takes 2 yards 35-inch nap, blouse, 1½ yards 35-inch fabric. 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.

If you desire, you can add one-half teaspoon vanilla when it is done.

We're inconsistent a few paragraphs back, we tell you not to multiply recipe in—
One-half cup flour
Two eggs

Add
One cup molasses
One and one-half cups sweet milk
One cup coconut
Pour above ingredients into two unbaked nine-inch pie crusts. Bake 40 minutes at 350 degrees.

**NEVER FAIL
CHOCOLATE CAKE**

Mrs. Robert T. Lefever,
R1 Willow Street
Into large bowl put
One and three-fourths cup sugar
Two-thirds cup cocoa
Two-thirds cup lard
One and three-fourths teaspoon soda

One-fourth teaspoon baking powder
Three eggs
Two-thirds cup water
Beat until ingredients are well mixed. Then add and beat lightly.
Two and one-fourths cup flour
One-half teaspoon salt
One-third cup water
Bake in two nine-inch cake pans, 350 degrees, for 40 minutes.

That's about it for now — let's keep those cards and letters coming, until Friday a week when we'll see you again.

HEAR

The Mennonite Hour
Each Sunday

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

NOW

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