

For the Farm Wife and Family

The fall of the year is harvest time. Along with pumpkins and apples stored away for winter use are walnuts. Mrs. John Geiman, Manheim, sends us this recipe for

WALNUT CUSTARD

Mrs. John Geiman, Manheim

One cup molasses
One cup granulated sugar
One cup walnuts (chopped)
One cup water
Two eggs
Two heaping tablespoons flour
Mix well and pour in unbaked pie shells. Makes one large pie or two small pies.

Apple cider and doughnuts are a good combination for an October snack. Mrs. Geiman also includes this recipe for

DOUGHNUTS

Mrs. John Geiman, Manheim

One cake yeast
One and one-fourths cup milk (scalded and cooled)

One tablespoon sugar
Four and one-half cups sifted flour
One-half cup sugar
Three tablespoons butter
Two eggs
One-fourth teaspoon salt
Dissolve yeast and one tablespoon sugar in lukewarm liquid. Add half of the flour and beat well. Cover and set aside to rise in warm place for about one hour or until bubbles burst on top. Add to this the butter and sugar creamed, eggs well beaten, the remainder of the flour to make a soft dough, and lastly the salt. Knead lightly. Place in well greased bowl, cover and allow to rise again in warm place for about one and one half hours. When light, turn on floured board, roll to about one-fourth inch in thickness. Cut out and cover to let rise again on floured board in warm place until light or about 45 minutes. Drop into deep hot lard with side upper-most which has been next to the board

I suppose Jack Frost has taken care of the tomatoes but maybe you can still find enough to try some of these recipes. From Mrs. D. Flaud, R2 Honey Brook comes this letter

Here are a couple of tomato recipes. Saw you are wanting some.

We like this tomato soup very much. So I thought I'd pass it on to other readers, as I like to try new recipes too.

TOMATO SOUP

Mrs. D. Flaud, R2 Honey Brook

14 quarts cut, ripe tomatoes (do not peel)
Seven medium, cut fine
14 large stalks celery, cut up
14 sprigs parsley
Cook together till soft, put through food press. Put on stove and bring to boil.
Add to juice
14 tablespoons melted butter

Peach Queen



MISS LOIS ELAINE DEMMY, R1 Ephrata, Pennsylvania's Peach Queen for 1956-1957, offers today the recipe which won her title. Here on the Women's Page is Miss Demmy's recipe for Peach Gold Almond Cream.

Peach Gold Almond Cream

By MISS LOIS ELAINE DEMMY

R1 Ephrata

1956-1957 Pennsylvania Peach Queen

Here, writes Miss Demmy to Lancaster Farming, is my prize winning dessert recipe, when I was chosen Pennsylvania Peach Queen for 1956-1957. I received many requests for it, and thought you could publish it in Lancaster Farming.

Yield: eight to ten servings; Size of mold: two quart mold. Temperature of Refrigerator: Normal. Chilling Time: Several hours or over night.

One envelope plain gelatin
One-fourth cup cold water
One-half cup cooked peach liquid
One-fourth teaspoon salt
Two eggs
One cup pureed cooked peaches
One tablespoon lemon juice
One-half cup granulated sugar
One-half cup whipping cream
One dozen lady fingers
One-half cup slivered blanched almonds

1. Soften gelatin in cold water. Heat liquid with salt and slowly stir in lightly beaten egg yolks. Place over hot water, cook and stir until slightly thickened. Remove from heat.

2. Pour over softened gelatin and stir until it is dissolved. Blend in pureed peaches and lemon juice. Cool until slightly thickened.

3. Beat egg whites until stiff. Gradually beat in sugar. Whip cream until stiff. Fold meringue and whipped cream into gelatin.

4. Line sides of mold with lady fingers. Fill center with gelatin mixture. Arrange remaining lady fingers over top and press lightly into gelatin.

5. Unmold and garnish with whipped cream, peach slices, and slivered almonds.

6. To blanch and sliver almonds, pour boiling water over nuts, let stand five minutes, or until skins wrinkle. Drain; slip off skins slice almonds length-wise.

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14 tablespoons sugar
Salt and pepper to suit taste
Take 14 large tablespoons of flour, mix with water till a smooth paste.

Add one and one-half quarts water to the flour paste—boil this 20 minutes.

Add everything together and boil 30 minutes. Put in jars and seal.

This makes 12 or so quarts. You can add as much milk as you like when you open a jar to use. We like it as much milk as juice. Bring juice almost to a boil, then add a pinch of soda, then milk

Mrs. Flaud adds:

Here is another way we like tomatoes. Take two or three good ripe tomatoes, cut in dices, add one small onion and a little celery cut up fine, add sugar, salt and pepper, vinegar to suit taste. A little celery seed may be added. Mix all together.

GREEN TOMATO PIE

Mrs. E. L. Rice, R1 Kinzer

Four large green tomatoes—shredded and then chopped fine. Squeeze out all the green juice.

Put in eight-inch pie crust
One cup sugar
One tablespoon vinegar
Cinnamon
Dash of salt
Put a crust on top

Mrs. Jonas M. Martin, R1 Stevens writes.

I am a regular reader of Lancaster Farming—enjoy it very much. I noticed several receipts for green fried tomatoes, very good. How about trying ripe fried ones for a quick breakfast? Eaten with toast, fried mush or potatoes. Slice ripe tomatoes one half inch thick. Dip in flour, fry in butter till nicely browned on both sides. Season with salt and good top milk and serve.

We wouldn't advise eating the recipe Mrs. Violet Preston sends. It might make an interesting centerpiece for your table, though Here is her recipe for a

COAL FLOWER

Mrs. Violet Preston

621 E. Lincoln Hwy, Coatesville

First place a lump of coal into a quart-size fish bowl. Then put in one-fourth cup of ordinary table salt and add about one-fourth cup water, being careful not to wash the salt off of coal. Put on top of salt three drops each red, yellow, blue and green food coloring.

The salt will begin to grow and the color will blend together and make an interesting water garden.

Add a tablespoon of water each day, being careful not to wash away the salt formation.

This is pretty. When I was a little girl I made it and I still make one. My children love to watch it.

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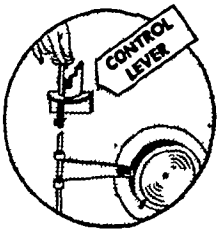
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