

# For Farm

## Women . . .

Mrs. John L. Stoner, R4 Lancaster writes

I enjoy reading your paper very much and like to read your new recipes. Here I am sending you one of my favorites.

### BOSTON CREAM PIE

Mrs. John Stoner, R4 Lancaster Step 1

Two and one-fourths cups sifted Softasilk cake flour, spoon lightly into cup.

One and one-half cups sugar  
Three teaspoons baking powder  
One teaspoon salt  
One-half cup cooking oil  
Five unbeaten egg yolks  
Three-fourths cup of cold water  
Two teaspoons of vanilla  
Mix well

### Step 2

One cup egg whites  
One-half teaspoon cream of tartar

Whip until very stiff, much stiffer than angel food. Then pour the egg yolk mixture over the egg whites until blended. Then bake in round or square pans at 350 degrees. When baked turn upside down for one hour. Split cooled cake; put layers together with Cream Filling and spread Chocolate icing on top.

### CREAM FILLING

One-half cup sugar  
One-half teaspoon salt  
Two tablespoons cornstarch  
One teaspoon Softasilk flour  
One egg yolk  
Two cups milk

Cook over low heat until thick then blend one-half teaspoon butter and one teaspoon vanilla.

Mrs. Paul A. Gish, R2, Mt. Joy, sends in a recipe and a helpful hint.

### PINEAPPLE TAPIOCA DESSERT

Mrs. Paul A. Gish, R2, Mt. Joy

Five cups pineapple juice  
Eight tablespoons Minute Tapioca  
Cook till it thickens and let cool a little. Then add a No. 2 can crushed pineapple and sugar to taste. When ready to serve, add a few bananas. This is delicious.

### HELPFUL HINT

Mrs. Paul A. Gish, R2, Mt. Joy

When eggs are plentiful and low in cost, I freeze them. I break the eggs into an ice cube tray, putting one in each section. When they are frozen, I remove the egg cubes. Place them in a plastic bag and store them in my freezer.

From Mrs. Harry B. Young, R4, Box 239, Manheim comes this letter:

I have received your paper for several weeks and enjoy it very much. I especially enjoy the womens page.

I have a few recipes you may enjoy. The first one is:

### GREEN TART BEANS

Mrs. Harry B. Young, R4, Box 239, Manheim

One can green beans, drained, then put in saucepan and set aside.

Put four slices of bacon, cut in small pieces, and one medium sized onion, chopped, into a small pan and let cook till onion is soft. Then add

Two tablespoons sugar  
Two tablespoons water  
Two tablespoons vinegar

Let come to a boil, pour over beans and let it come to a boil or till beans are heated through.

### HOUSEHOLD HINT

Mrs. Harry B. Young, R4, Box 239, Manheim

To prevent pies with a lot of juice from cooking out all over the stove, take a piece of waxed paper about three inches square, roll the waxpaper to form a funnel by starting at a corner of the waxpaper. Then put the waxpaper which has formed a funnel in a small hole in the center of the pie. This lets the steam escape and prevents the pie from boiling over.

Thanks to Mrs. Young for this helpful hint.

The canning and freezing season has just about come to a close but here is a recipe for

### Correction

Mrs. Paul H. Neidermyer, R1 Bareville, writes: "In the recipe I sent you for My Own Taffy Receipt, I haven't seen the three tablespoons of butter. Have you forgotten to print it or didn't I put it on the receipt? I was sure I had. It helps to make the taffy good."

So we'll reprint Mrs. Neidermyer's recipe, with the butter:

### 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-four teaspoon salt  
One teaspoon vinegar  
Three tablespoons butter

Also one cup nuts can be added into the greased pie pan which I pour it into. Boil to when about one-fourth tea-290 degrees or till it cracks spoon is dropped into, cold water to see if it is done. I usually make a double receipt of this. Also butter gives it a better flavor than margarine. If you desire, you can add one-half teaspoon vanilla when it is done.

canned corn which you might want to try. The writer of this letter, who wishes that her name be withheld, says that "this corn tastes like fresh roasting ears if it's done up right."

### CANNED CORN

Cook corn as for roasting ears. Don't overcook. With about six inches of water in the bottom. Plunge in cold water. Cut from the cob. Put in jars, fill to one inch from the top.

Add one teaspoon salt per quart. Now fill up with water that the corn was boiled in, three-fourth inch from the top. Seal, boil in hot water bath three and one-half hours.

Mrs. Harry S. Gibble, R2, Manheim writes

Enclosed find \$1.00 for subscription and thank you. I enjoy reading the recipes and tried some of them with success. Here is the recipe that Mrs. Samuel Ruhl, Jr. from Lititz R2 requested:

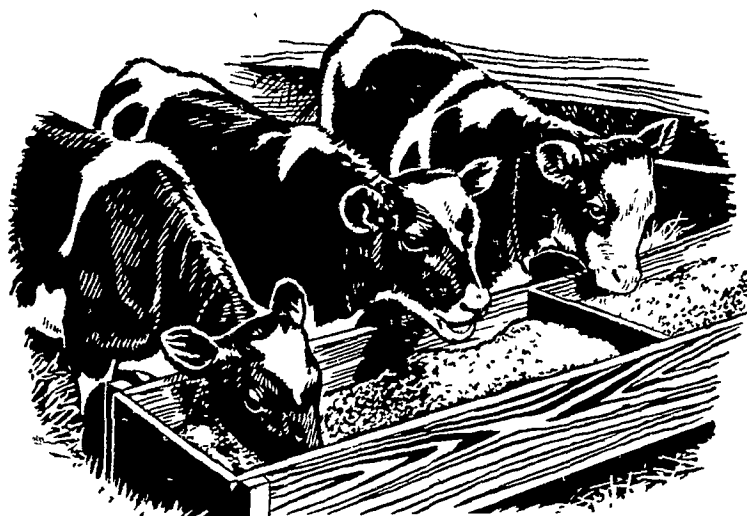
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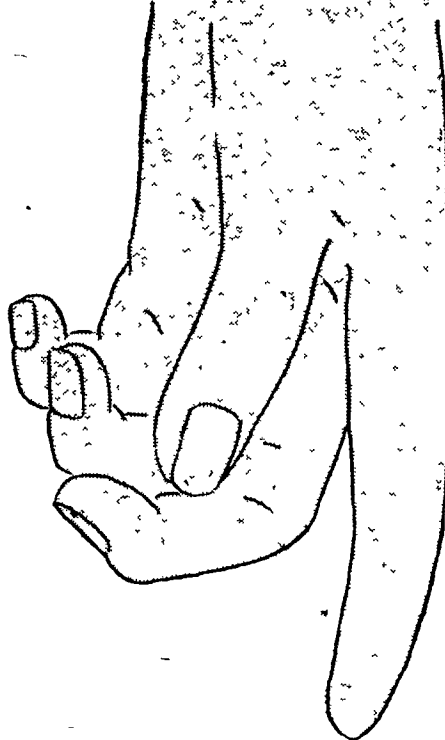
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