

For the Farm Wife and Family

This time of year always brings forth a bountiful supply of goodies for pies. Sometimes we are so busy, though, that getting together the ingredients for the pie crust along with those for the filling is quite a chore. It is now possible to find on the grocer's shelf a prepared pastry mix but have you ever thought of preparing your own mix so that all you have to do when you want to bake a pie is to add water to the mix and roll it?

Here's a recipe for

PASTRY MIX

12 cups sifted flour
One and one-half tablespoons salt
Three cups (one and one-half pound) lard. If you use any other fat than lard, increase to four cups.
Sift flour and salt together. Cut in one-half of fat until like cornmeal. Blend in remaining lard until size of small peas. Put in tight container and store in cool place. To make the pie crust, measure two and one-half cups mix, add four to six tablespoons ice water, a tablespoon at

a time. Mix lightly with fork until mixture can be shaped into balls. Makes two eight-inch crusts or one nine-inch crust with lattice top, or six three-inch tarts. Bake tarts or shells at 450 degrees and pies at 425 degrees.

Remember too, that it doesn't take too much longer to roll out several crusts while you have the rolling pin and the pie board out so why not line your pie pans with dough and put them in the freezer. All you have to do to bake a pie is to put a filling in the crust (still frozen) and bake.

Well, now that we have a pie crust made let's try this filling.

AMISH PIE

Mrs. Rufus B. Waltz,
R3 Manheim

One large baked pie shell
One cup brown sugar
One cup molasses
One egg (beaten)
Three heaping tablespoons flour
One pint water
Boil the last five ingredients

until thick and add one teaspoon vanilla.

CRUMBS FOR PIE

One-half cup flour
One-fourth cup sugar
One-eighth cup butter
One-half teaspoon soda
Put crumbs on top of pie, put in oven and brown quickly.

Mrs. Waltz also sends along some

HOUSEHOLD HINTS

Rub with butter any baking dish in which milk is to be cooked, such as macaroni and cheese, and the food will not stick.

Heat lemons thoroughly before squeezing them by leaving them in hot water for several minutes; they will yield more juice.

Here's a recipe that is an

REQUEST

Here's a nice note from Mrs. Frank N. Baer of Salunga, who asks:

I wonder if any of the Grandma Readers would have a cracker receipt? I recall my mother making them.

Anyone who can help Mrs. Baer? Send your recipe — with any others, or household hints, to the Farm Wife and Family, Lancaster Farming, Quarryville, Pa.

answer to a request. Says Mrs. Jacob S. Bruckhart, R2 Lititz, We enjoy your paper, especially this page for the Farm Wife and Family.

In answer to Mrs. Ruh's request for Moist White or Yellow Cake and Yellow Angel Food, Cake, I am sending two recipes our family enjoys very much.

YELLOW-CAKE

Mrs. Jacob S. Bruckhart,
R2 Lititz

Two and one-fourth cups sifted cake flour
Three teaspoons Calumet Baking Powder
One teaspoon salt
One and one-half cups sugar
One-half cup vegetable shortening
One cup milk
One teaspoon vanilla
Two eggs
Use quick method for mixing. Put in two nine-inch layer pans (round) and bake at 375 degrees.

Mrs. Bruckhart adds; For a swell dessert, use this recipe (above)

BOSTON CREAM PIE

Split cake crosswise into two layers, put together with Coconut Cream Filling, spread with Chocolate Glaze on top and you have Boston Cream Pie.

COCONUT CREAM FILLING

Use one package coconut cream pudding and pie filling mix and mix as directed.

CHOCOLATE GLAZE

Melt one tablespoon butter and one square unsweetened chocolate in top of double boiler. Combine one and one-half tablespoons hot milk, one-half cup sifted confectioner's sugar, and dash of salt; add chocolate mixture gradually, blending well. Spread at once on top of cake.

YELLOW SPONGE OR ANGEL CAKE

Mrs. Jacob S. Bruckhart,
R2 Lititz

Five eggs — beat separately
One and one-fourth cups sugar
One and one-fourth cups flour
One-half teaspoon cream of tartar and whites
One-half teaspoon cream of tartar and one-fourth cup warm water in yellows.
Mix and bake the same as Angel food adding egg whites last.

Perhaps you would like to try this tomato salad Mrs. Bruckhart includes in her letter

TOMATO SALAD

Wash medium sized tomatoes thoroughly. Scoop out the centers and fill with hard boiled eggs (mashed) and chopped olives mixed with salad dressing. Top with a sprig of parsley.

The centers will make a good soup.

Several weeks back we used a poem sent in by Mrs. William J. Sprout, R1 Drumore. Now here is her letter and some recipes;

I wish to commend you for your Lancaster Farming Paper. Although as yet I have not been a subscriber I have read many copies. Recently I baked the Green Tomato Pie (Sept. 28 issue) and found the pie delicious. The only thing there was no top crust mentioned and as this was my first try at a Green Tomato Pie (I had never seen one before either) I started the pie without a top crust. My husband came in while the pie was baking and said it smelled just like his Mother's so I asked him if it looked like hers and he told me there should be a top crust. So I hurried and mixed a Crumb Crust as the pie was already half baked and covered the pie with that. Well it turned out perfect. So for the folks who send in receipts please tell us everything.

Mrs. Sprout sends along this recipe for

SPICY CRINKLE TOP COOKIES

Mrs. William J. Sprout,
R1 Drumore

Cream together;—
Three-fourth cup soft shortening (not melted). Use one-fourth cup butter and one-half cup lard or vegetable shortening.
One cup brown sugar
One egg
One-fourth cup baking molasses
Sift together and stir into creamed mixture, mixing well:
Two and one-half cups sifted all-purpose flour
Two teaspoons soda
One-fourth teaspoon salt
One-half teaspoon cloves
One teaspoon cinnamon
One teaspoon ginger
Chill dough for one hour. Then using a teaspoon, dip the spoon rounded full and drop on a plate of granulated sugar, turning dough until top side is covered. Bake at 350 degrees for 12 to 15 minutes.

APPLESAUCE CAKE

Mrs. William J. Sprout,
R1 Drumore

One-half cup shortening
One cup granulated sugar
One-half cup brown sugar
Two beaten eggs
Cream together. Then add one cup thick unsweetened applesauce.

Sift together:
Two cups sifted all purpose flour

One-fourth teaspoon salt
One teaspoon baking powder
One-half teaspoon soda
One teaspoon cinnamon
One-half teaspoon cloves
Beat smooth then fold in one cup chopped seeded raisins and one-half cup chopped English walnuts. Pour into eight-inch square pan greased and lined with wax paper. Bake 50 to 60 minutes at 350 degrees. Serve plain or frosted.

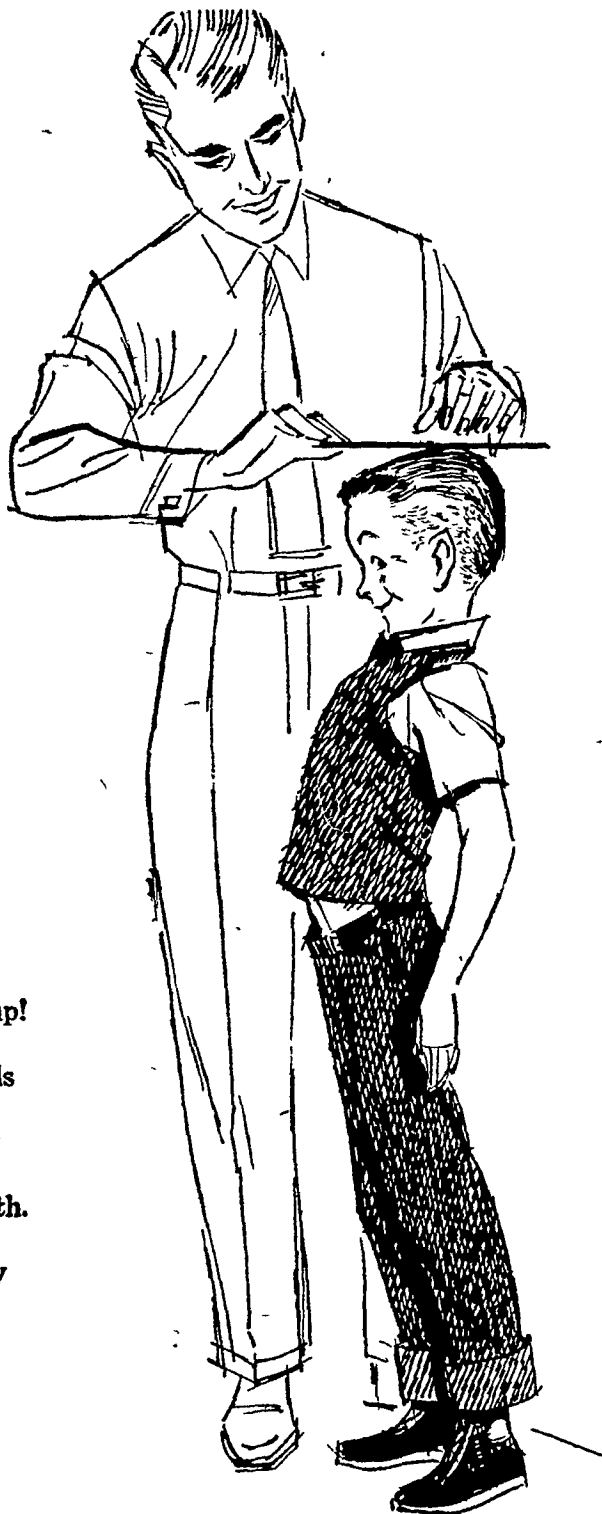
Here's a different way to fix some baked apples. Baked apples can be just plain baked apples or they can be

BAKED APPLES SUPREME

Mrs. William J. Sprout,
R1 Drumore

Use one large cooking apple for each serving. Wash apples, remove core and pare down about one third from stem end of apple. Place apples in deep baking pan. Pack in center of each apple two tablespoons brown sugar and one teaspoon butter. Pour one cup water around apples and bake covered at 375 degrees for 30 minutes. Then add three-fourth cup raisins and one-half cup water and bake covered for 15 to 20 minutes longer. Pour some of the raisin sauce over the apples and serve warm with milk or cream.

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