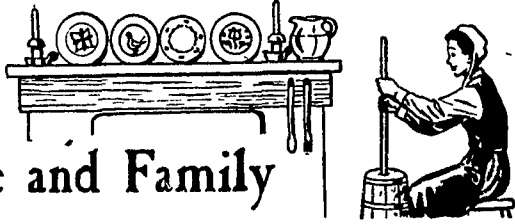


For the Farm Wife and Family



As we look outside we see the last few leaves slowly making their way to the ground, we see flowers, bereft of their beauty and sweet fragrance by the cool weather, bending to the ground. We hear the cornpicker rumbling through the cornfields. These things assure us that fall is pushing into winter and the busy holiday time is about to descend. We hope you'll find some recipes on these pages to help you enjoy the season all the more.

Won't you share some of yours with us? How about some recipes for relishes, salads, breads, desserts, candies, special ways with vegetables, etc?

It happens all the time.

Someone sends us a nice letter with some recipes enclosed and forgets to sign her name. This reader, from R2, Conestoga, also sent along her subscription to the Lancaster Farming. We hope she will recognize this letter and send us her name so that she will receive the paper. Here is her letter:

Enclosed you will find our subscription for the Lancaster Farming newspaper.

I especially enjoy the Farm Wife and Family column.

I would like to submit two recipes I think are very good. We like this recipe especially in the winter time because it is eaten hot right from the oven.

BROWN BREAD

Two cups sour milk

One cup brown sugar
One teaspoon soda
One teaspoon salt
Two cups graham flour
Mix altogether and beat until well mixed. It will be very thin. Bake at 350 degrees in ungreased loaf pan until done. You can add raisins or nuts or both. It's delicious.

This reader from Conestoga R2 goes on:

This one was given to me as a Tomato soup cake. That is the only name I know of for it. But it is good and my family likes it very much. I also use it for fruit cakes for Christmas by adding candied fruits and nuts.

TOMATO SOUP CAKE

Three and one-fourth cups sifted flour
Two teaspoons soda (in hot water from tomato soup can)
Two teaspoons baking powder
Two teaspoons cinnamon
Two teaspoons cloves
One teaspoon nutmeg
One cup shortening
Two cups sugar
One can condensed tomato soup
One cup nut meats
One cup raisins

Sift dry ingredients three times. Cream shortening with sugar until light and fluffy. Add dry ingredients and soup alternately a little at a time beating after each addition. Stir in nut meats and raisins. Pour into greased loaf pan, tube pan, or layer cake pan. Bake in moder-



LANCASTER COUNTY Societies of Farm Women last weekend again named Mrs. E. Robert Nolt, left, president for her second term. With Mrs. Nolt, from left to right, are Mrs. Elam Buckwalter, Society 10, R3 Lititz, first vice president; Mrs.

Abram Weidman, Society 5, R1 Manheim, second vice president; Mrs. Harold Zook, Society 22, of 312 Lampeter Road, Lancaster, secretary; and Mrs. Paul Ebersole, Society 5, East Petersburg, treasurer. (Lancaster Farming Staff Photo).

ate oven 350 degrees for 60 minutes. Let stand 24 hours before cutting. This will make two loaves in a loaf pan and it doesn't dry out. Stays nice and moist.

Many thanks to this reader from Conestoga R2 for these recipes. Don't forget to send us your name.

We printed a recent request for Sweet Potato Pie and as always we had some nice responses. Here is one sent in by Mrs.

SWEET POTATO PIE

Mrs. Harry E. Stauffer, R2 Ephrata

Three eggs
One cup sugar
Two tablespoons butter
One tablespoon cornstarch
One and one-half cups milk
One cup warm sweet potatoes
One teaspoon lemon extract
Add sugar to beaten egg yolks and add melted butter. Put sweet potatoes through ricer and add milk and cornstarch. Combine all ingredients, adding beaten egg whites last. Bake in deep unbaked pie crust.

Mrs. Stauffer adds:
I had received a few of your copies and enjoy the recipes great.

We are always glad for your comments and suggestions. So don't hesitate to write us.

Here is another recipe for

SWEET POTATO PIE

Emma Fox, R3 Ephrata

Two cups mashed sweet potatoes
Two tablespoons butter, melted
One-half teaspoon vanilla
Two-third cup sugar
One-third teaspoon salt
Three eggs
One-half teaspoon cinnamon
One-half cup cream
Two tablespoons brandy
Pour into unbaked pie shell. Bake in hot oven 450 degrees for 10 minutes, reduce heat to 350 degrees and bake until brown.

Have you ever made a Carrot pie? Here is a recipe if you would like to try one.

CARROT PIE

Emma Fox, R3 Ephrata

One cup grated raw carrot
Two-thirds cup sugar
One and one-half cups milk
One egg—well beaten
One-fourth teaspoon ginger
One-fourth teaspoon cinnamon
One-fourth teaspoon salt
Line a pie pan with pastry.

Mix other ingredients and put in pan. Top with layer of pastry. Wet edges of pastry with water. Press together and trim. Bake in hot oven (425 degrees F.) 10 minutes. Reduce heat to moderate (325 degrees F) and bake 45 to 50 minutes longer.

CARROT COOKIES

Emma Fox, R3 Ephrata

One cup mashed carrots
Two cups flour
Two teaspoons baking powder
One-fourth teaspoon salt
Three-fourth cup shortening
Three-fourth cup sugar
One-half teaspoon vanilla
Bake in moderate oven (350 degrees F.) 15 minutes.

Margaret Martin, R1 Narvon writes to us:

I saw a request for a Sweet Potato Pie and I'm going to send my recipe. Hope it is what she is looking for.

SWEET POTATO PIE

Margaret Martin, R1 Narvon

One and three-fourths cups mashed cooked sweet potatoes
One teaspoon salt
One and one-half cups milk
Two large eggs
One cup sugar
One teaspoon cinnamon
One-half teaspoon nutmeg

One-half teaspoon ginger
One tablespoon melted butter
Beat all together with a rotary beater. This is filling for a nine-inch pie. Bake at 425 degrees for 45 to 55 minutes.

To make a squash pie you can use the same recipe. All you have to do is use one and three-fourth cups mashed cooked squash in place of sweet potatoes.

Mrs. Martin adds:

I like your paper and tried some of the recipes. They came all out good. I also would like to send along a recipe for Buttermilk Pie filling which I think is good.

BUTTERMILK PIE FILLING

Margaret Martin, R1 Narvon

Three cups buttermilk
One and one-half cups sugar
Three tablespoons flour
Three eggs (yolks only)
Butter size of a walnut
Juice of one-half lemon
Mix sugar and flour. Add buttermilk, egg yolks, and butter. Mix well. Cook in double boiler until thick, stirring constantly. After taking off stove, add flavoring, cool and pour in baked shells. Beat whites of eggs until stiff, adding a little baking powder and sugar. Place on top and

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