



MRS. MARIAN FOSTER SMITH, noted lecturer and author from Saxonburg, Pa., is shown here with Mrs. E. Robert Nolt (left), president of the Lancaster County Society of Farm Women for the second term. Mrs. Smith spoke on the Ten Greatest Gifts. (Lancaster Farming Staff Photo)

brown in a moderate oven. This makes two pies.

REQUEST

A reader from Landisville would like to have a recipe for clam cakes. Any one who can give us a hand?

Here is a letter from Manheim R2

I enjoy reading your paper very much Mrs Samuel Ruhl

Make A Point To Visit Our

Animal Health Department

THE QUARRYVILLE DRUG CO.

QUARRYVILLE, PA. PHONE 100

asked for a recipe for a good moist white cake or a yellow cake. Here are the two of them. I bake the two at one time because the one takes the yolks and the other takes the whites of the eggs.

BIG YELLOW CAKE

Mrs. Clayton D. Hostetter, R2 Manheim

Sift together. Three cups sifted cake flour Three and one-half teaspoons double acting baking powder Three-fourth teaspoon salt Put into large bowl of mixer One-half cup shortening (soft) One and one-half cups sugar Five egg yolks (unbeaten) One and one-half teaspoons vanilla One and one-fourth cups milk Grease two deep nine-inch layer cake pans. Bake (350 degrees) about 35 minutes.

WHITE MOUNTAIN CAKE

Mrs. Clayton D. Hostetter, R2 Manheim Three-fourth cup shortening One and—three-fourths cups

HEAR.

The Mennonite Hour Each Sunday

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

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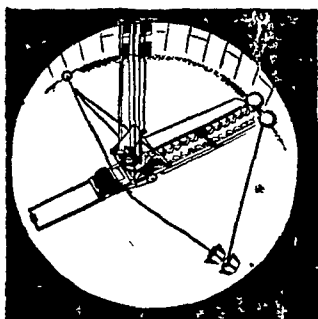
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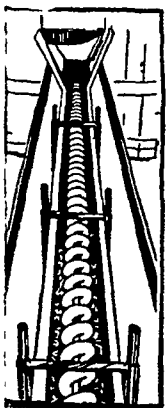
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sugar
Three cups cake flour
One-half teaspoon salt
Four teaspoons baking powder
One cup milk
Five egg whites
One teaspoon vanilla
One-half teaspoon lemon or almond extract

Cream shortening Add sugar gradually and cream until fluffy Sift flour, measure and add salt and baking powder Sift again. Add dry ingredients alternately with milk and flavoring Beat thoroughly after each addition Beat egg whites until stiff and fold into mixture. Pour into three eight-inch greased layer pans Bake at 350 degrees for 25 to 35 minutes

Here's something to make for an autumn evening meal This recipe comes from Wilma Kinder, St. Louis, Mo.

CLAM, CRAB, LOBSTER, or SHRIMP BISQUE

Wilma Kinder, St. Louis, Mo.

Mix together and simmer three minutes the liquor drained from a 7½-ounce can of either of the above seafoods—minced.

One cup water
One-half teaspoon salt
One-eighth teaspoon pepper
One-eighth teaspoon celery salt
One teaspoon grated onion
Two teaspoons finely minced parsley

Add:

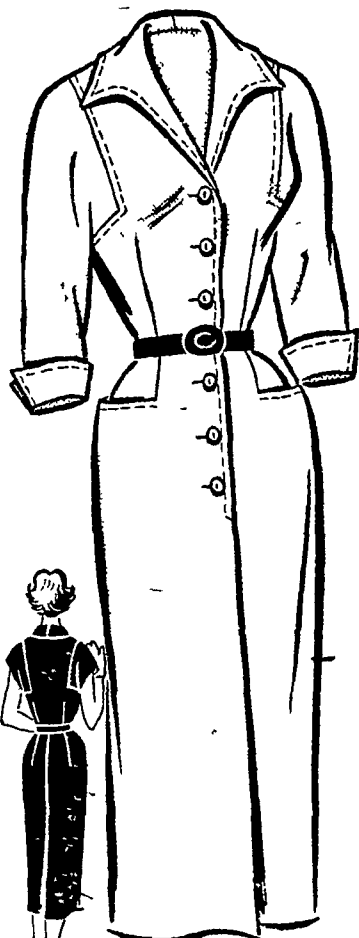
Two cups milk
Stir in a paste of two tablespoons butter (melted) and one tablespoon flour

Boil one minute, stirring constantly, then place over boiling water until time to serve Stir in minced clam, crab, lobster or shrimp, rinsing out can with a bit of water, add it for flavor Serve garnished with minced parsley Amount — eight servings

Here's a welcome letter from a reader in Quarryville who wishes to be known only as "Just Mrs. W" Mrs. W has a friend who shares her copies of the Lancaster Farming with her Mrs W says

Am I too late? There's a rea-

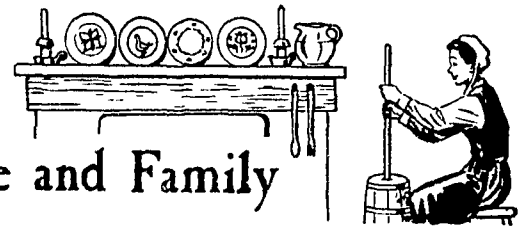
Today's Pattern



9189 SIZES 12-20 40
by Marianne Martin

Pattern 9189 Misses' Sizes 12, 14, 16, 18, 20, 40 Size 16 takes 4½ yards 39 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.

For the Farm Wife and Family



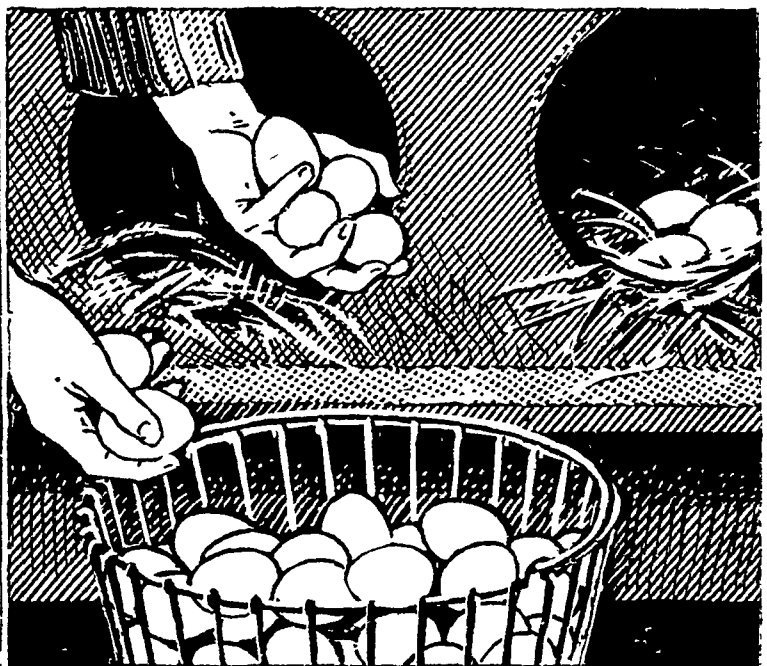
son. I'm sorry to confess that I am not a subscriber to Lancaster Farming but one of my friends has been sharing her papers with me. I've been enjoying them. In looking over the last lot she brought me I noticed in a recent issue someone asked for a Two Crust Pie recipe and since I have what I consider a very good recipe I decided to send it in even if I'm late. This recipe was given to me by one of my friends

who lived to be nearly 100 years old. I have used it for nearly 50 years. Here's hoping that whoever tries it has good luck. If it turns out as it should you'll at least have good eating while the pie lasts.

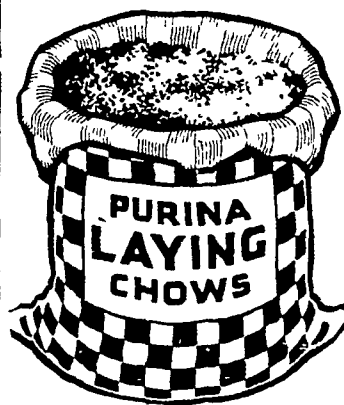
TWO CRUST LEMON PIE

Mrs. "W"
One tablespoon cornstarch
One cup boiling water

(Continued on page 10)



Many poultrymen have found this fall that PURINA'S HIGH-EFFICIENCY principle is making eggs on less feed per dozen than ever before on lower-energy feeds



If you haven't tried Purina Laying Chows with the HIGH-EFFICIENCY formulas, you surely will find it worth while to ask your Purina Dealer about them. Poultryman after poultryman tells us he is getting as many or more eggs, on less feed per day than ever before on Purina.

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