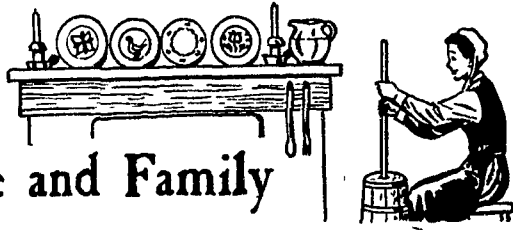


For the Farm Wife and Family



Be Generous With The Stuffing



Two kinds of stuffing and stuffing for all is the order of festive boards these days. It helps make the table groan and satisfies varying palates. Stuff the bird with the traditional family recipe and serve on the side a decorative casserole of pineapple stuffing.

PINEAPPLE STUFFIN'

- | | |
|------------------------------|---------------------------|
| 2 tablespoons onion flakes | 1/4 cup crushed pineapple |
| 2 tablespoons parsley flakes | 4 canned pineapple rings |
| 1 1/2 cups water | 1/4 cup almonds blanched |
| 2 bags cubed Arnold Stuffin' | 1 teaspoon salt |
| 1/2 cup butter | 1/4 cup butter |

Soak onion and parsley flakes in water. Mix with stuffin' and add the half cup butter melted and the crushed pineapple. Put into greased two-quart baking dish. Decorate with slices of pineapple brushed with melted butter. Bake uncovered in a 350° F. oven for approximately 45 minutes. Add blanched almonds which have been browned in butter and salted.

Well, here we are, halfway through the month of November already and it is time to think about the traditional turkey and all its trimmings. Most of us have favorite recipes that we use year after year but sometimes our taste yearns for some new flavor or delicacy. Then it is time to get out the cookbooks and the recipe files to see what can be done about satisfying that yen.

Do you always use a bread dressing for your turkey? Why not try a chestnut dressing for a change?

CHESTNUT DRESSING Emma Fox, R3 Ephrata

- Two pounds chestnuts
One tablespoon olive oil
One-half cup melted butter
Four cups bread crumbs, two days old or two cups freshly mashed potatoes and two cups bread crumbs
One-fourth teaspoon pepper
Onion seasoning

Turkey and sweet potatoes go together like pie and ice cream. Here are some recipes sent in by Mrs. Edwin B. Rutt, Rheems. She says:

I enjoy the Lancaster Farming paper, especially the recipe page and the dress patterns, because I am a housewife and have children two boys and a girl and I do a lot of sewing.

Here are two recipes for sweet potato pie requested by Mrs. David Longenecker.

SWEET POTATO PIE I Mrs. Edwin B. Rutt, Rheems

- One-half recipe plain pastry
One and one-half cups mashed sweet potatoes
Two tablespoons butter, melted
One-half cup brown sugar
One teaspoon cinnamon

- One-half teaspoon ginger
One-half teaspoon salt
Two eggs beaten
One and three-fourths cups milk

Line pie plate with pastry. Combine remaining ingredients in order listed and pour into pastry shell. Bake in hot oven 450 degrees for 10 minutes then reduce to 350 degrees and bake 45 minutes longer or until firm. Makes one nine-inch pie.

SWEET POTATO PIE II Mrs. Edwin B. Rutt, Rheems

- One and one-half cups boiled mashed sweet potato
One egg beaten
Sugar to taste
Salt
Two tablespoons butter
One cup milk
Mix in order given. Bake in one crust in hot oven 450 degrees until lightly browned. Flavor with rum if desired. Makes one nine-inch pie.

Mrs. Rutt also includes two of her favorite cake recipes.

DATE AND NUT CAKE Mrs. Edwin B. Rutt, Rheems

- Mix together:
One cup granulated sugar
One tablespoon butter
One egg
Then mix:
One cup chopped dates
One scant teaspoon soda over the dates
One cup boiling water
Add to first mixture, then add One and one-half cups sifted flour
One teaspoon vanilla
One cup chopped English walnuts
Put in square cake pan and bake at 350 degrees F. Very delicious. Ice with caramel icing.

CHOCOLATE CAKE

- Mrs. Edwin B. Rutt, Rheems
Three-fourths cup lard
Two and one-half cups granulated sugar
Three eggs
Two level teaspoons soda
One teaspoon cream of tartar
Three cups flour
Two cups water
One cup cocoa
Pinch of salt and a little red coloring. This is a real dark cake and moist. Bake at 350 degrees.

Mrs. Rutt adds a P. S. "... I would like to know how to make tomato soup without having it curdle.

Here is a suggestion: try stirring a pinch of soda into the milk.

REQUEST

From Mrs. V. A. Shirk, R2 Narvon comes this letter: I wonder if some readers of the Lancaster Farming would have a recipe for Sweet Potato Patties.

I enjoy your paper very much, wishing you the best for the coming year. (Thanks, Mrs. Shirk.)

There are few people who don't like apple dumplings. Here is a recipe for some baked with a sauce.

BAKED APPLE DUMPLINGS

Mrs. Wm. J. Sprout, R1 Drumore
Make a biscuit dough or use biscuit mix.

To make the dough, sift together:

Combine Apples, Cottage Cheese.

Cottage cheese mixed with chopped apples, almonds, or pecans gives an interesting salad texture, says Louise Hamilton, Penn State extension nutrition specialist.

- Two cups all purpose flour (sifted before measuring)
One teaspoon baking powder
Three-fourth teaspoon salt
Six-tablespoons vegetable shortening or lard
Cut in shortening until mixture is like coarse corn meal.
Sprinkle six tablespoons cold water over mixture and knead until smooth.

Divide dough into four or five equal portions and roll out on floured board to one-fourth inch thick and about seven inches square. Place peeled cored apple in center of each square, fill core of apple with brown sugar and butter and a sprinkle of cinnamon. Fold dough over apple so apple is completely covered and seal dough by pinching moistened corners together. Place in baking dish greased with butter, sealed side down. Prick dough with fork. Make a sauce as follows.

- One tablespoon cornstarch
One cup brown sugar
One and one-half cups water
Three tablespoons butter
Boil together until thick. Then cool and pour over apples before baking. Bake in a hot oven 425

degrees 45 to 50 minutes. Serve hot with milk or cream.

This is Friday and here is a recipe just for today. Mrs. Norman V. Getz includes a recipe for Friday Nite Dish in her letter. She says:

Received a copy of Lancaster Farming. I do enjoy it a lot (the recipes I've been trying since I get the copies and they all turned out good). The household hints are also very helpful. I am enclosing a \$1.00 bill for the copies and also giving a few recipes.

FRIDAY NITE DISH

Mrs. Norman V. Getz,
R3 Manheim

- Three slices bacon (chopped and fried)
Four medium potatoes (diced)
One cup celery (chopped)
One large onion (sliced)
Salt to season
Pepper
Add enough water to boil the ingredients above soft.
Add two hard boiled eggs.
Add milk and thicken with flour as a gravy.

BANANA CAKE

Mrs. Norman V. Getz,
R3 Manheim

- One and one-half cup granulated sugar
One-half cup shortening
Two eggs
One-half cup thick milk

AFTER HIGH SCHOOL

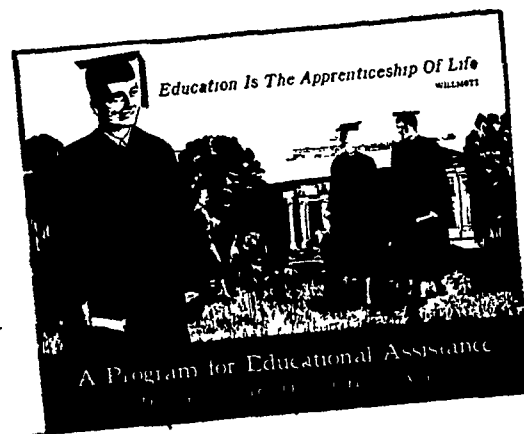
Pennsylvania Power & Light Company's Program of Assistance, under which six scholarships are awarded each year, could help answer that question for you.

Perhaps you have a son or daughter, a high school senior, who will be eligible for college in 1957. Or, perhaps you know of some other deserving young man or woman who will soon be ready to enroll in an institution of higher learning.

If you do, tell them about Pennsylvania Power & Light Company's

program for assistance under which six scholarships are awarded each year whose parents are unable to pay the cost of college.

Have them apply for the scholarship through the principal or guidance counselor at their school.



GET THIS INFORMATION (Stop in, phone or write your school principal)

Each PP&L scholarship is paid toward his or her tuition.

Each PP&L scholarship student attend any one of 15 Central Pennsylvania colleges, and may select the course which leads to a bachelors degree.

PENNSYLVANIA POWER & LIGHT COMPANY

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