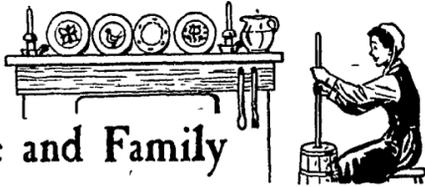


## For the Farm Wife and Family



Is loaf cake a favorite at your house? If it is, you've probably discovered all the little tricks that go with making it. But if you're not satisfied with your results, perhaps these tips will be helpful.

Since cakes baked in loaf pans take longer to bake than cakes baked in layer pans, it's important to use only recipes developed especially for loaf pans. Loaf cake batters are stiffer than layer cake batters. They need more flour to form the cake structure and to hold the cake up during the longer baking period.

As for pans, loaf cakes may be baked in metal or glass loaf pans. The pan should be the right size for the recipe. And when using a metal loaf pan, be sure it's shiny and bright inside and out to insure even browning. If you use a glass loaf pan, reduce the oven temperature by 25 degrees so the cake doesn't get too brown.

If you've been disturbed about the crack down the center of the cake, don't worry. The crack that develops during baking is characteristic of a good loaf cake.

Sometimes you may want a smooth uncracked surface. To prevent or reduce the size of the crack, cover the loaf pan with a second pan the same size — turned upside down — for the first 20 minutes of baking. Take off the covering pan for the rest of the baking time . . . and when baking is completed, put the pan or a wire cake rack and let stand until cake is cold.

Loaf cakes mellow upon standing. That's why you should make a loaf cake 24 hours before you plan to use it.

Loaf cakes generally are rich cakes and usually served without icing. But if you want a frosting, use an uncooked icing. Loaf cakes are excellent when sliced and served as the base under sweetened fruits, ice cream, or with sweet sauces, such as chocolate, lemon, orange, butter-scotch, and caramel.

Mrs. Laura Huyett, Edgewood, R1 Narvon sends in some nice recipes that you might like to try. A few weeks ago we printed a request for "Crackers" and she includes a recipe for them in her letter.

### CRACKERS

Mrs. Laura Huyett, R1 Narvon  
Seven cups flour  
One cup butter  
One and three-fourths cups milk  
One teaspoon soda  
Two teaspoons cream of tartar

Knead butter into flour same as for pie dough. Then all the milk. Roll out to whatever thickness you want, cut out and bake.

This is an old recipe, therefore there is no oven temperature given. Try medium high.

Here is a good recipe for this time of the year.

### NUT-POPCORN BALLS

Mrs. Laura Huyett, R1 Narvon  
Three-fourth cup molasses  
One-half cup brown sugar  
One and one-half tablespoons vinegar  
Two tablespoons butter  
Five cups popcorn, slightly salted  
One cup chopped nuts  
Combine molasses, sugar, and vinegar. Cook to hard ball stage (when tested in cold water).

Add butter and pour over popcorn, spread out in shallow pans with nuts on top. Butter your fingers and shape into balls. You may insert small wooden sticks into balls, or cut into squares in pans if desired that way. It is ready to eat immediately.

### CRACKER PUDDING

Mrs. Laura Huyett, R1 Narvon

One cup grated crackers  
Two eggs  
One-half cup cocoanut (fresh preferred)  
One-half cup sugar  
One quart sweet milk  
One-eighth teaspoon nutmeg (if desired)  
Bake in moderate oven.

We have not had too many recipes for breads and biscuits so we are sure you might want to try these "Graham Biscuits".

### GRAHAM BISCUITS

Mrs. Laura Huyett, R1 Narvon

Three cups graham flour  
Two teaspoons baking powder mixed with flour  
Two-third cup butter  
Two eggs  
One teaspoon salt  
Warm butter, beat eggs and mix altogether. Roll lightly and cut into cakes one-fourth to one-half inch thick. Then bake about 20 minutes in moderate oven.

Here's another use for that pressure cooker. Place some of those nuts that are hard to crack on rack with a cup of water in the cooker and cook for five minutes at 15 pounds pressure. Remove and tap slightly with a hammer — the nut meats will come out in one piece.

Lard or oil is better than butter for greasing pans as the salt in the butter causes the batter to stick to the pan.

To prevent filling from soaking in, sprinkle a small amount of powdered sugar over the cake layer before covering with filling.

It will soon be time to think about baking the traditional Christmas cookies. Hermit cookies are good not only at Christmas but any time of the year. Mrs. E. L. Rice sends us a recipe for Hermits along with some other recipes.

### HERMITS

Mrs. E. L. Rice, R1 Kinzer

Two cups brown sugar  
One-half cup thick milk  
One-half cup Crisco  
Two eggs  
One cup walnuts  
One cup raisins  
One teaspoon cinnamon  
One teaspoon soda (scant)  
Two and one-half cups flour

Mrs. Rice also includes a "delicious Crumb Pie receipt".

### CRUMB PIE

Mrs. E. L. Rice, R1 Kinzer

Three cups sugar  
Four cups flour  
One cup Crisco  
Four teaspoons baking powder  
Four teaspoons baking powder  
Pinch salt  
One cup sweet milk  
Four eggs beaten separate  
Take out one cup crumb to sprinkle over the top before putting in the eggs and milk.  
Try them; they really are good. Makes two large pies or three small ones.

### AMERICAN CREAM

Mrs. E. L. Rice, R1 Kinzer  
One quart sweet milk (bring to boiling)

Four egg yolks beaten  
Seven tablespoons sugar with eight tablespoons boiling water — keep on stove about eight minutes but do not let it boil. Take off and add one pack of gelatine dissolved in cold water. One

## Capon Club Winners



WINNERS OF THE Lancaster Kiwanis Club 4-H Capon Club roundup Tuesday were Charles Warfel, III, R1 Conestoga, with a project score of 99.7, and Floyd H. Moore, Jr., 780 Eden Road, Lancaster, whose two dressed capons placed first. (Lancaster Farming Staff Photo).

teaspoon vanilla, beat the egg whites stiff, add six tablespoons of 4X sugar, add to the mixture and cool.

### RED DEVIL'S FOOD CAKE

Mrs. E. L. Rice, R1 Kinzer

One-half cup Ideal cocoa  
One and one-half teaspoons soda  
One-half cup hot water  
Mix and let stand, put in last  
One and three-fourths cups sugar  
Two-third cup Crisco  
Three-fourth cup sour milk  
Two eggs unbeaten  
Two and one-half cups sifted flour  
One teaspoon vanilla  
One-half teaspoon salt  
And last add the cocoa and hot water. This cake is delicious.

Mrs. Rice also sends us two

other pie recipes — one for Quakertown pie and one for a two-crust lemon pie.

### QUAKERTOWN PIE

Mrs. E. L. Rice, R1 Kinzer

One-half cup brown sugar  
Two cups flour  
One level teaspoon baking soda  
These are the crumbs.  
Juice:  
One-half cup sugar  
One cup molasses  
One egg  
One and one-half cups hot water  
One tablespoon flour  
Mix well

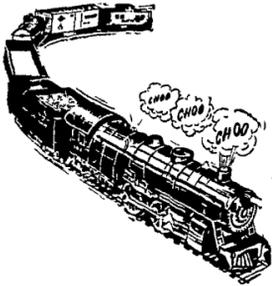
### LEMON PIE

Mrs. E. L. Rice, R1 Kinzer

Juice and rind of one lemon  
One pint hot water  
One tablespoon cornstarch

Get this genuine

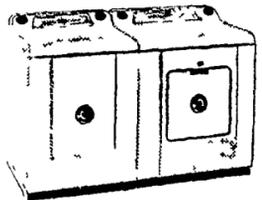
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