12 A piece of butter size of an she has given to many who sell egg

Sugar to taste Put crust on top.

This makes one large pie or two small ones.

Here is a recipe that sounds like it might be fun for 'the whole family to do. Says Mrs. Aaron S. Glick in her letter: We receive the Lancaster Farming and I 'do enjoy the receipts. Enclosed is my favorite

taffy which many of our plain people make.

TAFFY

Mrs. Aaron S. Glick 1862 Rockvale Road, Lancaster One pint cream

One pint Karo Two pounds white sugar -Cook 15 minutes, than add

piece of parrafin size of small walnut.

Soften two packages Knox Jello in 'one-third cup cold water and add to taffy, also one teaspoon vanilla.

Cook till a piece can be tested in cold water and seems hard and breaks....

Pour in two buttered trays. As soon as it is cool enough to handle then it is ready to pull. We pull it till it gets white and fluffy and pulls hard. Then we cut strips of it and lay it on wax paper. We prefer some manpower to pull it. Usually five or six can work to good advantage.

We use a variety of flavors including mint, spice, peanut butter, and chocolate.

We_cut squares of wax paper to wrap each piece separate after the strips are cut into pieces.

Mrs Glick also sends along

Make A Point To Visit Our Animal Health Department THE -QUARRYVILLE

cookies on market and also to a bakery. **OATMEAL COOKIES** Mrs. Aaron S. Glick

. -

1862 Rockvale Road, Lancaster One and one-quarter pounds brown sugar One and one-quarter 'pounds

white sugar One and one-quarter pounds

lard or other shortening (I prefer lard)

One pound raisins One pound oatmeal Three pounds flour

One teaspoon nutmeg One teaspoon vanilla

Mix with hands like pie dough. Now break three large eggs into a bowl.

Add one pint milk and four teaspoons soda. Beat and mix well Pour-over crumbs and mix These can be rolled or dropped.

Store in stone jar and they can be kept for months in a cellar, providing the boys won't find them.

Cranberries are coming into their own season and we're sure many of you have your own favorite ways of using them. Here is a delicious Cranberry Relish from Mrs. Charles Gochnauer, Quarryville, Dd. We might suggest this as an especially good dish to take to a covered dish supper. You will have nothing to take home but the empty dish.

> **CRANBERRY RELISH** Mrs. Charles Gochnauer,

Rd Quarryville Grind together: One-half pound cranberries One orange (with Peel) Add

HEAR

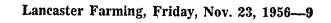


SETS 4-H CLUB MARK -Pretty Connie Quesenberry, 14-year-old daughter of Mr. and Mrs. James Quesenberry, Stewartstown, Pa., is pictured above- with her champion champion Shornhorn steer, top winner for her when she showed steers from three major beef cattle breeds at the Eastern National Live Stock Show at Timonium. Md. Her Aberdeen-Angus steer won a reserve championship and her Hereford entry was a first won a reserve championship and her Hereford entry was a first place winner. The champion Shorthorn steer was purchased by The Barn Restaurant, Glen Burnie, Md., for \$2.10 per pound.

To keep that meat loaf from sticking place a few strips of bacon lengthwise in the bottom of the pan. It also adds flavor to the loaf.

That about does it for today Keep those cards and letters for a hearty 'casserole or tasty







Farm Women 12 Observe 30th Anniversary

The 30th Anniversary Lancaster County Society of Farm Women #12 was celebrated on Saturday afternoon, Nov 17, 11

banquet at Morton's Restaurant, Rohrestown

The County President, Mrs E Robert Nolt, in addressing the group, presented this slogan Service is the rent you pay for the space you occupy

Special recognition was given Mrs Albert Hersh, first president of the organization, and to these past presidents Mrs Ammon Huber, Drumore, Mrs Paul Harnish, Conestoga, Mrs Roy Eshelman, R1 Conestoga, Mrs Lloyd Husson, Rohrerstown, and the present president, Mrs Lester Sigman, New Danville Each spoke briefly on the program of party the Society during the 30 years A History of Society 12, written by Mrs Paul Harnish, was read by Mrs Willis Glick. Three

charter members - Mis Wesley Benedict, Mrs. Bertha Herr, and Mrs Lester Sigman- were presented corsages Two of the oldest members-Mrs Callie Achey and Mrs Alice Hersh-were also given corsages

A vocal quintette, Mrs Willis Glick, Mrs James Brenner, Mrs Benjamin Gehr, Mrs. Henry

The Society moved to give \$10

Thirty-six members were pre-

Millersville Society 20 Has 10th Anniversary

sler, 36 East Cottage Avenue,

Their 10th anniversary was celebrated by Farm Women #20 Last Thursday. Ten members of #20 had luncheon at Kegel's restaurant in Lancaster and attended a movie at the King Theatre where they were extended the hosputality of "The Party Room" A glass enclosure in which the occupants can see all and yet be unseen by those on the outside

Mrse Park Reinhart, president, Mrs Glenn Ressel, Mrs Thomas Ferguson, Mrs Elam Hess, Mrs. Silas Rice, Mrs Marshall Rintz, Mrs Hayes Hastings, Mrs Wm. Gross, Mrs Wm Herr and Mrs. Mervin Anderson attended the

Two parts honey to one part lemon juice makes a delicious dressing to go over fiesh fruits.

A ball of steel wool encased in a "Jacket" makes a dandy pincushion As you push in the needles ' and pins it'll sharpen 'em up

