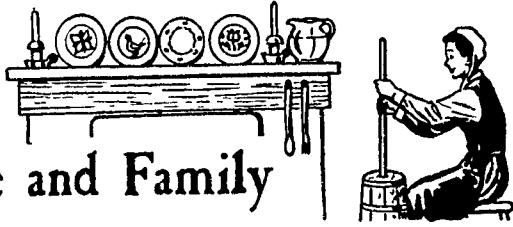


## For the Farm Wife and Family



Now that Thanksgiving is over, we can get down to the business of Christmas. I suppose many of you ladies have your gift and Christmas card lists pretty well completed. But there are always a few problem names on every list. Perhaps your neighbor or "Aunt Sue" would enjoy some of your favorite fruit cake, jelly, pickles canned your own special way; homemade candy, relishes, cookies or that homemade bread which brings you so many compliments. Put in an inexpensive attractive container and wrap with gay Christmas paper and ribbon. These make very special gifts.

Here is a relish recipe that would be very nice for Christmas giving. Vegetables used in this recipe are available all the year 'round so this relish is not limited to summertime canning. Mrs. Lester Faus, R2

Manheim, includes it in a letter in which she says:

I enjoy your paper very much and especially appreciate the pages "For the Farm Wife and Family." I have used recipes you printed and find them very good. Enclosed are some relish recipes

### CUCUMBER RELISH

Mrs. Lester Faus, R2 Manheim  
Eight cups chopped cucumbers  
One cup chopped onions  
Two cups chopped red sweet peppers  
One tablespoon tumeric  
One-half cup salt  
One tablespoon mustard seed  
Two sticks cinnamon  
Two teaspoons cloves  
Two teaspoons allspice  
One to two cups brown sugar  
Four cups vinegar

Wash and drain vegetables. Peel onions; remove seed from peppers. Chop and measure all vegetables. Sprinkle with tumeric. Dissolve salt in eight cups cool water. Pour over vegetables. Let stand three to four hours. Drain. Cover vegetables with cool water. Let stand one hour. Drain. Add spices (tied in bag) and sugar to vinegar. Heat to boiling. Pour over vegetables. Let stand 12 to 18 hours. Simmer until hot through. (If too dry, add more vinegar.) Bring to boiling. Pack boiling hot and seal at once. This relish is like one buys in the store. It is especially good with hamburgers or hot dogs.

### FILLED EGGS

Mrs. Lester Faus, R2 Manheim  
Combine two tablespoons prepared mustard, two tablespoons mayonnaise or salad dressing, one tablespoon each of sugar, light cream, vinegar and one-half teaspoon salt. Beat until fluffy. Cut eight hard cooked eggs in

## Keep Switch Plates Away from Moisture

Metal fittings, sockets, or switch plates should not be used in the kitchen, bathroom, basement, garage, or outdoors.

Keep all work areas where electric appliances are used as free from moisture and dampness as possible, cautions Doris Snook, extension home management specialist of the Pennsylvania State University. The severity of an electric shock is increased in any moist area.

### HEAR

The Mennonite Hour  
Each Sunday

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

half lengthwise. Remove yolks; mash with fork. Add enough of mustard mixture to make a smooth paste. Refill egg whites. Garnish with paprika. For variety you can add chopped parsley and crisp fried bacon bits.

Here is hopping some one will find these recipes as good as we like them

We would like to identify the reader who sent in the recipes for the Brown Bread and Tomato Soup cake as Mrs. Donald Lowmsbery, R2 Conestoga. In her letter she says

We received our LANCASTER FARMING paper last week and I recognized my recipes for Brown Bread and Tomato Soup Cake. I thought about it after it was in the mail but I wasn't sure whether I signed my name or not. Now I know!

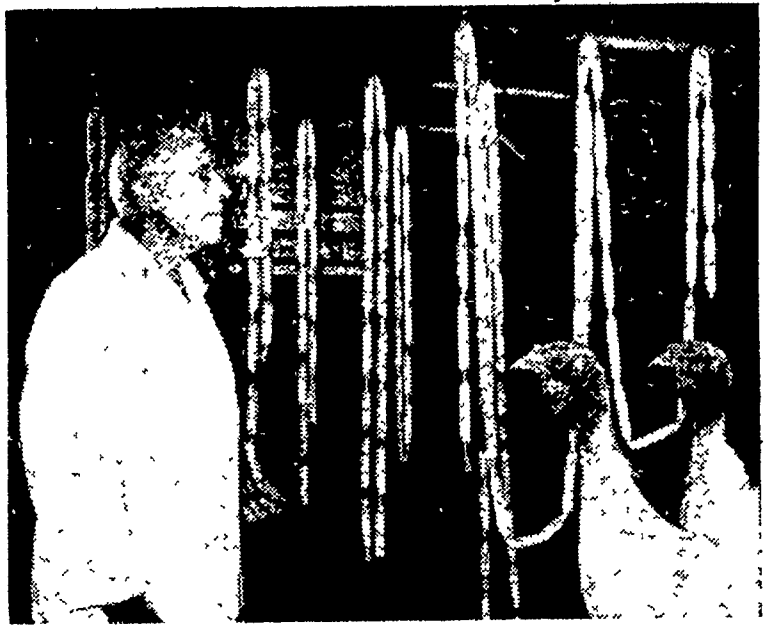
Here is a letter we like very much Mrs. John G. Herr, R1 Gordonville writes

### Dear Friends:

That is how this paper makes me feel when I read the ladies' recipes. It makes me feel like one of a big happy group of homemakers. I do enjoy my paper, would certainly not be without it.

Several weeks ago some lady made a request for Sweet Potato Custard and I haven't noticed anyone answering it, so here is

## Turkey Sausage New Novelty Meat



IF THESE TURKEYS escape the ax at Thanksgiving and Christmas, they may wind up as a new product, turkey sausage, like that shown here. Devised by Paul H. Margolf, of Pennsylvania State University, turkey sausages are well received as a novelty meat. Sausage provide a year-round outlet for turkeys left over after the holiday season. Development of new food products is a project of the Agricultural Experiment Station at Penn State.

one of my Mother's I tried it and it's very good.

SWEET POTATO CUSTARD  
Mrs. John G. Herr, R1 Gordonville

Two cups mashed sweet potatoes  
Three-fourth cup granulated sugar  
Two eggs, beaten well

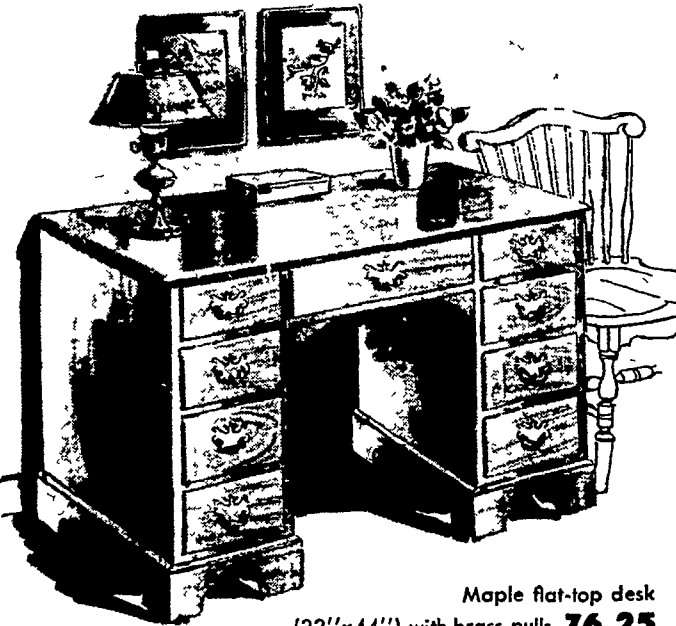
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