

Two cups scalded milk
One tablespoon butter
One-fourth teaspoon nutmeg
One-half teaspoon salt
Bake in pie shell like a pumpkin pie.

Mrs. Herr adds:
Christmas is not far off and I have so many wonderful cookie recipes. Here are a few Cookies are nice for Thanksgiving also.

DATE AND NUT COOKIES

Mrs. John G. Herr, R1 Gordonville
One cup Spry
One cup brown sugar
One-half cup granulated sugar
Two eggs beaten
Three and one-half cups sifted flour
Three-fourth teaspoon baking soda
One teaspoon salt
One teaspoon vanilla
Five tablespoons milk
Three-fourth cup crushed nut meats
Two cups chopped dates
Bake 12 to 15 minutes in a 350-degree oven. Makes six dozen cookies.

CHOCOLATE NUT COOKIES

Mrs. John G. Herr, R1 Gordonville
One-half cup butter
Two ounces chocolate, melted
One cup brown sugar
One egg, beaten
One-half cup milk

Give Teen-Agers Nutritious Snacks

Foods that supply energy value needed by fast-growing teen-agers are cereal and milk, and sandwiches of enriched or whole grain bread with nutritious fillings

A national study of teen-age food habits shows that most young people eat snacks between meals. Usually the foods selected are high in calories and low in nutritive value, reports Louise Hamilton, extension nutrition specialist of the Pennsylvania State University

For a nourishing snack, give the teen-ager a bacon-tomato sandwich, or a scrambled egg sandwich with a glass of milk. This snack beats the soft drink-doughnut combination.

One and one-half cup flour, sifted
One-fourth teaspoon salt
One-half teaspoon soda
One teaspoon baking powder
One teaspoon vanilla
One cup nut meats

BON BONS

Mrs. John G. Herr, R1 Gordonville
One cup butter
One and one-half cups confectioner's sugar
One well beaten egg
One-half teaspoon vanilla
One-half teaspoon almond extract

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Two and one-half cups sifted flour
One teaspoon soda
One teaspoon cream of tartar
Drop from a teaspoon and bake 10 to 12 minutes in a 350-degree oven.

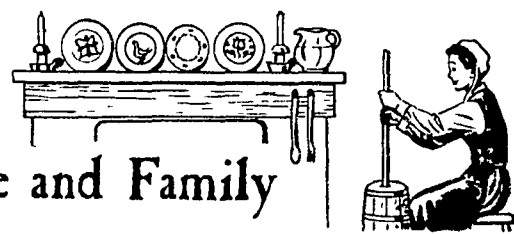
Have you ever wondered what to do with some stale cake or cookies which nobody wants to eat and which is too good to throw away? Grace Chalfant, 805 Paoli Pike, West Chester, say:

Stale cake or cookies can be turned into a delicious dessert this way. Put them in mixing bowl. Add contents of one can crushed pineapple. Let stand one hour. Mix together and pour into greased baking dish. Dot with butter. Bake in moderate oven for 30 minutes (350 degrees). This is very good. You can use other kind of fruit.

Mrs. Chalfant also sends us this household hint:
When washing overalls do not put them through the wringer. Just hang them on the line when washed and let them drip dry. They will need no ironing.

Let's turn now from desserts to main dishes. Several weeks ago we had a request for clam cakes and here are several reci-

For the Farm Wife and Family



pes Says Mrs. J. Warren Snavelly, R4 Lititz

We are enjoying this farm paper. I like the recipes on the Farm Wife and Family page. I am enclosing one for clam cakes.

CLAM CAKES

Mrs. J. Warren Snavelly, R4 Lititz
One-half dozen clams chopped fine or put through a food grinder
One cup mashed potatoes (cold)
One and one-half cup dried bread crumbs
One teaspoon salt
Pepper to season
One onion chopped
Two hard boiled eggs chopped
Parsley, if desired
Mix with two eggs and enough milk to form cakes. Fry in deep fat, or sometimes I just pan fry them

CLAM CAKES

Emma Fox, R3 Ephrata
One quart clams, shelled
One cup fine cracker crumbs
One-half clam liquor
Two eggs, well beaten
Drain clams and save one-half cup liquor. Remove the black from soft part. Put the necks through a good chopper. Put clams in a dish and add clam liquor and enough cracker crumbs to absorb all the moisture. Let stand 10 minutes. Add eggs. Shape into flat cakes. Drop into hot deep fat (375 degrees F) and cook to a golden brown

Another reader writes: Received my copy of LANCASTER FARMING. Enjoy it a lot. Recipes in of lots of friends. Here is one for clam cakes. A reader from Landisville asked for it.

CLAM CAKES

Mrs. Elmer V. Good, R1 Lititz
One dozen clams
One pint milk
Two raw eggs
Two onions
Parsley
Three hard boiled eggs, chopped fine
Pepper and salt to taste
Bread crumbs till stiff enough to make in cakes.

Here is a nice treat for the kiddies. Shouldn't be too hard to do, so why not let them help?

SUGARCOATED POPCORN

Mrs. Elmer V. Good, R1 Lititz
Four quarts popped corn
One cup granulated sugar
One tablespoon butter
Three tablespoons water
Boil five minutes. Pour on corn, stir till cold. To make different colors, add cake coloring for some of water

I made two lard cans full last Christmas of white, red, blue, green and yellow. Looks very pretty mixed, Mrs. Good adds.

It seems that Mrs. Frank Baer of Salunga didn't have a cracker recipe so some of you nice ladies have been helping her out. Here is one answer to her request.

I read in the LANCASTER FARMING last week that Mrs. Baer was asking for a cracker receipt. I am sending a few.

CRACKER RECEIPT

Mrs. Abram H. Weiler, R1 Ephrata
Seven cups flour
One cup lard
One teaspoon soda
One teaspoon cream of tartar
One and three-fourth cups water
Roll thin and cut in square blocks. Bake at 375 degrees

GRAHAM CRACKERS

Mrs. Abram H. Weiler, R1 Ephrata
Two eggs
Two cups brown sugar
Two cups white flour
One cup graham flour
One cup shortening
One-half cup sweet milk
Three-fourth tablespoon soda
One tablespoon baking powder

Mrs. Weiler also includes a recipe for Montgomery Pies. She says this is enough filling for four pies.

(Continued on page ten)

Lots of Turkey Available For December Meals

Harrisburg — Turkeys head the list of Pennsylvania farm foods that are expected to be in plentiful supply during the month of December, the State Department of Agriculture reports.

The home-grown crop of more than two million birds is being marketed by growers to carry over the holiday season into later winter and spring months due to consumer demand that now extends into every month of the year.

Broiler and fryer chickens also will be plentiful on all markets during the coming month, along with eggs, beef, potatoes, cabbage, onions, all dairy products and new pack canned sweet corn.

Greatest supply of turkeys will be in the larger sizes of the heavy meat type birds, the State Bureau of Markets says. The larger birds will be in demand for Christmas family reunion dinners and the hotel and restaurant trade.

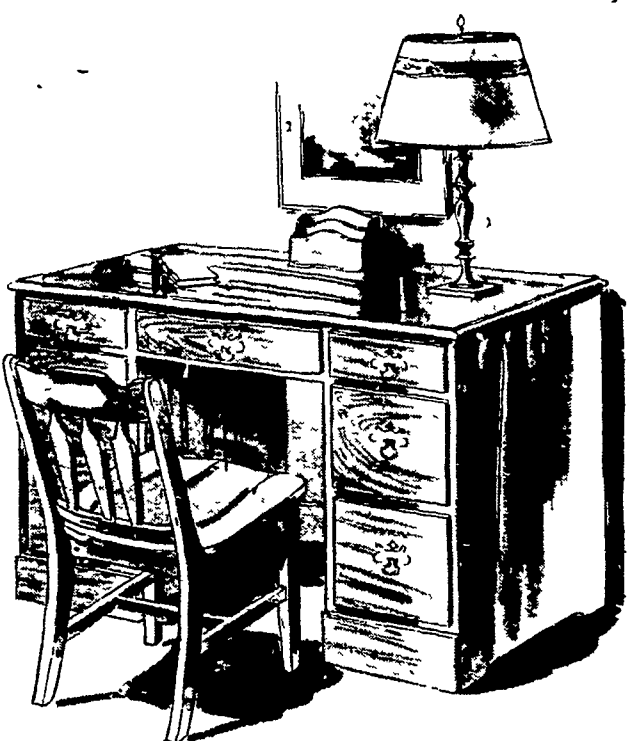
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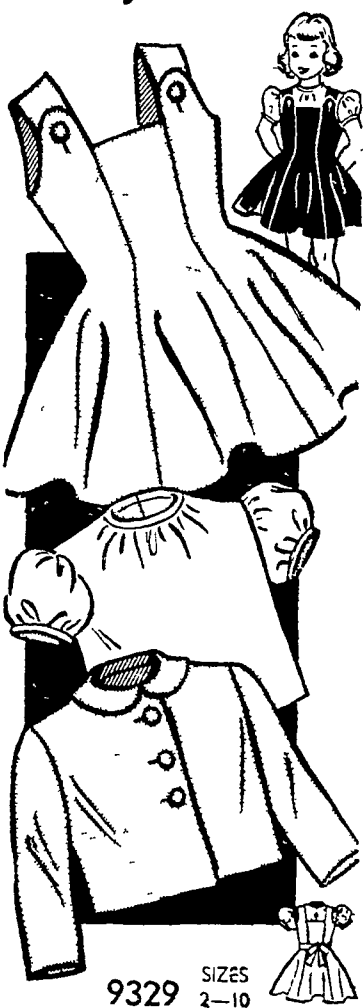
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Today's Pattern



9329 SIZES 2-10
by Marjorie Martin
Pattern 9329 Child's Sizes 2, 4, 6, 8, 10. Size 6, jacket and jumper, 2 1/2 yards 35-inch nap; blouse, 3/4 yard 35-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.