

# For Farm Women

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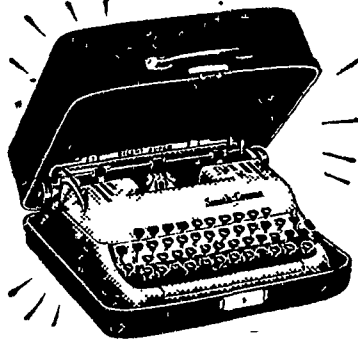
uncooked prunes, one-half teaspoon sugar, one-fourth teaspoon cinnamon, and one tablespoon nuts.

4) Eggs scrambled with minced onion and green pepper, and finely chopped ham.

5) Ground cooked meat, pickle relish or pickled onion, mayonnaise, and horse radish.

6) Softened pimento-cheese spread and chopped ripe olives.

## TOPS ON MANY A CHRISTMAS LIST!



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LANCASTER

Several weeks ago we had a request for crackers and here are some more answers to that request.

### CRACKERS

Mrs. Alvin W. Kahley,  
R4 Manheim

Seven cups sifted all purpose flour

Two teaspoon cream of tartar

One-fourth cup butter

One-fourth cup lard

One teaspoon salt

One teaspoon soda

Enough cold water to mix like pie dough

Roll very thin, cut in squares and prick with fork Bake on cookie sheets in 450 degree oven till light brown.

### CRACKERS

Mrs. Christian Zimmerman,  
R1 New Holland

12 cups all purpose flour

Three teaspoons baking powder

Four teaspoons soda

Four teaspoons salt

Two and one-half cups lard

Mix like pie dough with cold water. Bake in very hot oven. Roll out very thin on pie board, then put on cookie sheet and cut with a pie cutter or wheel. If a richer cracker is preferred add more lard or butter or melted cheese according to the taste preferred

Mrs. Zimmerman adds: "We like them better than bought crackers and can be baked for less than half the money."

Here are some recipes from a reader who says she hopes someone will enjoy these recipes as

much as she does. Thanks for sending them to us, Mrs. Klinovski.

### HOMEMADE BREAD

Mrs. Mary Klinovski,  
PO Box 12, Sadsburyville

Four cups flour

One package dry yeast

Two-third cup warm water

Two-third cup milk scalded

Two tablespoons white sugar

Two teaspoons salt

One and one-half tablespoons butter

Tear open dry yeast, pour in your bowl with water (cool your water lukewarm) Scald milk in mixing cup, add sugar, salt and butter Add to your yeast Cool Add flour gradually until stiff Mix with hands until well blended Rub top with butter Let rise in warm place until double in bulk Pound down gently with hands or fist; then form in loaves and place in baking pan well greased Rub again with butter and let rise until well over top of pan Bake in oven 400 or 425 degrees 30 to 40 minutes

I usually make two small loaves from this. We all love it very much I always bake it when I run short on my bread.

Mrs. Klinovski also includes a recipe for

### TOMATO SOUP CAKE

Mrs. Mary Klinovski,  
PO Box 12, Sadsburyville

One and three-fourths cups sifted flour

One teaspoon allspice

One teaspoon cinnamon

One-half teaspoon salt

One teaspoon soda

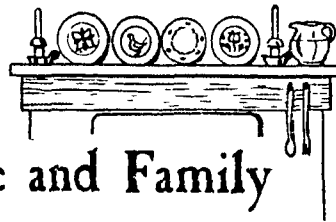
One cup white sugar

One-third cup Mazola salad oil

One egg unbeaten

One can (10 1/2 oz) tomato soup

## For the Farm Wife and Family



Mix and sift together first five ingredients Mix sugar and Mazola Add egg and beat well Add tomato soup and blend thoroughly Fold in sifted dry ingredients Turn into greased and floured deep 9-inch square cake pan Bake in 350 degree oven 40 to 45 minutes Spread with butter cream frosting

### REQUEST

Mrs. Klinovski would like someone to send in a recipe for a good homemade cottage cheese pie.

Here is a nice letter from Baltimore R1 Mrs. Albert Hoinberger says she has the answer to Mrs. Rutt's problem—How to keep the milk from curdling when making tomato soup Says Mrs. Hoinberger

I sure like Lancaster Farming very much. I always find new receipts and like to try new ones.

I saw in Friday's paper that Mrs. Rutt wants to know how to make tomato soup without curdling. Here is the way I make it and it won't curdle.

I boil tomatoes till done, then stir a little baking soda in tomatoes and then add the butter and milk. Heat but don't let come to a boil.

We'll be waiting to hear from you Until next week then — good eating

### DIDN'T HAVE TO

"How come you didn't laugh when the CO told that story?"  
"I didn't have to I've been transferred"

## Chester County Farm Women No. 2 Meet

Chester County Farm Women No. 2 were entertained Wednesday afternoon last week at the home of Mrs. Mary Cummings, with Mrs. Lenna Sweed as co-hostess The president, Mrs. Ruth Ward, opened the meeting with singing Devotions were in charge of Mrs. Sweed The Salute to the Flag was given, and the secretary's report was made by Catherine Sturgill

Mrs. Ann Gates gave a report of the card party at the Research Club for benefit of the county treasury The secretary turned in a sum of money from the sale of address labels. This money will be added to the hospital fund. The president also turned in money from the sale of Christmas cards At this meeting warm clothing which members contributed was taken care of by the President These articles will be taken to the Embreeville State Hospital. Before Christmas, a box of Christmas gifts, cookies, and fruit will be given to the hospital.

The Christmas party will be at the home of Mrs. Mary March, Glen Roy Each member is to bring a gift for their pal and one for the Christmas pie

### HEAR

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

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