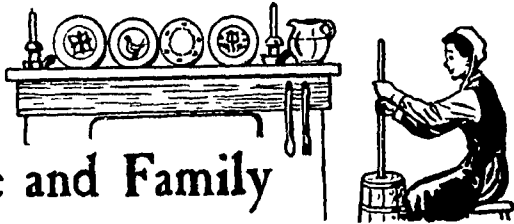


For the Farm Wife and Family



Christmas is coming, that's for sure, and as a rule it means family dinners. However, we have a letter today from special wonderful good friends out Kansas way, whose Christmas will be a bit blue. It's from Mrs. Roy Huffman of Salina — out in the wheat belt — whose husband is on temporary duty with the Air Force in Europe until early January

The base where he is stationed is sending a special plane to take along family packages to the fathers and husbands overseas, and in the package Betty is sending will be some chocolate chip cookies and date bread.

Say, Betty continues, I have a recipe that perhaps your wives will enjoy. It has certainly been a boon to me. While I'm thinking of it, there are two more that will be nice in the Holiday season and are a snap to fix.

To which we say, many thanks, Betty — adding regards to Brian, Jon and the Captain:

PIE CRUST

Mrs. Roy S. Huffman, Salina, Kan.

Three cups flour, sifted
One to one and one-half teaspoons salt
One and one-half teaspoons salt

One egg
One Tablespoon vinegar
Five Tablespoons cold water
Beat egg, vinegar, and water together and add to mixture of flour, salt and shortening. Will keep in refrigerator several days

PINEAPPLE BREAD

Mrs. Roy S. Huffman, Salina, Kan.

Two cups flour, sifted
One teaspoon baking powder
One-half teaspoon salt
One-half cup sugar
One egg
Two tablespoons salad oil
One teaspoon vanilla
One No 2 can crushed pineapple, drained
One teaspoon soda
One-half cup chopped nuts
One cup raisins
Sift flour with baking powder, salt and sugar; make a well and add unbeaten egg, salad oil, vanilla, and soda, which has been dissolved in a little of the pineapple juice. Add pineapple, raisins and nuts. Stir until just mixed — do not beat Pour into greased loaf pan and bake one hour in moderate oven, 350 degrees. Remove from pan and cool on wire rack. Loaf should not be sliced until thoroughly cool.

DATE PUDDING

Mrs. Roy S. Huffman, Salina, Kan.

One cup chopped dates
One teaspoon soda
One cup boiling water
One cup sugar
One tablespoon butter, or oleo
One egg
Three-quarter cup chopped nuts
One and seven-eighths cup flour
One teaspoon baking powder
pinch salt
One teaspoon vanilla
Mix dates, soda and boiling water, set aside and let cool. Combine all other ingredients together, add date mixture, place in loaf pan and bake in 350 degree oven 40-45 minutes. Will probably be soft in the center yet, but is done. Can be eaten as pudding with whipped cream, or as bread, with butter

We've had lots and lots of recipes for lemon pies lately and here's one for a lemon meringue pie that sounds real good.

LEMON PIE

Emma Fox R3 Ephrata

One 8-inch baked pastry shell
Three-fourth cup sugar
Four and one-half tablespoons cornstarch
One and one-half cups buttermilk
Three egg yolks, beaten
Juice and grated rind of one lemon
Two tablespoons butter
Combine sugar and cornstarch; gradually stir in buttermilk. Cook over hot water until mixture thickens, stirring constantly Stir in egg yolks, lemon juice, lemon rind and butter. Pour into cooled pastry shell. Top with meringue and bake at 425 degrees for 5 minutes.

Supervisor



SUPERVISING the cutting of cane in Puerto Rico is a tropical-helmeted worker. Cane looks much like corn common in the Garden Spot, except its tassel is much more feathery. (Pan American World Airways Photo).

MERINGUE

Three egg whites
Six tablespoons sugar
Beat egg whites until stiff; gradually beat in sugar until mixture stands in stiff peaks.

A reader from R1 Lancaster who wishes to be known as "Mrs. S" says in her letter:

Enclosed is one dollar for our subscription to Lancaster Farming. I enjoy the Farm Wife and Family Column. I am sending some recipes which I made up myself. These recipes can

be made anytime of the year, not just in season.

SPAM FILLING OR SPAM CASSEROLE

Three or four medium sized potatoes
Bread filling enough for 6 or 8-pound fowl
One can Spam

Dice potatoes as for soup Add a tiny pinch of salt, and just enough water to boil nearly soft

While they are cooking break bread for filling. Put butter and lard or other shortening into a large pan or skillet. When hot add bread and stir till lightly browned Add two or three beaten eggs, a little salt and pepper and milk enough to make good and moist Use just a little salt or it will be too salty as the Spam is salty.

Drain potatoes, remove half of filling from pan if you use the same pan. If not, grease a large casserole with a little butter to keep from sticking. Add half of potatoes, remove Spam from can, scrape off fat and jelly. Cut half of Spam in cubes on top of potatoes. Add remainder of filling, potatoes and Spam in layers. Then stir or flake it just enough to mix through each other. If it is not moist enough add more milk. Bake uncovered in a moderate oven one half hour or until brown (Do not use potato water if any is left or you will have a soggy filling. This is very good especially with cobbler potatoes. If you use late potatoes use a little scant.)

Mrs. S. adds:

If someone at your house does not care for fish try these salmon patties and see what happens:

(Continued on page 9)

the new



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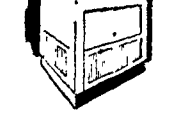
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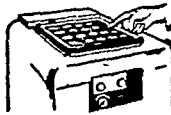
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