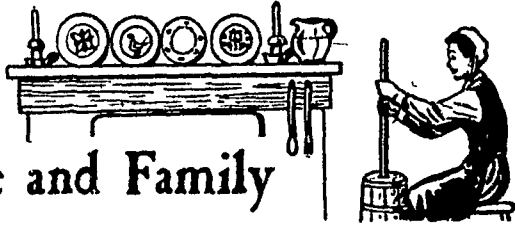


## For the Farm Wife and Family



In case some of you ladies have a few spare minutes in which to do some baking yet for Christmas we have a few last minute recipes for cookies and candies. Here are some candy recipes enclosed in a letter from Mrs. Jacob E. King, Box 210, Gordonville. She says:

I enjoyed the Lancaster Farming very much and especially the recipes. I enjoy making them and had good luck with everything I tried. I tried Mrs. V. Roscoe Carter's cake and it was very nice. And also the yellow angel food cake. I will enclose a check for another year and also a few candy recipes for the holidays.

### CARMEL CANDY

Mrs. Jacob E. King,  
Box 210, Gordonville

Two pounds light brown sugar  
One and one-half cups red label-Karo  
One can Eagle-Brand sweet milk  
One cup sweet cream  
Two ounces butter  
One teaspoon vanilla  
Boil till it forms a soft ball in cold water or as hard as you want. Pour in a buttered pan and cut in squares. Wrap in waxed paper.

### COCONUT CANDY

Mrs. Jacob E. King,

Box 210, Gordonville  
One coconut shredded with the skin  
Boil together until hard:

Two cups light brown sugar  
Four tablespoons light molasses  
Butter size of an egg  
One-half tumbler coconut water  
Then put in shredded coconut. Boil again and keep stirring till done—both pretty good. Pour in dish and when cold slice. Roll in granulated sugar.

### CORRECTION

Mrs. R. R. Snader, R3 Ephrata says:

In the October 5 paper the recipe I sent for Lemon Shake should include three cups chilled buttermilk.

Whether this was my mistake or the editor's I cannot tell, but feel a correction would be in place. Thank you.

From Lititz comes a letter with two recipes included — one for cookies and one for a cake.

### CINNAMON CAKE

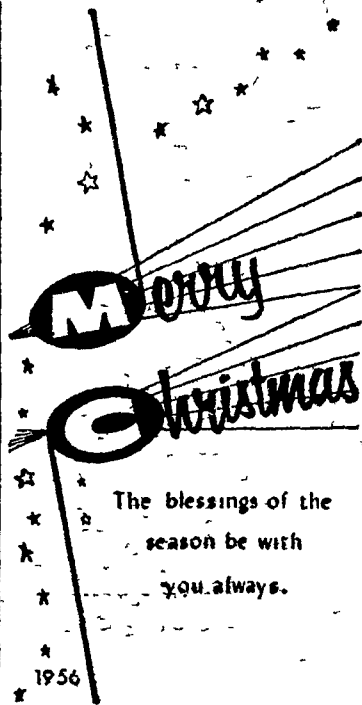
Mrs. B. S. Eberly, R1 Lititz

Two cups brown sugar  
One-half cup butter  
Two and one-half cups flour  
One cup sour milk  
One teaspoon soda  
One teaspoon baking powder  
Two teaspoons cinnamon  
One teaspoon nutmeg  
One teaspoon cloves  
Two eggs

### WALNUT COOKIES

Mrs. B. S. Eberly, R1 Lititz

One cup butter



## Lancaster Farming

Two cups brown sugar  
Two eggs  
One teaspoon vanilla  
One teaspoon soda  
One teaspoon cream of tartar  
One cup nuts  
Three cups flour

Mix and make in loaf and wrap in a cloth. Let stand over night. Cut in thin slices and bake in hot oven.

Many of you will be roasting turkeys for Christmas dinner. One of our readers from R1 New Holland sends in a suggestion as to what to do with the fat of your roast. She says:

I enjoy reading your paper especially the receipts. I want to give a hint of how to use the fat of the roast you make for the holidays. Fry the fat slowly and use the oil for baking chiffon cakes instead of Wesson or salad oil.

I am also sending a receipt for

### BANANA CHIFFON CAKE

Sift together:

Two and one-fourth cups sifted Softasilk flour  
One and one-half cups sugar  
Three teaspoons baking powder

One teaspoon salt  
Make a "well" and add in order:

One-half cooking (salad) oil  
Five eggs yolks unbeaten  
One-third cup cold water  
One cup mashed ripe bananas  
One teaspoon vanilla  
Beat until smooth. Then measure into large mixing bowl and beat until very stiff one cup egg whites and one-half teaspoon cream of tartar.

Pour egg yolk mixture in thin stream over entire surface of egg whites, gently cutting and folding in with rubber spatula until completely blended. Pour into ungreased 10-inch tube pan. Bake at 325 degrees for 55 minutes, then 350 degrees for 10 to 15 minutes or until surface springs back when lightly touched.

This reader, who wishes to remain anonymous, also sends along a recipe for Pork and Beans to can.

She also says "I have tried some of your receipts with success and want to try more."

### PORK AND BEANS

Eight pounds beans — soak over night then cook till soft

One and one-half pounds bacon, ham or hot dogs cut fine

One-fourth pound salt  
Four and one-half quarts tomato juice

One pound brown sugar  
One-half teaspoon black pepper

One teaspoon cinnamon  
Mix all together. Cook a few minutes and put in jars. Cook one and one-half or two hours. This makes 14 quarts

From the mail bag:

Am sorry we neglected to send you the money for the Lancaster Farming. We enjoy it very much. I tried a few recipes and found them very good. Yours truly, Mrs. Amos Roland, R1 Manheim.

A few facts about cheese:

Many food nutrients are found in a small package of cheese.

A package contains protein of the best quality, calcium, and riboflavin (vitamin B2). Cheese made from whole milk rather than skimmed milk contains vitamin A.

Cheese is a highly digestible food and provides a concentrated form of energy. A package of cheese yields little or no waste.

With all these advantages, use cheese often. The most important rule in cheese cookery is to use a moderately low heat. Too much heat will cause cheese to become tough and stringy, so bake cheese dishes at 300 to 350 degrees. When using a surface burner, keep heat low or use a double boiler.

Cheese keeps best when stored in the refrigerator. Keep in a covered container or wrap in wax paper, aluminum foil, or a plastic bag. Should cheese dry out, it may be grated. If cheese becomes moldy, cut off the mold and the rest of the cheese will still be wholesome.

Here is a recipe for fragrant doughnut balls that are easy to make and can be frozen.

### SPICY BUTTERNUT BALLS

Three and one-half cups flour  
Four teaspoons baking powder

(Continued on page 7)

### HEAR

The Mennonite Hour  
Each Sunday

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Norristown WNAR 8:00 A. M.  
Hanover WHVR 1:00 P. M.

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