



THE TRADITIONAL HANDING over the gavel was performed Thursday evening last week at Farm Women 15's annual Christmas banquet at Rhoad's Spanish Tavern in Quarryville. Outgoing and incoming officers above are: (left to right) Mrs. Lewis Shoemaker Jr., treasurer, and Mrs. Robert Reath, secretary. Both Mrs. Shoemaker and Mrs. Reath will continue

in the offices held last year. Receiving the gavel is Mrs. Bernard D. Jackson, newly elected president. Mrs. Robert E. Weickel is the retiring president. Mrs. Kenneth E. Shoemaker is outgoing vice president and Mrs. Warren M. Smith is outgoing corresponding secretary. Incoming corresponding secretary is Mrs. George H. Reinhart. (Lancaster Farming Staff Photo).

(Continued from page 6)

prevent smearing.

If you want table crystal to sparkle and gleam, try washing it in warm (not hot) soap and water to which has been added a little bluing.

Place whole crackers in a plastic bag, and then run the rolling pin over the bag. Crackers can be finely crushed without a lot of mess and waste. Close bag tightly with a rubber band.

When sewing snaps on a garment, try this: First sew all the halves on one side and then rub chalk on each one. Press "chalked" halves against cloth or fabric on the side where the "mates" are to be attached. It'll make that "snap-sewing" job easier.

To avoid a possible explosion, never throw uncooked cereal, flour or vacuum cleaner dust into a stove with a fire.

For an easier and smoother pouring job, try applying a little grease to the spout of the pitcher before pouring muffin or waffle batter.

Save those foil wrappers that

**Farm Women 14 Have 100 Guests at Party**

More than 100 persons attended the annual family night Christmas party of Farm Women Society 14 at Strassburg Fire House Dec. 14.

come around oleo and butter quarters. They are fine for wrapping potatoes for baking — the oleo or butter greases the potato skins and shortens baking time.

The Hungarian people are much in the news these days and here is one of their recipes sent in by Larry Gemmell. It is called

**KIFFLES**

Larry Gemmell

- One-fourth pound butter
- One-fourth pound lard or vegetable shortening
- One-half cup sugar
- One-half package yeast in one-third cup lukewarm water (set aside)
- One egg — add to above mixture
- Two and one-half cups flour
- Pinch of salt
- Add flour and yeast alternately
- Chill before baking. Roll thin and cut in squares. Fill with jam — apricot or prune puree
- Fold two corners to center.

Here are some chocolate recipes sent in by a reader: This fudge would make a nice New Year's treat

**CHOCOLATE NUT FUDGE CANDY**

Mrs. Harvey M. Leinbach, R1 East Earl

- Two squares unsweetened chocolate
- Three-fourth cup milk
- Two cups sugar
- Dash of salt
- One teaspoon vanilla
- Two tablespoons butter or margarine
- One cup broken nuts
- Add chocolate to milk and place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt and stir until sugar is dissolved and mixture boils. Continue boiling, without stirring until a small amount of mixture forms a very soft ball in cold water. Remove from heat, add butter and vanilla. Cool to lukewarm, then beat until mixture begins to thicken. Add nuts. Put in pans and cut.

**COCOA CREAM PIE**

Mrs. Harvey M. Leinbach, R1 East Earl

- One-half cup cocoa

- One and one-half cups sugar
- Two cups milk
- Three eggs
- One-half teaspoon salt
- Two teaspoons vanilla
- Make it like cornstarch. It's wonderful, we like it very much

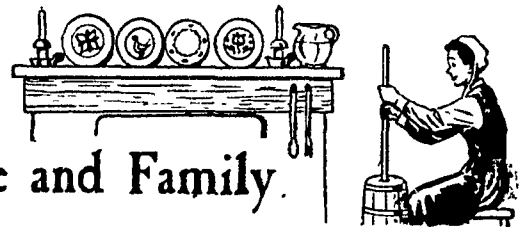
**PARFAIT CHIFFON CAKE**

Mrs. Harvey M. Leinbach, R1 East Earl

Prepare chocolate mixture: Melt two squares chocolate or one-half cup cocoa. Add one-fourth cup hot water, one-fourth cup sugar, one-fourth teaspoon soda and mix well

- In first bowl: Two cups sifted all purpose flour
- One and one-half cups sugar
- Three teaspoons baking powder
- One teaspoon salt
- Form a well and add:

**For the Farm Wife and Family**



- One-half cup Wesson oil
- One-fourth cup water
- Seven unbeaten egg yolks
- Two teaspoons vanilla
- Beat until smooth.
- In second bowl: One cup egg whites (7 or 8)
- One teaspoon cream of tartar
- Beat into very stiff peaks. Pour oil batter gradually over egg whites, gently folding in. Do not stir. Divide batter, add chocolate mixture in half.

water in saucepan and cook until cranberries are soft. Remove from heat; cool slightly, then add lemon juice and celery. Chill well before serving. Makes about 2 cups.

That's about all the recipes for this week. Until next Friday then — a "Very Happy New Year."

**GRANDMA GRADUATES**

Spring Arbor, Mich. — Mrs. Mildred Sassaman, 52-year-old grandmother of five grandchildren, graduated with one of her grandsons from high school this year. Mrs. Sassaman was a straight-A student.

**347 EGGS**



this Greider Super cross hen laid 347 eggs, almost a case full, in one year.

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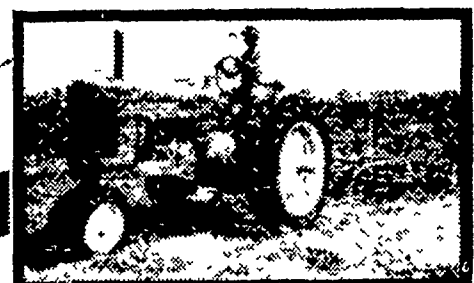
**Greider Leghorn Farms, Inc.**  
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Cranberries are plentiful and cheap now. They are easily frozen — just put them in the freezer in the container in which you buy them. You can have fresh cranberries all the year round this way. Why not try this relish which is especially nice with fish

**CRANBERRY RELISH**

- Two cups cranberries
- One cup sugar
- One-half cup water
- Two tablespoons lemon juice
- One-half cup sliced or chopped celery
- Combine cranberries, sugar and

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