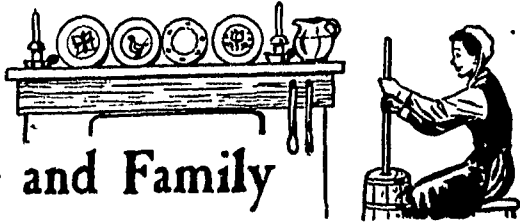


For the Farm Wife and Family



We've been receiving lots of letters from many of you readers in which you say nice things about this column. We're glad you like these recipe pages and hope that you'll keep sending us your favorite recipes because we depend on them to make up these pages. Maybe it will be just the recipe someone is looking for. Take for example this letter:

We like your paper very much. I was looking for homemade crackers recipes long before they came into the recipes, so I got some now. My Grandmother made very good homemade crackers. One of the recipes was just like hers. Thanks to your paper I got that recipe. I enclose two dollars for 20 months.
(Signed) Raymond Gockley, R1 New Holland, Pa.

Here is another letter from New Holland with some dessert recipes enclosed.

Enclosed you will find a dollar for another year's subscription. We enjoy the paper very much, especially the recipes. I have tried some of them and they are very good. I have a few recipes to give we like.

APRICOT AND PINEAPPLE WHIP

Mrs. Samuel S. Groff, R1 New Holland

One lemon
One orange
Two cups sugar
One can crushed pineapple
One-half pound dried apricots dried and mashed
Soak apricots in water overnight. Cook and drain. Mash them and put one lemon, one orange, two cups sugar and pineapple to the apricots. Mix well.

PRUNE BAVARIAN CREAM

Mrs. Samuel S. Groff, R1 New Holland

Soften one and one-half tablespoons gelatin in one-third cup cold water and dissolve in one-half cup hot prune juice. Add one-half cup sugar and one cup or one-half pound prunes stoned and mashed. Stir until mixture begins to jell. Then fold in one and one-half cups cream beaten very light. Nuts may be added.

Several weeks ago one of our readers requested the poem Thanatopsis by William Cullen Bryant. We have had some responses to that request. Here is a letter from Wilburt J. Stauffer, R1 Lititz who says:

I saw in your paper a lady from an Ephrata postmark wants the poem called Thanatopsis so I'm sending it.

Like your paper very much. Mr. Stauffer sent along the whole poem but this is the part our reader is probably looking for.

THANATOPSIS

William Cullen Bryant

So live, that when thy summons comes to join
The innumerable caravan which comes

To that mysterious realm where each shall take
His chamber in the silent halls of death,

Thou go not like the quarry-slave at night,
Scourged to his dungeon; but, sustained and soothed

By an unfaltering trust, approach thy grave
Like one who wraps the drapery of his couch

About him, and lies down to pleasant dreams

Here is a recipe that is easy to make and sounds good too. Mrs. Enders encloses it in her letter:

We like your little paper fine. I especially find Dr. Kenneth J. Foreman's corner "The Bible Speaks" very interesting. Also the Women's Page. Here is an Ice Box Cake you may like to print

ICE BOX CAKE

Mrs. Enders, R2 Columbia
One pound of graham crackers rolled fine

One pound marshmallows
One pound dates — cut both dates and marshmallows in small pieces

One cup of nuts chopped fine. Mix all together well, moisten with sweet cream till it will form a loaf. Place in the Ice Box for about 8 hours before slicing. It is very good.

Here is a letter from Quinten F. Zwally, R2 Ephrata, which we would like to share with you:

Just a line to say we enjoy Lancaster Farming from the front page to the back.

The 25 and 50 Years Ago are interesting. Keep that column going.

Don't forget to come up into Lancaster County, I mean in the Northeastern section for news.

In one of the first copies of Lancaster Farming a lady submitted a hint how to keep sausage in a freezer. As we all know that product cannot be kept more than several weeks in a freezer. Last January 1 preserved about 12 pounds as she directed and December 17th I took out my last portion, and after almost one year we say it was as good tasting as the day we butchered.

So that hint alone was worth the price of Lancaster Farming to us. So simply place sausage in leakproof containers and cover with water and freeze.

So I have enclosed my two dollars for the special offer. Thank you

Editor's note: Food experts still recommend that you do not hold pork products in your freezer for a period of more than six months.

Here is a main dish that you can make and serve in 15 minutes.

JIFFY MEAL

Three-fourth cup sliced onion
Two tablespoons fat
One cup catsup
One-fourth cup sugar
Two tablespoons Worcestershire sauce
One tablespoon vinegar
One-half teaspoon salt
Dash pepper
One 12-ounce can luncheon meat

One recipe packaged precooked rice
Cook onion in hot fat till tender but not brown. Add remaining ingredients except meat and packaged precooked rice. Cut meat in sticks and add to sauce, heat to boiling. Prepare one and one-third cups packaged

Wins National 4-H Scholarship



Richard Grubb

Richard Grubb, 20, of State College, was named a national winner in the 4-H Boys' Agricultural program at the 35th National 4-H Club Congress held recently in Chicago. He was one of 1,200 delegates from 48 states, Alaska, Hawaii and Puerto Rico who convened at the Conrad Hilton hotel for a five day session. National 4-H honors were bestowed upon 196 boys and girls.

Richard's award is one of six \$300 scholarships provided by

the International Harvester Co. for outstanding work in boys' 4-H projects. Now a junior in college, he has behind him 10 years of 4-H project work which qualify him to operate the 90 acre family farm. 4-H also has taught him how to take his place in the community as an informed young citizen.

Although Richard's projects began in a small way with money borrowed from his father, his projects included two brood sows, 17 pigs, a baby beef, 300 chicks, 100 capons, and a half acre of sweet corn. During the last three years, tractor maintenance occupied much of his attention. He helped dealers set up tractor clinics, demonstrated safety and trouble shooting practices. He was a winner in tractor driving contests.

The Extension Service of the Pennsylvania State University conducts these 4-H programs with the cooperation of the U. S. Dept. of Agriculture.

pre-cooked rice as directed on package and arrange rice in center of serving dish, surround with barbecued meat sticks. Serve at once. Makes 6 to 8 servings.

How about this salad to go with your Jiffy Meal?

PERFECTION SALAD

One tablespoon (one envelope) unflavored gelatin
One-fourth cup cold water
One cup hot water
One-fourth cup sugar
One-half teaspoon salt
One-fourth cup vinegar
One tablespoon lemon juice, fresh, frozen, or canned
One cup very finely shredded cabbage
One cup sliced celery
Two tablespoons diced pimiento
One-fourth finely diced green pepper

Soften gelatin in cold water. Dissolve in hot water. Add sugar and salt. Stir till dissolved. Add vinegar and lemon juice. Cool. When mixture begins to thicken, add remaining ingredients. Turn into 8 1/2 x 4 1/2 x 2 1/2-inch loaf pan. Unmold on lettuce. Trim top with "flower" — thin carrot rounds for blossom, green pepper for stem and leaves. Makes 8 servings.

Here is a salad that would be nice to serve at a luncheon or buffet lunch.

SUNSHINE SALAD MOLD

Two tablespoons (Two envelopes) unflavored gelatin
One-half cup cold water
One 9-ounce can (one cup) crushed pineapple
One-fourth cup sugar
Dash salt
Dash paprika

One 8-ounce can (one cup) grapefruit sections, drained
One-third cup broken pecans
Two cups chilled pale-dry ginger ale

Soften gelatin in cold water five minutes. Drain pineapple, reserving syrup. Add enough water to pineapple syrup to make one-half cup; heat to boiling point, remove from heat and add gelatin; stir to dissolve. Add sugar, salt, paprika, pineapple, grapefruit, and pecans. Chill till cold but (not long enough to start setting); then stir in ginger ale. Chill till partially set; pour into 1-quart ring mold. Chill till set. Unmold, garnish top with maraschino cherries, if desired. Serve with mayonnaise or your favorite dressing. Makes 8 servings.

Try either of these dressings with the above salad or any fruit salad.

FRUIT FRENCH DRESSING

One-third cup sugar
One teaspoon salt
One teaspoon paprika
One-fourth cup orange juice
Two and one-half tablespoons lemon juice
One tablespoon vinegar
One teaspoon grated onion
(Continued on page 9)

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