

(Continued from page 8)

One cup salad oil Combine ingredients in bottle or jar; cover and shake thor-

oughly. Makes one and threefourths cups.

HONEY MAYONNAISE

One-half cup mayonnaise One-fourth cup honey One-half teaspoon celery seed One-fourth teaspoon paprika One tablespoon lemon juice Combine ingredients, blending well. Makes about two-third cup.

Mrs. Ben H. Shenk, R1 Millersville-sends us her favorite recipe for a lemon custard. She says in her letter:

We sure do like the paper Lancaster Farming: I do enjoy the recipes, especially quite a few oldtime ones. Now I will enclose one of my favorite recipes. It's a Lemon Custard I had in my possession for quite a number of years.

LEMON PIE . Mrs. Ben H. Shenk, **R1** Millersville

Cake Part: Two Lemons Juice and rind One-half cup sugar One cup molasses (table) Four tablespoons flour One pint water One-teaspoon soda Boil until it becomes jelly. Strips: One-half cup sugar One cup sour cream

One teaspoon baking soda

HEAR

The Mennonite Hour Each Sunday

Lancaster WLAN 12:30 P. M.

Flour enough to roll I don't roll it out; I drop it with a tablespoon on top of jefly.

This will make five pies. Here are some comments from

some of our readers: Mrs. Walter E. DeLong, R2

Quarryville says. I like Lancaster Farming, es pecially the Women's Page with the many good recipes and hints. Hoping they will continue. Best wishes for a prosperous New

Year. Mrs. Mary R. Espenshade, Bainbridge comments.

We like your little paper. I especially like to read the recipes some of them sound like oldfashioned ones, which my grandmother used and passed on to her children and now to us. We do not get a daily paper so this paper comes in real handy. Amos K Stauffer, R1 Lancas-

ter says What I like best about your paper is the recipes and household hints Of course then there is always some news with it Mrs. Herbert F. Gehr, R1 Stevens says:

Flease renew my subscription for Lancaster Farming for another year. We enjoy your little paper very much. I especially like the recipes having tried quite a few and like them very much Thank you for Lancaster Farming. Wishing you lots of luck and success with your paper. Mrs Mabel W. Nolt, R1 Ronks

sends us this letter:

Enclosed you will find check for two dollars for which send me the Lancaster Farming as per offer. We all like the paper very much, especially the home pages. We look forward to see the new receipts It also gives interesting Norristown WNAR 8:00 A. M. facts and happenings of the Hanover WHVR 1:00 P. M. | county which we enjoy too. Hop-

Farm Women 5

Mrs. Gertie Redcay was hostess for a Christmas party for Farm Women 5 at the home of her daughter, Mrs. Harold Stauffer, East Petersburg.

At the business meeting the group elected delegates to the state convention Selected were Mrs Goldie Groff and Mrs Bernice Herr. Mrs. Esther Metzler is an alternate.

Donations were voted to the Weider Fund, the Tuberculosis Society and Crispus Attucks. Twenty fruit baskets were packed and delivered to shut-ins and friends.

Speaker for the program was Mrs. Hazel Wilson, Bonnie Adams presented "Why The Chimes Rang"

Mrs. Goldie Smith will entertain Saturday Jan. 26, in the social rooms of the East Petersburg Brethren Church when Mrs. John Hershey will speak.

ing this reaches you in due time copies Miss Ruth Tomlinson, Holtwood says:

I do like Lancaster Farming. I enjoy reading the farm news and pressors. the many interesting items of

nice well planned weekly newspaper.

Mrs. Oran Dillabaugh, R2 Conestoga comments.

You ask me if I like this paper Why I wouldn't want to miss a copy of it no how I love the used," he adds. Women's Page and receipts. Yes, we both like it a fot Here is a Sugar Cake receipt, or Pepper-1 nuts as they are called They, never get hard

SUGAR CAKES Mrs. Oran Dillabaugh, . **R2** Conestoga

Three eggs One pound sugar and a hand-

ful more One-half pound of lard and a size of a walnut more.

One cup thick milk One teaspoon of soda

One teaspoon of cream of tartar

One teaspoon vanilla or lemon extract

FOOD FREEZER OF TOMORROW

will most likely run constantly, no more to operate

Experiments with frozen food cabinets at The Pennsylvania State University have used frozen food cabinets equipped with 1/6 horsepower refrigerating units instead of the, usual 1/3 horsepower motors. These freezers operate constantly without thermostats. Operating costs were similar to standard food freezers on the market and there was less wear on the mechanism.

accommodate the smaller com-

"As temperatures reach -20 the community including the pic- degrees Fahrenheit or lower, the tures and the recipes It is a original vitamin content of foods is better maintained," Dr. Nicolas points out "Temperatures of minus 40 degrees are easily obtained where the freezer is located in a cool room, or with more insulation than presently

> "Freezer burn" can also be eliminated if the refrigerating unit operates all of the time. This "burn" occurs when frozen foods lose their moisture due to rising temperatures which occur before thermostats start the compressor in the present stop-and-go cycles. Moisture condenses on the coils as ice, another problem which can be solved.

Temperatures inside commer-

Cinnamon or nutmeg Five cups of sifted flour

REQUEST We have had a request for "smear-case". Can anyone help us out with a recipe for this oldfashioned delicacy which is eaten on bread. That's all for today. See you next Friday.

CONSUMER CREDIT

Lancaster Farming, Friday, Jan. 11, 1957-9

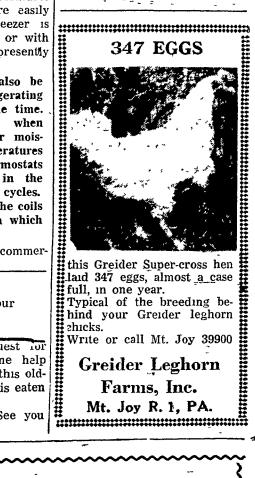
The Federal Reserve Board re-Your food freezer of tomorrow | cently reported that total consumer credit climbed to a recpreserve the original vitamin con- ord \$37,503,000,000 at the end tent of foods better at lower of August. Installment credit actemperatures than today, and cost counted for \$29,427,000,000 of this total. A new high, this was \$324 million more than the previous month, and indicated a continued high demand.

> cial frozen food cabinets vary from place to place inside the cabinets. These variations, often five to ten degrees, are reduced to small proportions with continuously operating refrigerating units.

Freezers with continuously op-Minus 20 degrees Fahrenheit, erating motors should need less formerly thought desirable but repairs, Dr Nichols believes. Most somewhat expensive, is possible wear and tear probably occurs at low cost with the continuously in starting and stopping the reas I don't want to miss any ports John E. Nicholas, agricul- frigerating mechanism. A comtural engineer in charge of the plete report of these experiments tests. Minor changes were made is published as Progress Report in the cooling mechanisms to No. 161 by the Agricultural Experiment Station at the Pennsylvania State University.

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