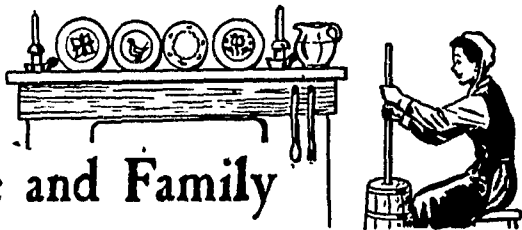


For the Farm Wife and Family



This is the time of the year to repair and refinish any furniture that may be needing it. Use this first-aid technique for deeply scratched and gouged furniture.

If the scratch is not more than 1/16 inch deep, fill with several coats of white shellac, each applied with a very fine paint brush to the scratch only. Allow to dry before applying another coat, explains Helen Bell, extension home management specialist of the Pennsylvania State University.

When the shellac filling is flush with the surface, let the last coat dry and sand very lightly to smooth the surface. Rub with polish or an oil stain of the right color and finish with a final polishing.

Deep or broad gouges may need filling with a wood filler. Lightly sand, stain, and polish after the filler has dried thoroughly.

A new type of flooring cuts time a room is out of use. With pre-finished flooring, a room can be refloored and put back into service the same day, reports Bonnie Dale Sansom, extension specialist in home furnishings of the Pennsylvania State University.

The new custom-sealed oak flooring is nailed right over the old floor. It is completely finished at the mill, even to final

waxing and polishing.

Mrs. L. L. Stauffer of Snyder County sends us a helpful suggestion and also a recipe for Red Candy Apples which was requested several weeks ago. She says:

This is how I make tomato soup that doesn't curdle; first make your tomatoes boiling; then put in a little soda, pepper, a little sugar. Stir a little with a spoon and don't forget to put in a dash of cold water before you add your milk. For you ladies who use canned milk, dilute it before you put it in.

RED CANDY APPLES Mrs. L. L. Stauffer, Snyder County

Two cups sugar
One-half cup light corn syrup
Three-fourth cup water
Four drops red coloring
Two or three drops oil of cinnamon

Apples
Combine sugar, syrup and water in top of aluminum double boiler, place over low heat and stir constantly until sugar is dissolved and boiling begins. Keep crystals wiped from side of pan with fork wrapped in damp cheese cloth.

Boil until syrup reaches 300 degrees. Remove from heat and plunge pan of syrup into pan of cold water to stop boiling.



A CALF MAKES a soft resting place for Harold Welk, son of Mr. and Mrs. Le Roy Welk, R2 Strasburg, during the farm show. (Staff Photo.)

Then put it back over hot water to prevent it from hardening. Stir in oil of cinnamon and food coloring.

This will cover 10 to 12 apples. Put apples on candy sticks, dip into syrup, hold upright and twirl slowly so syrup will cover entirely. Place on well-greased cookie sheet to cool.

I suppose there are very few housewives and cooks who have never made or eaten dumplings of some kind or other. But have you ever eaten them this way? Mrs. Earl Dowhower, R2 Elizabethtown says in her letter:

We like the Lancaster Farming paper. My husband likes to read the market prices and I like the Farm Women's pages. Here is a recipe I like very much.

Take a bread recipe (I used the homemade bread sent in by Mrs. Mary Klnovska for two small loaves). It is for dumplings to eat in sugar and milk. Make the bread recipe and instead of making loaves make the dumplings and let rise till done. Then steam—15 minutes.

I use my dutch oven with the rack in. Put water in the bottom and the dumplings on the rack. This makes ten dumplings.

From R1 Marietta comes this letter:

We like Lancaster Farming very much, especially the recipes and the news of 25 and 50 years ago. Here is my favorite cookie recipe.

"SNICKERDOODLES"

(Fun to say-to sniff-to eat)

Mrs. Marlin Witmer, R1 Marietta

Mix together thoroughly
One cup soft shortening
One and one-half cups sugar
Two eggs
Sift together and stir in
Two and three-fourths cups sifted flour

Two teaspoons cream of tartar
One teaspoon soda
One-half teaspoon salt

Chill dough. Roll into balls the size of small walnuts. Roll in mixture of two tablespoons sugar and two teaspoons cinnamon. Place about two inches apart on ungreased baking sheet. Bake until lightly browned, but still soft. (These cookies puff up at first, then flatten out with crinkled tops.) Bake 8 to 10 minutes in a 400 degree oven.

A reader who does not want her name used sends us a recipe for the ever-popular Sour Cream Cookie. She also says in her letter:

I am enclosing one dollar for another year's subscription. We all like your paper; it's interesting, especially Farm Women's Page. We read them all; some we try, others we don't. Here is a cookie recipe that is always good. Several batches don't last long with a bunch of hungry scholars.

SOUR CREAM COOKIES

One cup shortening

One and three-fourths cups sugar

Two eggs

Two teaspoons extract — vanilla or lemon or both

One cup thick sour cream

One teaspoon soda

Four and one-half cups flour

Two teaspoons baking powder

One-fourth teaspoon salt

Cream shortening and sugar, add eggs and extract and beat until smooth. Add cream in which soda has been dissolved, mix; then add flour sifted with the baking powder and salt. Drop by teaspoonsful onto greased cookie sheet and with hands shape into rounds. Press raisins, nut-meats, or chocolate bits into each cookie. Bake in oven 400 degrees for 10 to 12 minutes. Makes six dozen cookies.

We have still another cookie recipe. This one comes from New Holland R2. Says Mrs. Norman E. Houck:

Find enclosed one dollar for which renew my subscription to Lancaster Farming for another year. I think your paper is a nice paper and I enjoy reading it, especially the page for Farm Wife and Family. I have gotten many new recipes and tested them out and they turned out fine. I would like to pass along a recipe for little cakes.

NANCY CAKES

Mrs. Norman E. Houck,
R2 New Holland

Three cups white sugar

One cup shortening (butter and lard)
Two eggs
One-half teaspoon vanilla
One cup sour milk
Two small teaspoons baking soda
Three cups flour
Drop from a teaspoon onto well greased pans and bake in a medium hot oven.

Another reader who does not wish her name used sends us a recipe for a Chocolate Pie and also some household hints. She says:

I enjoy the Page for the Farm Wife. I have tried quite a few recipes with success. Here are a few household hints.

1 For a red chocolate cake add a tablespoonful of vinegar before baking.

2 Paint screen on outside with aluminum paint. You can look out but not in through it.

CREAM CHOCOLATE CUSTARD

One and one-half pints milk
Three tablespoons corn starch
One cup granulated sugar
One tablespoon butter
Three egg yolks
One teaspoon vanilla

Scald milk in double boiler or pan. Mix sugar, cornstarch together, add some of the milk and beaten egg yolks. Stir in milk until it boils and add butter and vanilla.

For the top part:
Beat the egg whites; then add four tablespoons 4X sugar. Add

(Continued on page 7)

SHOE SKATES
Groff's Hardware
New Holland

Cocoa Bean Shells
For Mulching & Chicken House Litter
Rat Bait & Louse Powder For Cattle
Organic Plant Food Co.
GROFFTOWN RD.
Ph. Lancaster EX 2-4963

Gas Clothes Dryers Gas Stoves
Water Heaters Room Heaters
Many Other Gas Appliances
Priced Low to Sell — Our Service the Best
WARD BOTTLE GAS
EPHRATA, PA.
Town Store, 25 S. State St. Free Parking in Rear
Office Showroom, 1 mile north of Ephrata on Rt. 222

How are you fixed for **BIG EGGS?**

They're Worth More!

For the past several years, Pullet and Medium eggs have sold at, or below, the cost of production much of the time.

The folks who made money were the ones who had lots of Big Eggs all year round, but especially from July to January when large eggs are scarce and sell for a big premium.

Prepare now for better in come next year.

You can rest easy when your houses are full of Mount Hope pullets. Big eggs come early.

The combination of Big Eggs and many of them means top income for you.

Mount Hope Leghorns are noted for large eggs, excellent interior egg quality, and good feed conversion.

You get big Premium Eggs when other flocks are laying "Pullets" and "Pee-wees."

Get the facts about "Built-in Profits" in new free Folder... just out.

Johnson's Hatchery
Lancaster County's Only Franchised Mount Hope Hatchery
24 Orange St., Ephrata, Pa.
Ph. RE 3-2980

MOUNT HOPE

SAVE EFFORT with the

Mojonnier
LOW DESIGN
BULK COOLER

only **35"**
From the Floor

300 gal. model illustrated.

100, 150, 200 gal. models only 32 1/2" high.

- Fast, 34° to 36° F. Cooling.
- Low Power Cost.
- All Stainless Steel Construction.
- Easy Cleaning.
- Permanent Calibration Accuracy.

Atmospheric & Vacuum Tanks to Operate with **ELECTRIC or DIESEL**

Come in Now and Get all the Facts.

Lancaster Co. Farm Bureau Cooperative Association
Dillerville Road, Lanc., Pa.

QUALITY FARM BUREAU