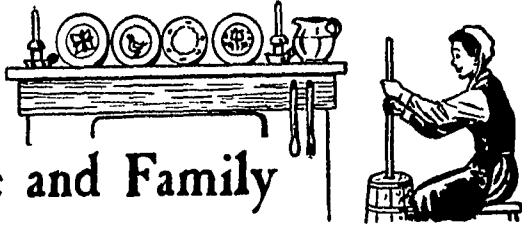


For the Farm Wife and Family



A WINTER NIGHT

Sylvia L. Sprout, Drumore, Pa.
Silently I stand at the crest of the hill

Watching with awe-filled eyes
For the beauty of winter, so cold and still

Surround me on every side
The sky is hung with a million stars

That sparkle like diamonds rare;

And a moon that is big and full and round
Sheds its magic everywhere.

I can feel the sting of the winter cold

As it gives me a frosty kiss,
And the air that I breathe is a frozen flame

'Ere it passes through my lips
I take a step in the crusted snow
That covers the frozen ground

Then stop and listen, far off I hear the baying of a hound

At last I must go from this fairy

land;
I must break the enchanted spell.

For off in the distance I see home lights

That beckon me come in and dwell,

Come in from the cold of the winter night

Come in from the stars and the snow,

So putting the beauties of winter behind

Reluctantly homeward I go

Many thanks to Mrs. Sprout for sending us this timely poem which she says she wrote several years ago. She also sent along her recipe for Smear Case which was requested several weeks ago. This is the way she makes

SMEAR CASE

Mrs. Sylvia L. Sprout, Drumore, Pa.

Take one gallon milk. Let stand at room temperature until it clabbers very thick (thick sour milk). Spring and summer is the best time of year to make smear-case. After milk is thick set pan on low fire and heat until the curd (sour milk) and whey (water) begin to separate. Stir, then stick your finger in center of milk, if it is comfortably warm (not hot), remove from fire and drain through cheesecloth bag, collander or large strainer until dry. Put into a large bowl, season with salt and mix with one to two cups of thick sweet or sour cream. If clabber is over-heated it will get hard. If under-heated it will be soft.

We have another answer to the request for Smear Case. This reader who does not want her name used says in her letter

Enclosed please find a recipe for Smear Case. We saw your request for it and as we make a lot

of it and like it we will hand it on. We receive the Lancaster Farming and look forward to your recipes.

SMEAR CASE

Let milk stand until thick, then put in kettle on stove and scald it. (Don't let it get too hot). Remove from stove and screen through cloth. Squeeze it until all the whey is out. Then pour the crumbs in a bowl and add one heaping tablespoon of baking soda and one scant tablespoon salt to two pounds crumbs and mix well. Try and get all the chunks fine.

Place in a crock and let stand in a warm place overnight. To cook it place crock in a large dishpan of hot water on stove. Gradually add water until it is thin enough. It takes about six pounds of crumbs to make a four-quart crock full of cheese. Add more water if you want it thinner. Remove from stove and cool and you will have a good cheese spread for your bread.

Another way that is real good, too, is to take the crumbs (before adding salt and soda) and mix with cream and a pinch of salt. Some also like to add pepper. This is what we call Cream Cheese. Do not scald the milk quite as hard for this.

Montgomery pies are truly a Pennsylvania Dutch pastry. We have a recipe for them which comes from Mrs. Amos Beiler, Jr., Paradise. She says this recipe makes four pies.

MONTGOMERY PIES

Mrs. Amos Beiler, Jr., Paradise

2 cups sugar
½ cup butter and lard
1 cup sweet milk
1 egg
2 teaspoons baking powder
2½ cups flour
Vanilla

Liquid part:

1 cup molasses
1 cup sugar
1 egg
2 cups hot water
Lemon flavor
Put liquid part in crust first, then top part.

Maybe you can use some of

these suggestions in your kitchen:

1. When opening a new package of bacon, roll it like a jelly roll — from one long side. This loosens and keeps the slices from sticking together. You need to do this only once.

2. If you need only few drops of lemon juice, pierce lemon with a fork, then squeeze out what you need. Wrap the lemon in aluminum foil and keep in refrigerator.

3. When baking brownies, put a small amount of the batter in several baking cups and bake as cupcakes. Frost when cool if desired. Easy to pack for children's lunches.

4. You won't need to sift confectioners' sugar if you beat the frosting with an electric mixer. This gives you a smoother, fluffier frosting.

5. Each slice of bread, ⅝ inch thick gives these amounts:

1 slice fresh bread — about 1 cup soft bread cubes or crumbs
1 slice fresh bread — about ¾ cup toasted bread cubes.

1 slice dry bread — about ¾ cup dry bread cubes.

1 slice very dry bread — about ½ cup dry bread crumbs.

6. A few freezing hints.

Bake bread, cake, cookies as usual, cool thoroughly and wrap in moisture vapor-proof paper or plastic bags.

Pies may be frozen unbaked. For two crust pies leave the top crust whole and make gashes when ready to bake. Meringue does not freeze satisfactorily so make it after taking pie from freezer. Pies frozen before baking seem to have a little better quality. Frozen unbaked pies are preferably baked without thawing.

Synthetic vanilla may cause off flavors in frozen cakes and batters.

A hydrogenated shortening is preferred to butter or lard for cake batters to be frozen.

True sponge cakes are not satisfactory when frozen in batter state because of the high egg yolk content. When properly wrapped, baked sponge cakes remain in good condition for 3 or 4 months in the freezer.

REQUEST

We have two requests today,

they are for

1. Moravian Pie

2. Homemade noodles

If you have a favorite recipe for either of these requests we hope you'll send them in for these ladies. Homemade noodles are a specialty of the "country cook" who often makes noodles to use up a surplus of eggs, so some of you should certainly have a recipe for them. Moravian Pies are a specialty of this locale, too, so we'll be looking for your recipes.

Mrs. H. Lehman, R2 Manheim sends us this recipe for Brown Betty. This is a nice dessert to make along with an oven dinner and especially good with pork.

BROWN BETTY

Mrs. H. Lehman, R2 Manheim

1 tablespoon lemon juice
1 cup whole wheat bread crumbs

1½ cups seedless raisins

¼ teaspoon salt

1 quart chopped apples

1 scant cup brown sugar

Spread half the raisins over the bottom of a pudding dish.

Cover raisins with half the chopped apples. Sprinkle over half the sugar and crumbs, then repeat.

Add salt and lemon juice to one-half cup water and pour over top of pudding. Set in pan of water, cover and bake one hour.

Remove from pan of water and bake without cover long enough to brown top slightly.

Bake at 350 degrees.

I guess the holidays are far enough in the past now so that we can think about cookies again. For you who have lunches to pack, it is almost impossible to keep enough cookies on hand.

Why not surprise your "lunch-box carriers" with some different cookies this week?

RANGER COOKIES

1 cup shortening

1 cup white sugar

1 cup brown sugar (packed)

2 eggs

1 teaspoon vanilla

2 cups flour

½ teaspoon baking powder

(Continued on page 7)

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