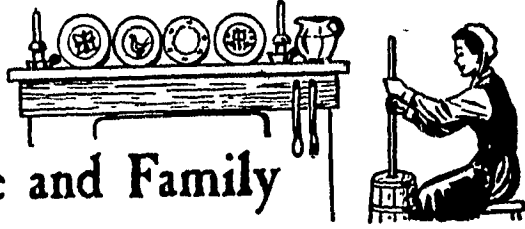


## For the Farm Wife and Family



March may come in softly as a lamb or it may make a blustery entrance; but matter how it arrives we know that Spring can't be far away. During these few weeks before farmer weather arrives we sometimes find that normally healthy appetites are lagging a little and it is then that we who do the cooking and preparing of the meals must put forth an extra effort to make the food we prepare more desirable and interesting for those around our tables.

This may be a good time to try some new recipes or use a different touch with the old ones. We are often afraid to try new foods simply because we may not like them. That is really not a fair test so why not try something new on your family occasionally.

Their reaction may surprise you!

We have all made meat loaves of some kind or other but have you ever tired a Chicken Loaf. Mrs. Marvin Zuck has sent us a recipe for one that can be served either warm or sliced cold.

### CHICKEN LOAF

Mrs. Martin Zuck, R1 Bird-in-Hand put through food chopper  
1 large chicken — cooked and Season with salt and pepper  
2 eggs  
4 pieces of crumbled bread  
Add celery, onion or parsley as desired  
Use broth enough to form a loaf  
Bake on cooky sheet at 350 degrees for 30 minutes.

Mrs. Zuck also sends us some "goodie" recipes — one for cupcakes and one for cookies. Here is her recipe for

### MOLASSES COOKIES

Mrs. Marvin Zuck, R1 Bird-in-Hand  
One large bottle of Brer Rabbit Molasses (Green Label)  
6 teaspoons soda  
Mix well and add:  
1 1/4 cup lard  
1/2 cup sugar  
Mix well and then add:  
1 1/2 cups lukewarm water  
To the one-half cup water add one teaspoon alum  
Last of all use four quarts of all-purpose flour  
Roll on floured board to one-inch thickness and cut with any round cutter. Bake at 375 degrees for 15 to 18 minutes. Makes four to five dozen.

### MILK CHOCOLATE CUPCAKES

Mrs. Marvin Zuck, R1 Bird-in-Hand  
3/4 cup sifted flour  
1 1/4 teaspoon baking powder  
1/4 teaspoon salt  
1 ounce unsweetened chocolate  
2 1/2 tablespoons boiling water  
3/4 cup sugar  
1/4 cup shortening  
2 eggs separated  
1/4 cup milk  
1 teaspoon vanilla  
Sift flour, baking powder and

salt. Mix chocolate and water. Add sugar gradually to shortening and cream until fluffy. Blend in egg yolks and chocolate alternately. Add sifted dry ingredients and milk. Last of all fold in egg whites. Bake 25 to 30 minutes.

If you have never made a filled cookie because they seemed like too much trouble, here is a recipe you should not overlook. Filled cookies are delicious and there are few cookie-eaters who do not like them. This recipe comes from Mrs. Harry S. Snavely, R2, Manheim.

### EASY FILLED COOKIE

Mrs. Harry S. Snavely, R2 Manheim  
1 cup soft shortening  
2 cups brown sugar (packed)  
2 eggs  
1/2 cup water or buttermilk  
1 teaspoon vanilla  
3 1/2 cups sifted flour  
1/2 teaspoon salt  
1 teaspoon soda  
1/2 teaspoon cinnamon  
Heat oven to 400 degrees (moderately hot). Mix thoroughly shortening, brown sugar and eggs. Stir in water and vanilla. Sift together and stir in flour, salt, soda and cinnamon. Drop with teaspoon on ungreased baking sheet. Place one-half teaspoon Date Filling on dough, cover with another one-half teaspoon dough. Bake until lightly browned, 10 to 12 minutes. Five to six dozen cookies.

### DATE FILLING

2 cups dates— finely cut up  
3/4 cup water  
3/4 cup granulated sugar  
1/2 cup chopped nuts, if desired  
Cook together slowly, stirring constantly until thickened, dates, sugar, water. Add nuts and cool.

Here is a nice letter from a reader from R3 Lititz. Mrs. Dale L. Landis says in her letter: Enclosed is my subscription to Lancaster Farming for 20 months. We sure enjoy the paper. I especially enjoy the Women's Page, also Dr. Foreman's column.

Also thank you for printing some of my recipes, of which different of my friends remarked about. Mrs. Neidemyer wrote me a nice-card, telling me the Baked Beans were delicious. Very kind of her.

Also, Mrs. V. A. Shirk asked about a Sweet Potato Pattie recipe. I have been using one which I will share with her.

### SWEET POTATO PATTIES

Mrs. Dale L. Landis, R3 Lititz  
1 quart mashed sweet potatoes  
Salt and pepper  
1 teaspoon sugar  
2 or 3 whole eggs — or four egg yolks  
Butter — about the size of a walnut  
Cracker crumbs — enough to hold patties together  
Roll patties in cracker crumbs and fry in deep fat until brown

Last week we promised you some ideas using hot cereal for breakfast or lunch. Hope you'll find some ideas in the following which you can use.

1. On canned peach half, place a spoonful of hot, cooked cereal. Add cream and a little sugar.
2. Over top of serving of hot cereal, scatter finely crushed peanut brittle. Serve with cream, but omit sugar.
3. In individual casseroles, place hot cereal. Top with miniature marshmallows, then run under broiler to melt and brown them. Add cream but no sugar.
4. Into cereal bowl, spoon hot cereal. Around edge, tuck squares of unfrozen fruit. Serve with cream but no sugar.
5. Top serving of hot fluffy rice with slice of canned pineapple. Serve with pineapple juice instead of cream and perhaps brown sugar.
6. To hot, cooked oatmeal, add a little vanilla Cream and sugar as usual
7. Over serving of hot cereal, spoon strawberry ice cream, omit cream and sugar
8. Into serving of hot cereal, stir a well beaten egg. Cream and sugar as usual.
9. Top serving of hot cereal with crumbled graham crackers or sprinkling of ready-to-eat cereal.
10. Into buttered custard cup,

press hot thick cereal. Unmold immediately in individual glass casseroles. Sprinkle with brown sugar; run under broiler to melt sugar into glaze. Serve with cream, no sugar.

11. In cooking hot cereal as label directs, substitute canned apricot nectar for water. Serve with cream; add sugar if you wish.

12. Before cooking hot cereal, stir in one to two tablespoons cocoa for each one-third cup cereal used; then cook and serve as usual.

13. Top serving of hot cereal with flaked coconut mixed with grated orange rind. Cream and sugar as usual.

14. Add raisins or cut-up dried apricots to hot cereal during last few minutes of cooking. Serve with cream and sugar.

We have not had any dessert recipes for a while so here is one for an old favorite, Spanish Cream, sent in by Mrs. Louis Hostetter. She says in her letter:

We enjoy the Lancaster Farming paper very much. I enjoy the recipes that are in also. I will send in one I like very much.

### SPANISH CREAM

Mrs. Louis Hostetter, Box 34, Leacock  
1 tablespoon plain gelatin  
3 cups milk  
1/2 cup sugar  
3 eggs — separated  
1/4 teaspoon salt  
1 teaspoon vanilla  
Soak gelatin in cold milk for ten minutes. Add sugar and egg yolks. Let this come to nearly boiling point, stirring once in a while. Beat egg whites stiff and add one-half cup sugar. Remove first part from heat and mix in egg whites and vanilla and salt. Makes eight servings.

Still another smear case recipe

### SMEAR CASE

Elam H. Lauver  
2 quarts buttermilk  
2 quarts boiling water  
Pour water over buttermilk, stirring as you pour. Let stand for

about 15 minutes. Then you can pour off top water and strain the rest of curds in cloth. Let drain overnight. You cannot squeeze out whey. Lay on one or two pound weight; it must have time to drain. Now put in mixing bowl and stir till smooth. Add a little salt. Add two tablespoons milk at a time till it is thin enough to spread on bread. I like this with old-fashioned apple butter.

Today seems to be cupcake day. Ms. Jacob Gress sends us two recipes that sound as if they would make good eating.

### RAISIN CUPCAKES

Mrs. Jacob G. Gress, R1 Reinholds  
4 tablespoons shortening  
1 cup sugar  
3/2 cup milk  
1 1/4 cups flour  
1 egg  
3 teaspoons baking powder  
1 cup raisins  
1 teaspoon vanilla  
Pinch of salt

### CHOCOLATE CUPCAKES

Mrs. Jacob G. Gress, R1 Reinholds  
1 egg  
3/4 cup sugar  
1/2 teaspoon vanilla  
1 1/2 squares unsweetened chocolate  
3 tablespoons shortening (melted)  
1 cup flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup milk

Whether the name of this cake is indicative of the shape it's in when it's finished remains to be seen but it does sound as if it might be real tasty. We'll have to give it a try.

### CINNAMON FLOPS

Nelson Zimmerman, R2 Sunbury  
1 cup brown sugar  
1 tablespoon butter  
1 cup sweet milk  
2 teaspoons baking powder

(Continued on page 9)

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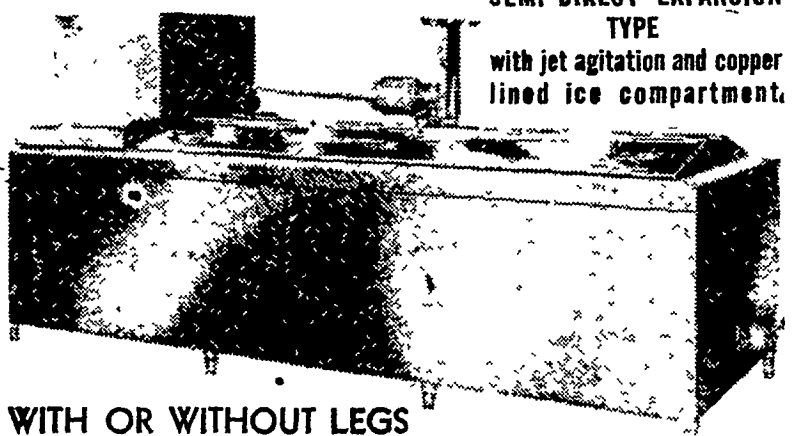
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