

(Continued from page eight)

clean the head. Put into a large kettle and cover with four or five quarts of cold water. Simmer gently for two to three hours, or until the meat falls from the bones. Skim off grease carefully from the surface; remove meat,

HEAR

## The Mennonite Hour Each Sunday

Lancaster WLAN 12:30 P. M. Norristown WNAR 8:00 A. M. Hanover WHVR 1:00 P. M.

| chop fine and return to the liquid Season with salt and pepper to taste and one teaspoon of powdered sage. Sift in granulated yellow corn meal, stirring constantly, until the mixture is thickened to the consistency of soft mush. Cook slowly for one hour, watching carefully as it scorches easily. When sufficiently cooked, pour into greased oblong tins and store in a cool place until ready to use.

Cut in thin slices and fry in hot fat until crisp and brown.

A "P. S." from the other reader who sent in these same re eipes: >

In October was my son's birth-

day. He wanted a pink cake so I made the Maraschino Cherry Cake that Miss E. H. sent into your paper. It was delicious.

If you especially like some of the recipes you try from these pages why not let the senders of that recipe know about it. This is twirl the stand as the cake frost- wedges, a glass of fruit junce or sort of an "exchange club" for recipes and I know that he readers who send in these recipes would be pleased to know if you like them.

### **HOUSEHOLD HINTS**

You'll find that paper drawer liners stay in place better if you cut a piece of cardboard to fit the bottom of the drawer. Then cut the paper liners an inch larger all around and fold the excess under the edge of the cardboard.

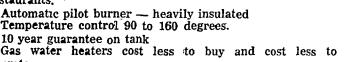
After coring apples for baking, pack the empty corer with brown sugar. Replace it in the core hole and tap gently. The sugar slips neatly into place.

To keep clothespins from freezing to the clothes during cold weather, boil the pins in strong salt water. Once will be enough.

method.

tables wait and wilt. Keep vegetables damp and cool in a tightly closed plastic bag in the refrigerator.

Equal parts of vinegar, keropainted walls and woodwork; wipe with another cloth wrung from clear water.







formance in its price range.

# Lancaster Farming, Friday, March 22, 1957-9

bread with a vegetable grater.

ing is spread on.

A little vinegar and sugar heated together makes a good dressing for snap beans or cabbage, with or without a few tablespoons of cream.

Pinching fruit to see if it is ripe increases spoilage, and costs retailers thousands of dollars each year, which in turn is passed on to the consumer.

Shake all terry towels vigorously before hanging them out to dry, or ask the laundry to have them tumbled or fluff dried. Stretch towels firmly into shape and hang so stripes, selvages, and in last. borders won't pucker. Clip loose ends and snagged threads to stop

further pulling. Diet-conscious persons should To frost a cake easily, place the limit between-meal eating to lowbaked cake on the revolving stand calorie foods. Select fresh fruit, of an electric mixer and gently such as a few apple or pear skim milk, or some carrot or celthe former ery sticks

> From Elizabethtown R1 comes this letter:

> Enjoy your fine httle paper. especially the recipes. Have tried, some with excellent-results. Will enclose a recipe for.

LEMON SPONGE CUSTARD . Mrs. Irvin K. Snyder, R1 Elizabethtown Juice and rind of one lemon 1 cup sugar Yolks of two eggs ... 2 tablespoons of flour

1 cup milk

2 teaspoons butter

Beat egg whites stuff and fold -1 -53

(Continued on page ten)

