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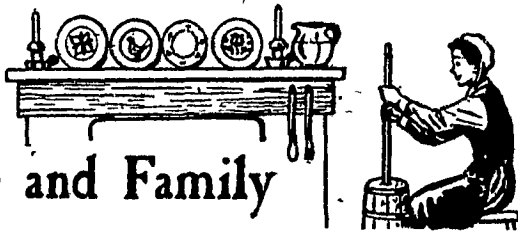
HYBRID SEED CORN

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For the Farm Wife and Family



(Continued from page 9)

thoroughly. Unmold. Serve each with different topping.

GOLDEN CUSTARDS: Use six egg yolks instead of whites. Substitute one and one-half teaspoons vanilla for almond extract. Bake in custard cups one hour.

BAKED CUSTARDS PER USUAL: Use three eggs. (If desired, use one cup milk and one cup cream.) Bake about 45 minutes. Serve with cream, maple-flavored syrup, chocolate or butterscotch sauce. Or surround with fresh, canned, or stewed dried fruits, or applesauce flavored with bit of lemon rind. Or garnish with jam.

JUMBO CUSTARD: Make Baked Custards Per Usual. Put into buttered one-quart casserole; set in baking pan filled with hot water to three-fourth inch from top of casserole. Bake 1 1/4 hours or until knife inserted in center comes out clean. Remove from water. Cool on wire rack. Chill. Makes five or six servings.

CHOCOLATE-MACROON PUDDING

1 package (one cup) semisweet chocolate pieces
3/4 cup finely ground nuts
1/2 cup granulated sugar
Dash salt
1 teaspoon vanilla extract
4 egg yolks, beaten
1/4 cup diced preserved lemon rind (optional)
4 egg whites
Heavy cream

Start heating oven to 375 degrees. Melt chocolate pieces over hot, not boiling, water; let cool 10 minutes. Add nuts, sugar, salt, vanilla, yolks, and lemon rind if desired. Beat egg whites until stiff; fold into chocolate mixture. Pour into ungreased 1 1/2-quart casserole or 6 ungreased custard cups. Bake casserole 40 minutes, custard cups 30 minutes. Serve hot or cold, with cream or whipped cream. Makes six servings.

Here's a pie you'll have many compliments on:

STRAWBERRY-BAVARIAN PIE

1 eight-inch pie shell, baked
1 teaspoon unflavored gelatin
2 tablespoons cold water
2 cups milk or reliquefied non-

fat dry milk
1/2 cup granulated sugar
1/4 cup flour
1/2 teaspoon salt
3 egg yolks, slightly beaten
2 tablespoons butter or margarine
1 teaspoon vanilla extract
1/4 cup granulated sugar
1 tablespoon plus one teaspoon cornstarch
1 box thawed frozen sliced strawberries

Soften gelatin in cold water. Scald milk in double boiler. In medium bowl, mix one-half cup sugar, flour, and salt; then slowly stir in milk. Return to double-boiler top; cook over direct heat, stirring, until mixture thickens and coats spoon. Then cook over boiling water 10 minutes. Slowly stir this mixture into egg yolks; then return to double boiler; cook until thickened — about five minutes. Remove from heat. Add butter and gelatin, stirring until dissolved. Cool. Add vanilla; pour into pie shell. Refrigerate.

Meanwhile, make glaze. In saucepan, mix one-fourth cup sugar with cornstarch. Drain juice from berries (about two-third cup), reserving berries. Slowly stir juice into cornstarch until smooth. Cook, stirring occasionally, until clear and thickened. Cool. Stir in berries. When pie is set, top with glaze; serve.

Here is one last suggestion that would be especially nice for Easter morning breakfast.

EGGS IN BREAD NESTS

4 slices bread, toasted
4 eggs
1/2 teaspoon salt

Make toast and dip it in boiling water. Butter slightly. Beat egg whites until stiff and put on toast in the shape of a nest. Drop yolk in the depression and sprinkle with salt and pepper. Bake at 325 degrees until delicately browned, about 25 minutes. Serves four.

Maybe you have some recipes using eggs that you especially like. Why not send them in to us and share them with our readers? We'll be back next week with more recipes.

Farm Women's Society News

Traffic Safety Talk Heard By Society 12

Photos of accidents caused by speeding were shown to Farm Women Society 12 at their meeting March 15 by Sgt. Herman Ries of the Pennsylvania State Police.

Sgt. Ries showed the photos as part of a speech on highway safety.

In the business session, the women decided to give \$5 to the American Cancer Society. A bus trip to Winchester, Va., May 3 was discussed.

It was decided that all members desiring to go should call Mrs. Raymond K. Aston, Millersville, TRinity 2-8519, for reservations. The cost will be \$7.50 each.

There were 29 members and one guest at the meeting which was held at the home of Mrs. Lester Sigman, New Danville. Mrs. Wesley Benedict was co-hostess.

Farm Women Society 20 will be entertained at the April meeting of the Society. The meeting hostesses will be Mrs. Russell Clayton, Mrs. Edwin Rineer, Mrs. Paul Eshleman, and Mrs. Amer Ressler.

President Proclaims Farm Safety Week

President Dwight D. Eisenhower has proclaimed the week beginning July 1 as National Farm Safety Week. He called attention to the fact that the farm death toll from accidents was higher than for any other major industry.

Cake Decorating Demonstration Seen by Society 3

Mr. Good of Fetter's Bakery gave a cake decorating demonstration at the March 16 meeting of Farm Women Society 3 at Mt. Airy chapel.

Mrs. William Eberly was hostess for the meeting, and Mrs. Harold Stuber was in charge of the program.

At the business session, the women voted to contribute \$50 to the American Cancer Society and to give food to Crispus Attucks in Lancaster.

Plans were also made to sew hospital garments at the Ephrata Community Hospital April 16. A plant exchange is also planned.

The next meeting of the Society will be April 20 at Fetter's School in Clay township with Mrs. Harold Fry, the school teacher, as hostess.

Farm Women 9 To Meet April 13

The April meeting of Farm Women's Society 9 will be held April 13 instead of April 12 as stated in last weeks Lancaster Farming.

The meeting was originally scheduled for April 19.

The hostess will be Mrs. Helen Eshleman, Safe Harbor. Co-hostesses will be Mrs. Margaret Hagn and Mrs. Ellen Fink.

Most popular dog breeds in U. S today are: beagle, boxer, cocker spaniel, dachshund, Chihuahua, German shepherd, collie, poodle, Pekingese and Boston terrier in that order.

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