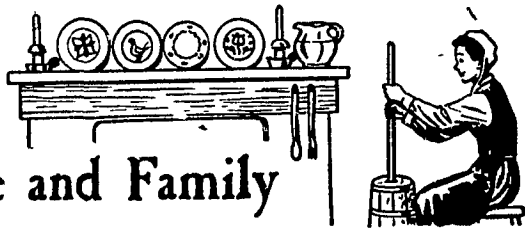


For the Farm Wife and Family



(Continued from page 9)

PLAIN CHOCOLATE FROSTING

- 1 tablespoon butter
- 1 tablespoon shortening
- 1. tablespoon cocoa, slightly

- heaping 2 tablespoons cream
 - ½ teaspoon vanilla
 - 1 egg
 - 3 cups confectioners sugar
- Bring butter to a golden brown, add shortening, then co-

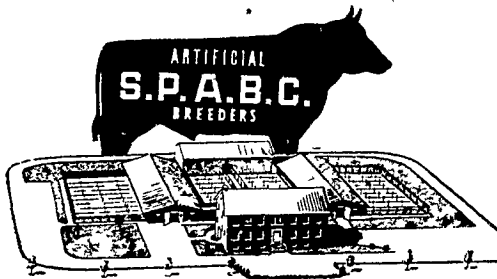
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coa. Remove from stove and add cream and vanilla. Add egg and beat well. Add sugar.

It won't be too long until fresh asparagus will be available so our friend from Gordonville has included a recipe for **ASPARAGUS AND KNEPP**. Place two or three cups asparagus in four or six quart kettle with one cup warm water and ½ teaspoon salt. Bring to a boil and add knepp.

KNEPP

Beat one egg; add ½ cup milk and one cup flour mixed with two heaping teaspoons baking powder. Drop by spoonfuls on asparagus. Bring to a boil; then simmer for about 15 or 20 minutes or until water is cooked up. Remove from pan at once. Top with brown butter and serve. Makes about eight. Other vegetables taste good, too.

We've had one recipe for noodles today and here is another from this same friend from Gordonville.

NOODLES

10 large eggs or 2 cups 4¾ cups flour
Beat eggs, add three cups flour; mix; add rest of flour and mix by hand till flour is all mixed in. Divide in five equal parts. Roll out like pie dough, only about twice as large (about 16 to 18 inches). Lay on flat surface to dry for two hours at room temperature or until dry enough to slice. Roll together and slice thin. The thinner you roll and slice them, the finer your noodles will be. Scatter out and let dry good. Then they're ready to use. Makes about 2½ pounds.

Mrs Robert Lefever, R1 Quarryville has sent us some short cuts for filling a pie crust by using the basic Vanilla Cream filling. She says:

I always keep a couple crusts baked ahead. Then here is the receipt for the filling. Change one thing for Butterscotch pie and for other kinds add what you want.

VANILLA CREAM PIE

Mrs. Robert Lefever,
R1 Quarryville

- ¼ cup granulated sugar
- One-third cup flour
- ¼ teaspoon salt
- 2 cups milk, scalded
- ½ teaspoon vanilla flavoring
- 2 tablespoons butter
- 2 eggs

Use three eggs instead of two. Break one whole egg and two yolks in bowl for the cream filling. Save two whites for meringue.

MERINGUE

Beat the whites until stiff but not dry. Add pinch of salt and two tablespoons of sugar and beat a little more. Pile on top of pie. Bake 20 minutes at 325 degrees.

PINEAPPLE CREAM PIE — Prepare cream filling. Add one cup well-drained crushed pineapple.

BANANA CREAM PIE — Prepare cream filling. Slice bananas on bottom of crust and pour in filling. Serve with sliced bananas on top.

COCONUT CREAM PIE — Prepare cream filling and add one-half cup coconut.

CHOCOLATE CREAM PIE — Melt one square of chocolate and add to mixture in bowl before stirring into the milk. Or — add three tablespoons of cocoa to the mixture before stirring into the milk.

BUTTERSCOTCH PIE — Use dark brown sugar in place of granulated sugar.

Put milk in a saucepan and put on stove. Add the butter. Break eggs in bowl and beat well. Add sugar, salt and flour. Mix so as to make a paste, stir into milk. When thick remove from stove and let cool a little. Add vanilla and pour into crust. Serve with whipped cream. Or make a meringue for on top.

Does your cookie jar need re-

filling? Mrs. Lefever sends along a recipe for Soft Ginger Cookies which your family might like.

SOFT GINGER COOKIES

Mrs. Robert Lefever,
R1 Quarryville

- 7 cups flour
- 1 teaspoon salt
- 1 and ½ teaspoons cannamon
- ¼ teaspoon nutmeg
- 2 tablespoons ginger
- 1 cup shortening
- 1 cup sugar
- 1 egg
- 2 cups Brer Rabbit molasses
- 2 tablespoons vinegar
- 4 teaspoons soda
- 1 cup boiling water

Sift flour with salt and spices. Cream shortening and sugar. Add egg. Beat all together until light. Add molasses and vinegar, then sifted dry ingredients. Lastly add soda dissolved in boiling water. Drop by teaspoons on greased cookie sheet. Beat an egg and wash the tops, using a pastry brush. Bake 8 to 10 minutes in oven 350 degrees. Makes about 100 plump, spongy cookies.

HOUSEHOLD HINTS

Mrs. Robert Lefever,
R1 Quarryville

Put a marble in toe of nylon stockings when you wash them and they won't wrap the line unless it is real windy.

Write name on a clip clothes pin and let your child keep it to clip his rubbers or boots together. He will always get his own.

Thank you, Mrs. Lefever, for your recipes and household hints.

That's about all we have for you today. We'll be back next week with more recipes.

HOME CALENDAR

Timely Reminders from Pennsylvania State University College of Agriculture
Firm Gelatin — Fresh pineapple can't be used in gelatin salads, since it keeps the gelatin from becoming firm, Louise W. Hamilton, Penn State extension nutritionist reminds.

Color Needed — When children walking along the road are dressed in bright colors, motorists can see them better, says Mae B. Barton, Penn State extension clothing specialist.

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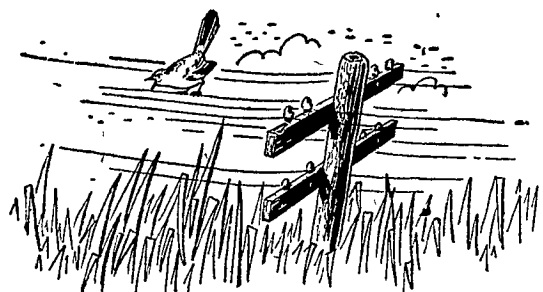
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