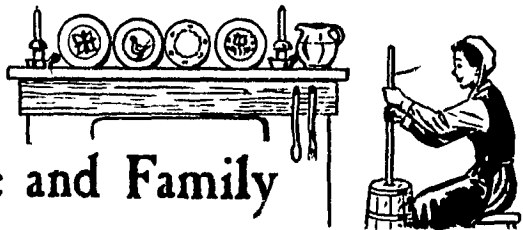


For the Farm Wife and Family



(Continued from page eight)

gar, salt, and pepper. Combine pineapple sirup, water and vinegar. Add liquid mixture to saucepan gradually and cook until thickened, stirring constantly. Stir in pineapple and ham. Rinse noodles with hot water and drain well. Add butter or margarine and raisins to drained noodles. Toss lightly to mix. Turn onto heated serving platter and top with ham-pineapple mixture. Serve hot. Makes four servings.

COTTAGE CHEESE

Cottage cheese was named because it was first made in one's own cottage kitchen. This tasty cheese of humble origin makes up about a fourth of today's total cheese production.

Miss Nancy Bower, extension home economist, Lancaster County, suggests you use it in salads, dips, spreads, main dishes and many tasty desserts. No wonder it's often termed a good mixer. Cottage cheese is available in a variety of forms. The dry cottage cheese, snowy white in color, is salt and fat free. The creamed cottage cheese contains four per cent or more fat, giving added flavor and a moist curd. It comes in two forms. The creamed small curd, sometimes called Country style or Old Fashioned, holds its shape in molds. The creamed, large curd is soft, blends well with fruits and other ingredients.

You pay nothing extra for the food or seasonings added. The price of the small and large curd is identical, but there is some saving in buying the large size container. If you buy cottage cheese in a fancy container, you do pay extra. Cottage cheese is a valuable addition to your shopping list. Nutrition wise, it's a good source of high quality protein, and has worth-while amounts of calcium, phosphorus, and riboflavin. It rates high with calorie watchers, too, giving 110 to 130 calories for a half cup serving, depending on whether it's dry or creamed curd. To keep cottage cheese fresh and tasty, store it covered in the refrigerator.

Certain to be a favorite with your family is his tempting Fudge Cake, decked in a Fluffy Frosting. Plenty of chopped nuts give this light and moist layer cake added interest and a brownie-like flavor.

FUDGE CAKE WITH FLUFFY FROSTING

3 squares unsweetened chocolate (three ounces)
2 and 1/4 cups sifted enriched flour
1 tablespoon baking powder
1 teaspoon salt
1/2 cup butter or margarine
1 and 1/4 cups sugar
2 eggs, separated
1 and 1/2 cups milk
2 teaspoons vanilla extract
3/4 cup finely chopped nuts
1/4 cup sugar

Melt chocolate over hot water. Cool. Sift together flour, baking powder and salt. Cream together butter or margarine and sugar until light and fluffy. Beat egg yolks. Add to creamed mixture, beating thoroughly. Blend in chocolate. Combine milk and vanilla extract. Add dry ingredients to creamed mixture alternately with milk mixture. Stir in nuts with last addition of flour. Beat egg whites until foamy. Add sugar gradually and continue beating until stiff peaks are formed. Fold into batter. Turn into two paper-lined greased nine-inch round pans. Bake in moderate oven 350 degrees about 35 minutes. Cool about 10 minutes before removing from pans. Cool layers

Farm Women 24 Plan Joint Visit To County Home

Farm Women Society 24 met April 24 at the home of the hostess, Mrs. Clarence Esbenshade, New Holland.

Mrs. Wilbur Mellinger led devotions and Mrs. Landis Myer, President, presided.

Plans for a joint visit with Society 23 to the Lancaster County Home on Tuesday, May 7, were made. Cup cakes and ice cream will be served on the visit.

A report on Lancaster County Homemakers Day was given.

A "Prim Party" was conducted by Mrs. Margaret Schilpp.

The next meeting will be held May 29 at the home of Mrs. Arthur Gamber, New Holland Pike.

completely. Frost with Fluffy Frosting. If desired, decorate cake with chocolate shot.

FLUFFY FROSTING

1 and 1/2 cups sugar
Dash salt
1 tablespoon white corn sirup
1/2 cup water
2 egg whites
1 teaspoon vanilla extract
Combine sugar, salt, water, corn sirup and egg whites in top of double boiler. Mix to blend. Set over hot water on moderate heat. Beat with rotary beater until frosting is fluffy and holds its shape. Fold in vanilla extract. Makes enough for two nine-inch layers.

REQUESTS

Mrs. Ivan Hershey, Witmer says in a letter to us

I have been receiving Lancaster Farming Paper since September 1956. I enjoy reading it very much. I would like to ask our women readers two questions. No 1 — what can be done to hard-boiled eggs to prevent the white part from coming off with the shell when removing the shell? No 2 — what causes meringue to drop when placed on pie or pudding? Maybe someone can help me solve these two problems. Would appreciate it very much.

Mrs. A. H. Shissler, R3 Elizabethtown says in her letter

Wonder if someone would have a recipe for a Walnut Cake. Tried quite a few recipes and find them all good. Thanks

Hope some of you will be able to help these ladies with their "problems"

HEAD LETTUCE PROBABLY GOOD BUY NOW — Head lettuce is expected to be a good vegetable buy for the next few weeks. Warm weather in the western growing areas caused the lettuce to mature two weeks early, and growers report the market is over-supplied. This condition is expected to continue.

For centuries the Greeks and Romans considered lettuce a delicacy for only noblemen to enjoy. Today lettuce is the queen of every salad bowl and known to be important as a good source of vitamins and minerals.

So take advantage of possible low prices and include lettuce often on your early spring menus. Lettuce needs little preparation and is delicious by itself or with other foods. Good quality head lettuce is fresh looking, crisp, and firm to touch. It should be free from decay. A slight reddish discoloration at the stem end does not indicate an unfresh head. Remove withered leaves and rinse lettuce under running water. Then drain or shake off excess water and refrigerate the lettuce in a covered container.

That's about all we have for you this week. Be seeing you next Friday.

Cooperative Magazine Changes Management

Robert G. Sewell has succeeded Andrew D. Theobald as editor and publisher of the Independent Producers' Guide at Syracuse, N. Y., the official publication of the Mutual Federation of Independent Cooperatives.

Warm Soft Water, Special Care, Required for Wool, Orlon Blankets

When you wash an Orlon blanket, it is best to follow the manufacturer's directions. But if you have misplaced the instructions, here are some general directions for washing Orlon blankets by hand or by machine.

Before washing either way, treat soiled spots or soil on bindings with a soap or detergent solution.

If you use a machine, wash only one blanket at a time. In soft water, use either a synthetic detergent or soap. In hard water, add a softener if you use soap. Use warm water (100 degrees) and wash the blanket five minutes. Cut the final spin-dry cycle to two or three minutes to avoid wrinkling. If your machine has a special fabric cycle, let it run to completion.

Dry by hanging evenly on a line, or use a dryer. If you use the dryer, let the blanket tumble at low heat (120 to 140 degrees) about 20 minutes. Remove from dryer as soon as it is completely dry. Don't let it over-dry.

If you wash Orlon blanket by hand, follow the same directions for water and detergent as for machine washing. Rinse in warm water until no suds appear. Squeeze out excess water gently, but do not twist or wring. Straighten blanket, smooth bindings and let dry on the line or in the dryer. If you want to press the bindings, use a steam iron or a dry iron at a rayon or synthetic setting and a press cloth. You can fluff up the nap by using a soft brush after the blanket is dry.

WOOLENS — Brush, remove

dry cleaner if garments are badly soiled and stained. Washable woolens need special attention during washing and rinsing to keep the water temperature the same degree. Keep water lukewarm by testing with your elbow for a comfortable warm feeling.

Thoroughly dissolve a water softener in water before adding the neutral soapflakes to be sure the water has softened. If the water and soap solution makes small beads of soap curds around the bowl or pan, use a water softener. These curds of insoluble mineral salts give harshness to woolens by sticking to the fibers and causing the fabric to look greyed. By softening the water, you dissolve these curds. Rinse garments until the water is clear.

While garments are out of the closet, give the closet walls, shelves, storage boxes, or clothing bags a good cleaning and airing. Buy special moth treatment for woolens at dry cleaners. The added cost for this service is worth the price if you have a consistent yearly problem of moth damage. When the freshly washed or cleaned garments are ready for storage, hang garments in bags which can be sealed, or store in clean boxes and seal with gummed paper or adhesive tape.

HEAR

The Mennonite Hour
Each Sunday

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

FRIGIDAIRE

Sales & Service
New & Used Appliances

Brubaker Plumbing & Heating

Old Harrisburg Pike &
Rohrerstown Rd.
Ph. Lanc. EX 3-3908

MODERNIZE YOUR HOME

WITH a gas clothes dryer — dries clothes any day of the year

WITH a gas incinerator — no garbage to carry out, reduces everything to small ashes.

Also, many other gas appliances

Priced low to sell — Our Service the best.

WARD BOTTLE GAS, EPHRATA

Town Store, 25 S. State St., Open 8.30 to 5, Friday evening 6 to 9 P. M. Free parking in rear.

Showroom, 1 mile north of Ephrata on #222. Open daily 7 to 5 P. M. and Fri. evening 6 to 9 P. M. Free Parking.

5th Anniversary Sale

May 1st Thru 11th

THE WEAVE SHOP

More Quality Carpet Buying Power
For Your Carpet Dollar
Texture Group - Pace Setter Broadlooms

THE WEAVE SHOP

395 E. Chestnut St.

Daily Mon-Thru Sat 9 a. m. to 5 p. m. Free and Easy Parking Week-day Evenings Mon Thru Fri 7 p. m. to 9 p. m.

Chicken Chatter

from GREIDER LEGHORN FARMS, Inc.



Mr. Poultryman! What About You?

Are you one of those who did not start chicks, or started only part of the chicks needed to fill your houses?

How are you going to feel this fall and winter when egg prices are good and you without pullets?

Egg prices are going to get better! Hard to believe maybe, but true.

Nationwide Hatchery Reports show replacement chicks off 20%. "Far too large a cut-back" says Dr. Alfred Van Wagenen, NEPPCO managing director. A 10% cut would have been plenty "A 60¢ egg market probable" says Harold R. Klahold, President of NEPPCO.

May and June Chicks — Do They Pay?

Some poultry men claim that they are the most profitable. Brooding costs are low and chicks usually require less care and attention at this time of the year. Liveability is usually better than average, with less chance of respiratory troubles.

These pullets will come into production in late fall and early winter, at a time when pullet and medium sized eggs are a good price, and will be laying lots of large eggs the following summer and fall when large eggs bring a premium.

May and June chicks are slower maturing, but can be brought into production by the use of artificial light in the fall.

Why Buy Greider Super - Cross Chicks?

For the simple reason that Greider birds are making money, even at the low egg prices! There are a few perhaps, but very few, Greider flocks that are not laying well! Check around and see if this isn't true. There are hundreds of Greider flocks in Lancaster County alone.

We can take orders from May 23rd on. Write or call for our reduced summer prices.

Greider Leghorn Farms, Inc.

Mt. Joy R. 1, Pa.

Phone 39900