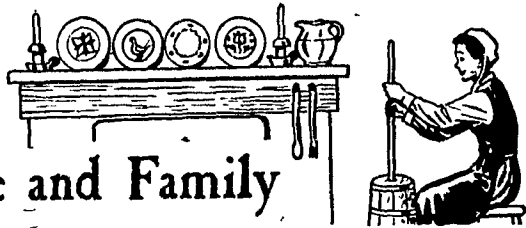


## For the Farm Wife and Family



### Rhubarb's Ready in the Garden; Try Some in These Pie Recipes

We asked for rhubarb recipes and we have had some very nice responses from some of our readers. Margaret Martin, R1 Narvon sends us two recipes, one for Rhubarb pie and another for Rhubarb Tapioca. Here is her recipe for

#### RHUBARB PIE

Margaret Martin, R1 Narvon

1½ cups rhubarb, cut fine  
1 cup granulated sugar  
2 tablespoon flour  
Mix all together and bake with an under crust. When baked and cooled frost the top with meringue made from two egg whites, return to oven and brown.

#### RHUBARB TAPIOCA

1 quart rhubarb, cut fine  
2 cups hot water  
½ cup tapioca  
1½ cups sugar  
Put rhubarb, water and tapioca in top of a double-boiler and cook for 15 minutes, stirring frequently. Add the sugar and salt and cook about five minutes longer or until the tapioca is tender. Chill, serve plain or with milk or cream.

Mrs. Martin also sends along two of her favorite cake recipes which she says have such good flavor. We'll have to give them a

#### CHOCOLATE CAKE

Margaret Martin, R1 Narvon

½ cup shortening  
1 cup granulated sugar  
1 egg  
6 tablespoons cocoa  
1 cup boiling water  
1 tablespoon vanilla  
1 teaspoon baking powder  
1½ cups flour  
¼ teaspoon salt  
1 teaspoon soda  
Cream the shortening and sugar, add the egg and beat till light. Pour boiling water over cocoa and add alternately with flour (mix all dry ingredients with flour). Bake in a slow oven 30 or 40 minutes.

#### COCONUT MIST CAKE

Margaret Martin, R1 Narvon

3 cups cake flour  
2 teaspoons baking powder  
¼ teaspoon salt  
1 cup butter or shortening  
1 pound (3½ cups) confectioners sugar  
4 egg yolks, well beaten  
1 cup milk  
1 teaspoon vanilla  
1 cup chopped shredded coconut  
4 egg whites, stiffly beaten  
Sift flour, measure, add baking powder and salt. Sift together

three times. Cream the butter, add sugar gradually; cream together until light and fluffy. Add egg yolks and beat well. Add flour alternately with milk, a small amount at a time, beating after each addition. Add vanilla and coconut. Fold in egg whites quickly and thoroughly. Bake at 375 degrees 25 to 30 minutes in three 9-inch layer pans.

Mrs. J. Lloyd Harnish, Box 354, R6, Lancaster sends us her favorite Rhubarb pie recipe which can be baked with a crust top or a meringue topping. We know you'll like this pie with its tangy flavor, which the slight bit of orange rind gives it.

#### RHUBARB PIE

Mrs. J. Lloyd Harnish, Box 354, R6 Lancaster

3 cups diced rhubarb  
1½ cups sugar  
½ teaspoon grated orange rind  
3 tablespoons flour or 1½ tablespoon tapioca  
¼ teaspoon nutmeg  
¼ teaspoon salt  
2 tablespoons butter  
Blend sugar, flour, salt, nutmeg and orange rind, add to rhubarb and mix. Dot with butter. If desired, an orange may be added. Bake between two crusts or cover with lattice top.

This can also be baked with a meringue top. Add egg yolks to rhubarb mixture. Put in pastry lined pan. Bake in hot oven (425 degrees) about 10 minutes. Reduce heat to 325 degrees and bake until filling is almost firm and rhubarb tender. Spread with meringue made with two eggs whites and four tablespoons sugar. Bake until a delicate brown.

We might also add that rhubarb pies are quite delicious frozen. It is best to freeze them unbaked and then bake them when you want to use them.

Mrs. Harnish also sends us her recipe for a Smooth-to-cut-Meringue. I guess we all have a problem with meringues at times so maybe this recipe will help solve it.

**SMOOTH-TO-CUT-MERINGUE**  
Mrs. J. Lloyd Harnish, Box 354, R6 Lancaster

Have at room temperature  
2 egg whites  
Add one-eighth teaspoon salt  
Beat to a fine foam which holds soft peaks.

Sprinkle in gradually four tablespoons sugar. Beat thoroughly after each addition. Then beat to stiff, moist peaks.

Pile on filling and swirl to crust edges with back of silver spoon.

Bake in hot oven (425 degrees) four to four and one-half minutes until delicately browned.

This method makes a tender, easy to cut meringue.

A stewing hen stored in the home freezer might be the source of the stewed chicken used in this creamed chicken shortcake. Left-over baked chicken might also be used. With the cut-up chicken ready in the refrigerator, this recipe would be a good one to make when a hurried meal is called for.

#### CREAMED CHICKEN SHORTCAKE

6 tablespoon chicken fat  
6 tablespoon flour  
1 teaspoon salt  
Dash of pepper  
1½ cups chicken broth  
1 cup milk  
1 cup diced cooked chicken  
4 tablespoon chopped pimento  
Blend flour, salt, and pepper with chicken fat. Combine milk and chicken broth and heat in stew pan. Add flour and fat mixture, stirring constantly until the mixture thickens. Add chicken and pimento and cook until they are heated. Serve on shortcake.

**SHORTCAKE:** Sift two cups flour, three teaspoons baking powder and one teaspoon salt. Cut six tablespoons shortening into dry ingredients. Add two-third cup milk, stir with fork to blend, then turn the dough onto a floured board and roll to one-fourth inch thickness. Cut six rounds and six doughnut rings the same size. Bake until golden brown, about 12-14 minutes. Serve creamed chicken on the plain rounds, then top with the doughnut-shaped biscuits. Gar-

nish center of ring with small sprig of parsley.

A menu suggestion: Creamed chicken shortcake, lima beans, carrot-raisin salad, fruit cup and cookies.

#### PRESCHOOLERS NEED SAME DINNER AS PARENTS

After a full day of climbing, skipping, running and other playing, preschool children need the same type of dinner as their parents. A substantial dinner for preschoolers, as well as adults, consists of six main items — a meat or meat substitute, vegetables, salad, breadstuff, beverage and dessert.

Youngsters enjoy most types of meat if it is cut into small, easily managed portions and cooked until tender. Many children shove liver to the side of the plate, but in many cases they eat, and like, a liver and gravy casserole.

To make this dish, cut the liver into cubes. Flour, brown and put into a casserole. Make a milk-gravy and pour over the liver. Bake at 300 degrees for 30 minutes.

Include potatoes and a green or yellow vegetable in the vegetable group. Don't forget to introduce new vegetables — a spoonful at a time until the children remember the taste and like it.

Youngsters like to know exactly what they are eating in a salad. They like bite-sized pieces, wedges, slices or sticks of fruits or vegetables that they can pick up and eat with their fingers.

Be sure breads aren't too fresh or, if they are, split and toast them slowly for a few minutes. They are more digestible when served in this way. Youngsters like breads made or cut to a size that suits their fingers.

#### HEAR

The Mennonite Hour

Each Sunday

Lancaster WLAN 12:30 P. M.

Norristown WNAR 8:00 A. M.

Hanover WHVR 1:00 P. M.

Tiny muffins baked in muffin cups not more than one-half inch across are favorites with youngsters. Toast sticks or bread-and-butter sandwiches cut into fourths are also popular.

The dinner menu should be completed with milk as a beverage and a dessert. Children like simple desserts best. Fresh fruit alone or in a fruit cup, jello, vanilla ice cream and apple crisp are some of the most popular desserts with children.

Have you ever made a Rhubarb Upside Down Cake? Mrs. Herbert D. Eyman, Strasburg sends us a recipe for one. She says in her letter:

Enjoy your paper very much, especially the recipes and the Sales Dates.

#### RHUBARB UPSIDE DOWN CAKE

Mrs. Herbert D. Eyman, Strasburg

4 tablespoons butter, melted  
1 cup brown sugar  
2 cups rhubarb, cut in ½ inch pieces  
2 beaten egg yolks  
3 tablespoons water  
1 cup granulated sugar  
½ teaspoon vanilla  
1 cup flour  
1 teaspoon baking powder  
¼ teaspoon salt  
2 egg whites

Mix brown sugar and butter together well and put in a deep

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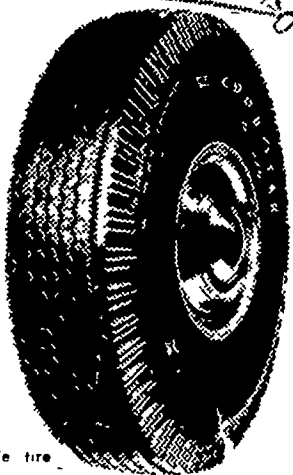
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