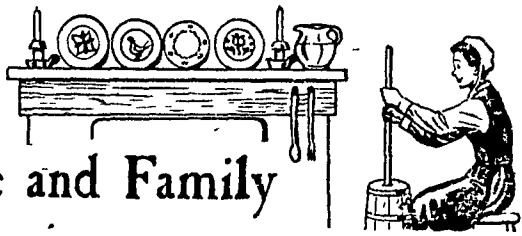


For the Farm Wife and Family



(Continued from page eight)

9-inch pan Add rhubarb, unpeeled, to this mixture Beat together egg yolks, water and white sugar, adding sifted flour, baking powder and salt Add vanilla and fold in stiffly beaten egg whites Pour over the fruit mixture and bake in a 350 degree oven 425 minutes When baked turn upside down on a large plate Serve with whipped cream My family likes it just as well served with milk.

Here is Mrs Eyman's recipe for

RHUBARB CUSTARD

Mrs. Herbert D. Eyman,
Strasburg

2 cups diced rhubarb
1 cup granulated sugar (heaping)
2 tablespoons flour (heaping)
2 tablespoon melted butter
3 egg yolks

Mix above ingredients well, then let stand for about 15 minutes or until a good juice is formed. Then pour into an unbaked pie shell and bake one-half hour in moderate oven. When brown take from oven and press rhubarb well into the mixture. Cover with meringue made from beaten egg whites. Return to oven and brown.

MEAT TENDERIZERS — We had all thought that we had to let meat tenderizers "work" a half hour before cooking meat. Recent research show that tenderizers go to work as the meat first heats up in cooking. So the half-hour wait is unnecessary. Results are just as good when the meat is put on to cook.

Tenderizers don't penetrate deep into meat; so they're not much good for roasts. Forked into not-so-tender steaks, they make the meat more tender and easier for our bodies to digest.

Here are two recipes your family might enjoy — Peanut Butter Loaf and Peanut Brittle Puffs.

PEANUT BUTTER LOAF

1 package yeast, compressed

or dry
¼ cup water (lukewarm for compressed yeast, warm for dry)

½ cup milk
¼ cup brown sugar
1 teaspoon salt
2 cups sifted enriched flour (above)
¼ cup crunch-style peanut butter

1 egg
Soften yeast in water Scald milk. Add brown sugar and salt and cool to lukewarm. Add one cup flour and peanut butter and beat until smooth. Add softened yeast and egg and mix well. Add enough more flour to make a thick batter. Beat thoroughly. Cover and let rise in warm place until bubbly (about one hour) When light, stir down Spread in greased loaf pan, 4½ by 8½ inches Let rise until double (about 45 minutes) Bake in moderate oven (350 degrees) 30 to 35 minutes Makes one loaf

PEANUT BRITTLE PUFFS

1 recipe Peanut Butter Loaf batter (above)
3 tablespoons melted butter or margarine

½ cup crushed peanut brittle
Prepare muffin pans by putting one-half teaspoon melted butter or margarine and two teaspoons peanut brittle in each cup. When peanut butter batter is light, stir down and drop in muffin cups filling about one-half full. Let rise until double (about 30 minutes). Bake in moderate oven (350 degrees) about 20 minutes. Makes about 18 small rolls



THESE LANCASTER County Homemakers believe that there is no way like experience to learn out-door cookery. They are part of a group of some 40 homemakers who attended an all day meeting at

Long Park in Lancaster. The meeting was titled "Family Fun—Backyard Cookery." Leaders from most of the Homemaker and Farm Women Societies attended the meeting. (LF Photo)

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your farm

through a straw?

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Today's Pattern



9311 12-20; 30-42

by Marjorie Martin

Pattern 9311 Misses' Sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42 Size 16 dress requires 3½ yards 35 inch fabric.

Send Thirty-five cents in coins for this pattern—add 5 cents for each pattern if you wish 1st-class mailing. Send to 170 Newspaper Pattern Dept., 232 West 18th St., New York 11, N. Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.



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