

(Continued from page 8)

½ cup walnuts  
3 teaspoons baking powder  
3 egg whites, stiffly beaten  
Cream sugar, lard, salt and vanilla. Sift flour, add baking powder and sift again. Add dry ingredients alternately with milk. Add walnuts. Fold in egg whites. Bake at 350 degrees.

We want to thank Mrs Grube for her nice letter. We are sorry that we do not have her address.

Another request answered— I sure like Lancaster Farming and like a lot of the women say I sure like the receipts I saw in Friday's paper that Mrs Levi H Martin of Ephrata #2 wants a receipt for Chess pies. Here is the one I use.

**CHESS PIE**

(From the South)  
Mrs. Albert Hornberger,  
RD1 Sandy Beach

4 egg yolks, slightly beaten  
1 cup sugar  
½ cup milk  
2 teaspoons corn meal  
2 teaspoons flour  
¼ teaspoon salt  
Mix well and add  
¼ cup butter melted and cooled  
Last add one cup cream, lightly whipped.  
Sprinkle the top with nutmeg and bake in unbaked pie shell for one hour at 300 degrees.

Mrs Hornberger also includes a recipe for old fashioned bread filling in her letter:

Here also is an old-fashioned bread filling which I think is the one that Mrs. Marvin Hertzog of Stevens R1 wants and which I think makes very good filling.

In a large skillet on top of the stove crisp the bread in butter and shortening, turning often. When crisp, add eggs and milk, salt, pepper, saffron, onion or parsley or celery, whichever you like best.

Mrs Lester Faus, R2 Manheim sends in some suggestions and some tasty recipes. She says in her letter:

A reader asked what can be done to hard-boiled eggs to prevent the white part from coming off with the shell when removing the shell.

I usually use at least day old eggs or older and add a tablespoon or more of table salt to

the pan of eggs which I wish to hard-boil. Use cold water and cover eggs to one-half inch above eggs. Bring rapidly just to boiling. Then turn off heat, and if necessary, set pan off burner to prevent further boiling. Cover and let stand 15 to 20 minutes. Cool promptly and thoroughly in cold water—this makes shells easier to remove and help prevent dark surface on yolks.

Since cherries will be coming soon here is a recipe for

**CHERRY RELISH SALAD**

Mrs. Lester Faus,  
R2 Manheim

2 cups red cherries  
1 package Cherry gelatin  
½ cup brown sugar  
1 cup boiling water  
2 whole cloves  
¼ teaspoon nutmeg  
½ inch stick cinnamon  
½ teaspoon salt  
Simmer two cups cherries and juice, one-half cup sugar, two cloves, one-eighth teaspoon nutmeg, one-half inch stick cinnamon and cloves and cool. Dissolve package of gelatin in one cup boiling water and add one-half teaspoon salt. Chill until almost firm.

Fold in cherry mixture and pour into individual or large mold that has been rinsed in cold water. Chill until firm.

We have not had a recipe for Potato Rolls in a long time. Mrs Faus sends us one along with a recipe for Cinnamon Rolls which uses the same dough.

**POTATO ROLLS**

Mrs. Lester Faus,  
R2 Manheim

1 cup scalded milk

1 cup hot mashed potatoes  
½ cup shortening  
¼ cup sugar  
2 teaspoon salt  
1 cake fresh or one package dry yeast  
½ cup lukewarm water  
2 eggs beaten  
5 or 6 cups flour

Combine milk, potato, shortening, sugar and salt in large mixing bowl, let stand until lukewarm. Add yeast softened in the one-half cup lukewarm water, add eggs. Add one and one-half cups flour and beat well. Cover and let stand in warm place one hour or until full of bubbles. Stir in four and one half to five cups flour to make a fairly stiff dough. Knead until smooth on lightly floured surface. Place in greased mixing bowl, grease top of dough, cover and chill in refrigerator. About one and one-half hours before serving time, shape desired rolls. Place on greased pans, let rise one to one-fourth hours or until doubled in size. Bake in hot oven 425 degrees 15 to 20 minutes.

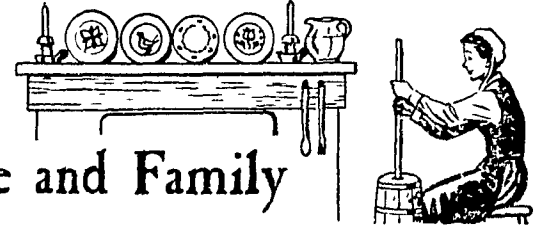
Using Potato Roll recipe make  
**CINNAMON ROLLS**

Mrs. Lester Faus, R2 Manheim

Divide dough in half and roll into oblong shape. Spread with two tablespoons melted butter and sprinkle with one-third cup brown sugar and two teaspoons cinnamon mixed. A half cup raisins may be added. Roll up tightly. Cut in 1-inch slices, place each slice into greased muffin cup. Let rise and bake in hot oven 425 degrees 15 to 20 minutes.

These rolls are very good. The plain potato roll recipe is good when made in muffin cups also.

**For the Farm Wife and Family**



In the lunch box or after school or perhaps as a bedtime nibble, Raisin-Oatmeal Cookies are a family favorite. Lard is used in this recipe, lard will help the cookies stay moist and fresh for days, if they last that long.

Remember, crisp, thin cookies should be kept in a can or jar with a loose cover while soft cookies should be kept in an airtight container.

**RAISIN-OATMEAL COOKIES**

1½ cups sifted enriched flour  
½ teaspoon salt  
1 teaspoon baking powder  
½ teaspoon allspice  
¼ teaspoon cinnamon  
½ cup lard  
1 cup sugar  
1 egg  
1 cup milk  
1 teaspoon vanilla  
¾ cup raisins  
½ cup chopped nuts  
1 cup rolled oats

Sift together flour, salt, baking powder and spices. Cream lard and sugar until light and fluffy. Add unbeaten egg and mix well. Combine milk and vanilla. Add sifted dry ingredients alternately with milk to creamed mixture. Add raisins, nuts, and rolled oats. Mix well.

**Two Changes Sent for Recipes Using Rhubarb**

Two readers who submitted recipes recently send the following changes.

Mrs Robert Lefever, R1 Quailville, says that the boiling time for her Rhubarb Sauce was omitted either in the original recipe or in printing.

She says the rhubarb should be boiled 15 minutes after it has been dropped in hot syrup.

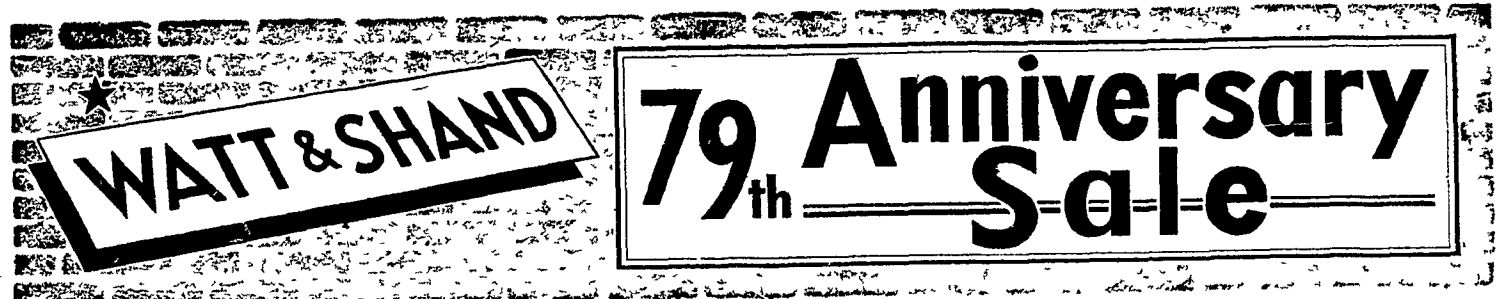
And Mrs Aaron Fisher, R1 Ronks, says that she should have said to use 1 tablespoon of lard instead of 1 tablespoon of flour in her Rhubarb Crumb Pie recipe.

Mrs Lefever reports that she has tried the Rhubarb Custard Pie submitted by Mrs Fannie Risser, R2 Mt Joy "It was very good", she says.

Drop by teaspoonfuls on cookie sheet and bake in a moderate oven 375 degrees for 15 to 20 minutes. Yield 4 dozen cookies.

We have two more rhubarb (Continued on page ten)

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