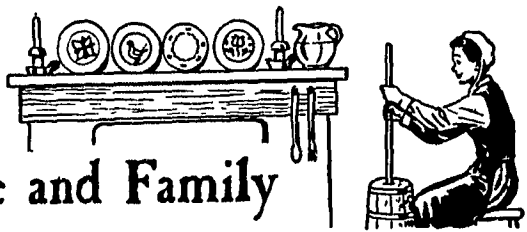


For the  
Farm Wife and Family



Try Beef Patties 'Beefed Up'  
With Milk at Your Next Barbeque

Hamburgers are a favorite any time but especially in the summertime, when they can be charcoal-broiled for an extra delicious flavor. Try this recipe using dry milk the next time you make beef patties whether you cook them in the kitchen or out of doors.

**BEEF PATTIES**

½ cup drained cooked or canned tomatoes  
1 pound ground beef  
1 cup left-over mashed potatoes  
1 teaspoon salt  
2 tablespoons finely chopped onion  
½ cup dry milk (or one cup to give greater milk value)  
Mix well — the mixture will be sticky. Make into patties. Roll in flour and fry slowly in a little fat; brown on both sides. Makes 12 large patties.

A letter from one of our readers says:

I enjoy your Lancaster Farming paper very much, especially your recipes as you certainly have been having some good ones. Thought I would send you a couple.

**CINNAMON FLOPS**

Mrs. Roy Byers, R1 Quarryville  
1 cup granulated sugar  
1 tablespoon butter  
Mix with sugar; then add:  
1 cup sweet milk  
2 tablespoons baking powder  
2½ cups flour  
Grease and dust two pie pans, fill with batter and sprinkle with cinnamon and brown sugar. Pinch little holes on top and put three or four drops melted butter in

each one.

Mrs. Byers also sends along a rhubarb recipe —

**RHUBARB SPONGE PIE**

2 egg yolks  
1 cup sugar  
2 tablespoons melted butter  
2 tablespoons flour  
1 cup milk  
2 egg whites, stiffly beaten  
1 teaspoon lemon juice  
2 cups fresh rhubarb, diced  
Beat egg yolks in a bowl; add flour and melted butter. Stir in milk slowly, add sugar and lemon juice, mixing well. Stir in beaten egg whites.

Arrange diced rhubarb in bottom of unbaked pie shell and pour mixture over rhubarb. Bake in hot oven 450 degrees for 10 minutes, reduce heat to 350 degrees and bake 30 minutes longer or until an inserted knife comes out clean

A read who wishes to be known only as a friend sends in some dessert recipes she thinks the ladies would like.

**BAKED RHUBARB**

Cut two pounds rhubarb in 1-inch pieces (four cups). Do not peel pink tender rhubarb. Place in baking dish and sprinkle with two tablespoons nutmeg. Bake at 350 degrees for 45 minutes.

**RHUBARB SAUCE**

Follow recipe for Baked Rhubarb except use one cup water and simmer in saucepan on top of stove for 20 minutes.

**RHUBARB JELLO**

1 quart rhubarb



DRY MILK SAVES SPACE — and it is fine for main dish cookery because you have the benefit of extra milk without adding liquid not needed. These beef patties

were made with nonfat dry milk and served with tomato sauce and cauliflower. (USDA Photo)

1 pint water  
1 tablespoon sugar  
1 tablespoon tapioca  
1 package strawberry jello

Put Jello in hot rhubarb after it is cooked.  
Several weeks ago we had a re-

quest for a Chess pie and today we have several answers to that request. This one is from a lady  
(Continued on page 9)

If you can get to the mailbox, that is as far as you need to go when you bank-by-mail!

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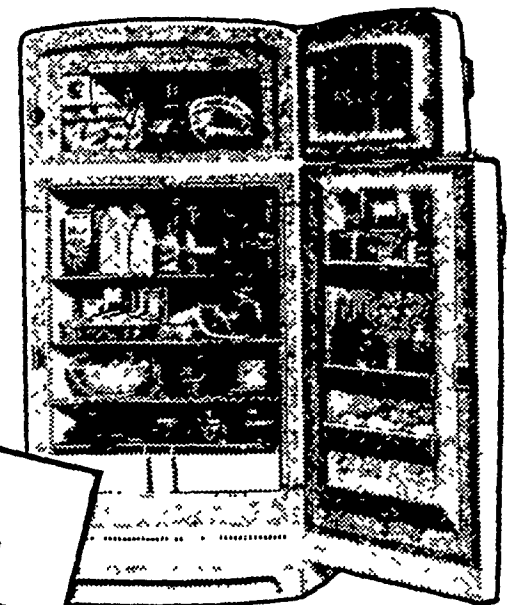


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