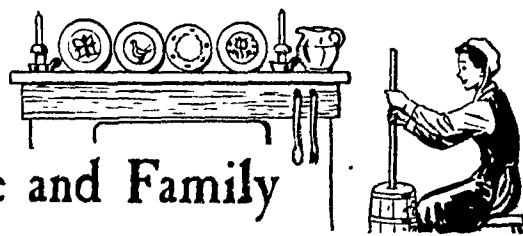




BANANA CREAM PIE should make a hit with everyone, whether you need a dessert for "company" or for "just the family."

And you can use two plentiful dairy products in the making of it — milk and butter. (USDA Photo)

For the Farm Wife and Family



Rhubarb pie but in checking back we find that they were included. Here is her recipe for

CHESS PIE

- 3 egg yolks
- 1 1/2 tablespoons flour
- 2/3 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 1/2 cups sweet cream
- 1 1/2 cups seeded raisins
- 1 cup cut-up dates
- 1 cup cut-up walnuts

Beat egg yolks very light and fluffy. Mix together flour, sugar, salt, vanilla. Blend into the egg yolks. Then fold in cream, raisins, dates and walnuts. Pour into pastry lined pan. Bake until a silver knife thrust into side of filling comes out clean. Bake at 350 degrees for 50 to 60 minutes. Makes one 9-inch pie.

smooth and glossy

From Mrs. Frank N. Baer, Salinga comes this nice letter:

I enjoy your paper and I want to thank the readers that sent me the Cracker recipes that I requested earlier I made those with yeast; they kept nice and crisp for over a month I even substituted whole wheat flour, the kind with bran in, in part of the dough

(Continued on page ten)



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(Continued from page 8)
who signs her letter "from a reader of your paper every week."

CHESS PIE

- 1 cup sugar
- 1/2 cup butter
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2 teaspoons vinegar
- 1 cup dates, cut fine
- 1 cup nuts, cut fine

HEAR

The Mennonite Hour
Each Sunday

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

1/2 cup grated coconut
3 eggs
Beat butter, sugar, and eggs together until fluffy. Add spices, vinegar and fruit. Turn into pastry-lined pan and bake at 425 degrees for 30 minutes. Rich but delicious.

This reader also sends along a recipe for a Jelly-roll Angel Food Cake which she says is good and easy to handle.

JELLY ROLL ANGEL FOOD CAKE

- 1 cup sifted cake flour
- 1 1/2 cups sugar
- 1 1/2 cups egg whites
- 1 1/2 teaspoons cream of tartar
- 3/4 teaspoon salt
- 1 teaspoon salt

Sift flour and half of the sugar

for times. Whip egg whites to a foam; add cream of tartar and salt; whip until stiff but not dry. Add remainder of sugar a little at a time, beating it in. Add flavoring, fold in flour and sugar. Put in jelly roll pan; have it lined with wax paper. Bake at 350 degrees for 30 to 40 minutes. Then turn out on waxed paper or sugared towel and roll as for a jelly roll. Unroll when cool. Remove waxed paper and spread with Fluffy Seven-minute Icing. Reroll. Place on platter and chill at least one hour before cutting.

FLUFFY SEVEN MINUTE ICING

- 1 egg white, unbeaten
- 3/4 cup sugar
- 1/8 teaspoon salt
- 1/2 cup cold water
- 1/2 tablespoon light corn syrup
- 1/2 teaspoon vanilla

Mix egg white, sugar, salt, water and corn syrup in top of double boiler. Place over boiling water in double boiler and beat constantly with egg beater until icing will stand in peaks (seven minutes). Remove from heat, blend in vanilla. Beat until light enough to spread.

REQUEST

The lady who sent in the above recipes would like to know if anyone has a recipe for Strawberry Fruit Cobbler or any other ways to use strawberries.

She would also like to know how to can sugar peas so they are good.

From Reinholds R1 comes this letter and recipe:

We enjoy your newspaper very much, both my husband and myself. I especially like the section "Farm Wife and Family." I've tried several recipes and with success. I'd like to give my recipe for a very good cake which is called a

MIDNIGHT CAKE

Mrs. Clair G. Wenrich,
R1 Reinholds

- 1 1/2 cups all purpose flour
- 1 1/4 cups sugar
- 1/2 cup cocoa
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon vinegar
- 1/2 cup margarine
- 1 cup boiling water (scant)

Mix all dry ingredients together. Then add eggs, vanilla, vinegar and shortening and mix adding boiling hot water. Bake in moderate oven 375 degrees for 25 to 30 minutes. Bake in two 8-inch pans.

Here is another recipe for a Chess pie from a reader who had previously sent in a Rhubarb pie recipe but who does not enclose her name this time. She thought that she had forgotten the two egg yolks in her recipe for the



BROKEN BIKE?

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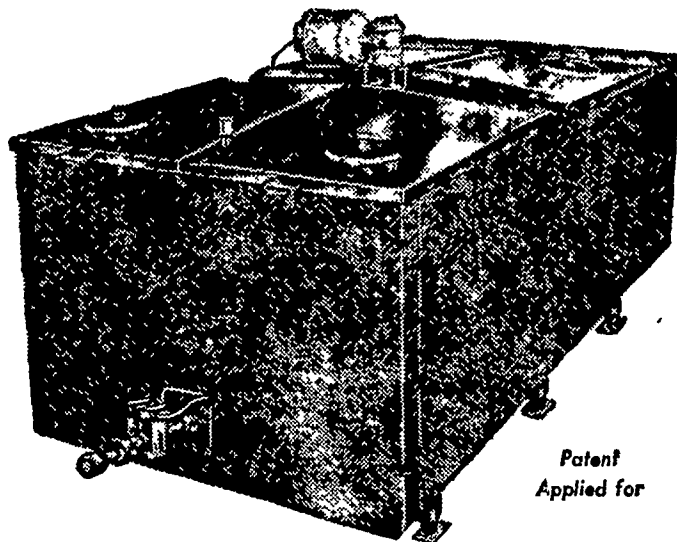
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