

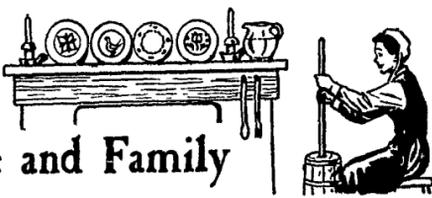
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For the Farm Wife and Family



JUBILEE JUMBLES
Mrs. Levi W. Stauffer
½ cup soft shortening
1 cup brown sugar (packed)
½ cup granulated sugar
2 eggs
1 cup undiluted evaporated milk
1 teaspoon vanilla
½ teaspoon soda
1 teaspoon salt
1 cup walnut meats or raisins or coconut
2¾ cups flour (I mix all-purpose flour with a small amount of cornstarch)

A few suggestions for rhubarb are sent in by a reader who does

not want her name used. She says in her letter

In reading over the rhubarb recipes I did not find any of the ways I cook it which is a favorite of my family.

I always remove the skin from the rhubarb. Then before cooking it I cut it in small (about one-half inch thick) I cover it with boiling water and let stand for about 15 minutes. Then drain and add a small amount of water to cook. When rhubarb is cooked remove from heat and add the necessary amount of sugar, also three or four oranges cut in small pieces or one lemon sliced thin.

Do not cook with oranges in it as it is not good that way.

Rhubarb is very easily canned by simply preparing as for cooking (but do not scald) and filling glass jars with the raw rhubarb. Fill jars with cold water, running jars over to get out all the air bubbles. Seal with the one-piece zinc lids as you do any other canning. Of course, this has to be cooked before using. Simply pour off about one-third of the water and cook as usual. This tastes quite good in winter when fresh rhubarb is out of season.

It will soon be time to can pickles and make tomato and pepper relishes. We have a few recipes you may want to try this season. If you have a favorite pickle or relish recipe that your family is especially fond of, we hope you'll send it in to us as soon as possible so that we can print it in time for our readers to use this summer.

Our first recipe is for Lime-water Pickles. Mrs. Victor L. Gish has sent it in to us, and she says I'm sending a pickle recipe which is very good. So many of my friends have requested it and I thought the readers of Lancaster Farming might enjoy making some of these crisp pickles.

LIME-WATER PICKLES

Mrs. Victor L. Gish, R3 Manheim

7 pounds pickles — sliced about one-fourth inch thick
1 gallon cold water
1 cup lime

Put lime in water, put pickles in for 24 hours. Rinse and let stand in clear water for three hours.

Boil together the following:
1½ quarts vinegar
1 quart water
9 cups sugar
1 teaspoon celery seed
1 tablespoon pickle spice
1 tablespoon salt

Boil and pour over pickles. Let syrup to a boil. Put pickles in syrup, simmer 30 minutes and can. Very nice and crisp.

BREAD AND BUTTER PICKLES

Mrs. Rufus B. Waltz, R3 Manheim

8 cups sliced pickles
2 cups sliced onions (salt onion, let stand 1 hour)
2 cups vinegar

SPOTLIGHT on ALCOHOL

"Forty-one percent of all arrests in the United States in 1955 were for drunkenness. No other single cause went above ten percent. The pleas of liquor interests for 'moderation sound good, but liquor and drunkenness cannot be separated'."

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Committee of 100
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Adv.

Jolly Stickers 4-H Club Makes Picnic Plans

The Farmersville 4-H sewing club, the Jolly Stickers, met Monday at the Hans Graf School.

Plans were made for the girls to go on a picnic.

3 cups sugar
2 teaspoons celery seed
1 or 2 teaspoons tumeric
4 green peppers
Few sticks cinnamon
Boil together 20 minutes and seal.

PEPPER RELISH

Mrs. Elmer V. Good, R1 Lititz
12 green peppers
12 red peppers
12 red peppers
12 medium size onions
Grind all, cover with boiling water for 15 minutes. Drain. Add one quart cider vinegar, two cups sugar and three tablespoons salt. Boil 40 minutes. Put in jars and seal.

Kosher Pickle Recipe Wanted

"Can some one tell me how to make the real Kosher pickles?" asks Phares G. Keller, R2 Lititz. If you can help by submitting a recipe, address it to Women's Page, Lancaster Farming, Quarryville, Pa.

With the canning season here, if you have any especially good recipes for canning, pickling or preserving, send them along.

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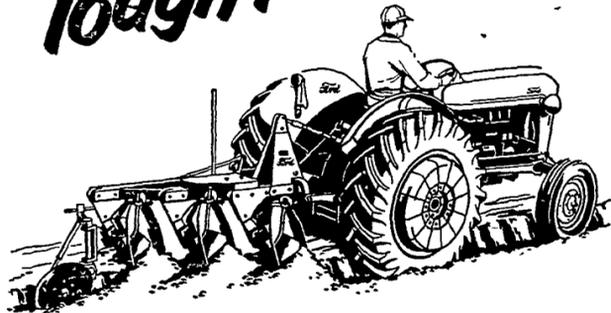
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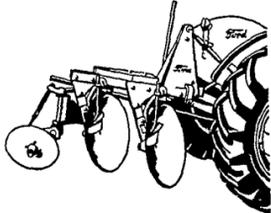
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