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berries; Bing cherries, cantaloupe and honeydew balls or peach, pear and orange wedges served with crackers and cheese.

A few more relish recipes:

SOUTHERN RELISH

Mrs. Mary Klinovski,
PO Box 12, Sadsburyville

- 1 peck green tomatoes (chopped)
- 4 onions (chopped)
- 4 green peppers (chopped)
- ½ ounce whole peppers
- ½ ounce allspice
- ½ ounce cloves
- ½ cup mustard seed
- (Combine above four items in muslin bag)
- 1 pound brown sugar
- 1 cup salt
- Vinegar

Place chopped tomatoes and onions in layers and sprinkle each layer with salt. Let stand overnight, then drain. Place in kettle, adding other ingredients. Boil 45 minutes. Remove spice bag and pour into hot sterilized jars. Seal each jar as soon as filled.

KETCHUP

Mrs. E. L. Rice,
R1 Kinzer

- 4 quarts strained tomatoes
- 1 pint vinegar
- 2 pounds white sugar
- Clives, salt and pepper to taste
- Put some mixed spices in a little bag and boil until the required thickness. Bottle and cap.

We have now a recipe using green tomatoes. Green Tomato Pie seems to be a favorite around this part of the country so you might like to try this recipe. Cora E. Mast, R1 Gap sends it in to us.

GREEN TOMATO PIE

Cora E. Mast,
R1 Gap

- 2½ cups green tomatoes, chopped or diced
- ½ cup of brown sugar
- 1 tablespoon salt
- 1 tablespoon vinegar
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg

A little grated orange rind
Cook tomatoes and raisins and season before putting in crust.
Mrs. Mast also adds:
Another good green tomato pie is to cook enough of green tomatoes chopped for a pie. Make very sweet and flavor with vanilla, a teaspoon of salt and two tablespoons vinegar. For anyone who doesn't care for spices this is very good.

Mrs. Mast says of this next recipe — "Another very good thing."

UNION CUSTARD

Cora E. Mast, R1 Gap

- 1½ cups of sour milk
- 1 cup sour cream
- 1 cup sugar
- 2 eggs
- 1 scant teaspoon soda
- 2 tablespoons of flour
- ½ cup of water
- Salt

UNCOOKED PEACH JAM

Well over 71 million bushels of peaches will be produced in this country this year, according to statistics of the U. S. Department of Agriculture. That means a lot of peaches to be eaten out-of-hand, to be sliced over cereal, served with sugar and cream, to go into peach shortcakes and crisps, or to be made into peach preserves or jams.

Here's a recipe developed by USDA home economists for an uncooked peach jam with full flavor of the fresh fruit. No waiting for a cool day to make this jam—you can make it in comfort no matter what the temperature. You'll have it this week to add a special touch to warm-weather meals, and you can tuck extra jars into the refrigerator or freezing for good eating all summer long

UNCOOKED PEACH JAM

- 3 cups crushed peaches (takes about two and one-half pounds peaches)
- 5 cups sugar
- 1 package powdered pectin
- 1 cup water
- To prepare fruit — Sort and wash fully ripe peaches, remove pits and skins, and crush the fruit.
- To make jam — Measure three cups of crushed peaches into a large mixing bowl. Add sugar, mix well, and let stand for 20

minutes stirring occasionally.
Dissolve the pectin in the water, bring to a boil, and boil for one minute. Add pectin solution to the fruit and sugar mixture and stir for two minutes.
Ladle the jam into jelly glasses or into suitable freezer containers, leaving ½-inch space at the top. Cover the containers and set stand for 24 to 48 hours, or until the jam has set. Then cover jam with ½-inch layer of hot paraffin. Makes about nine six-ounce glasses.

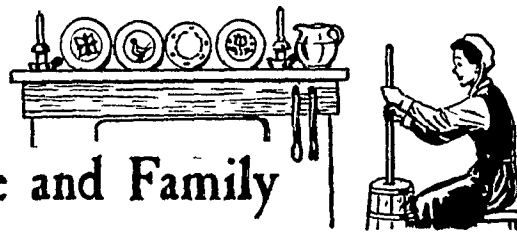
To store — Store uncooked jam in a refrigerator or freezer. It can be held for a few months in a refrigerator or up to a year in a freezer. If kept at room temperature it will mold or ferment in a short time. Once a container is opened, the jam should be used within a few days. Note: If the jam is too firm when opened for serving, it can be softened by stirring. If it tends to separate, stirring will blend it again.

HOUSEHOLD HINTS

One dozen lemons will make about 16 glasses of lemonade.
Canned lemon and lime juices are available in six, eight, 12, 16 and 32-ounce containers. It takes about one ounce of canned juice to make a glass of lemonade.
Variety of cheeses cut for a cheese tray should be cut in chunks rather than thin slices. are new to them. An adult-size flavor more evident.
Serve children small servings of food, particularly when they are new to him. An adult-size serving can look like a mountain to him.
To make a banana milkshake, mash a ripe banana, add one cup of milk and scoop of ice cream. Blend thoroughly with a beater, blender or mixer, and serve in a tall frosted glass.
Without milk, to get the adult requirement for calcium alone, a person might have to eat, besides the usual egg, meat, bread, butter and cereal, about 30 servings of vegetables and fruits a day.

"Ade" beverages are more than a cooling drink in summer. They are topflight sources of vitamin C, just as are all citrus fruits.
Of every dollar spent for groceries, 8 cents is for transportation costs.

For the Farm Wife and Family



One of the least-used variety meats are brains. Brains are a delicate meat, both in flavor and mixture, and are suitable for a light meal such as breakfast or lunch. Here, the pre-cooked tender meat is simmered in mushroom sauce and served over crisp toast.

BRAINS WITH MUSHROOM SAUCE

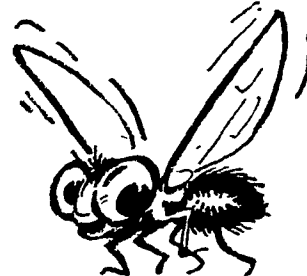
- 1 pound brains
- Water, salt and pepper
- 1 tablespoon vinegar or lemon juice
- 2 tablespoons butter or margarine
- 1 10½-ounce can mushroom soup
- ½ cup chopped celery
- 1 tablespoon flour

As soon as brains come from market, soak in salt water 15 minutes. Use two quarts cold water and two tablespoons salt. Simmer gently 15 minutes in fresh water to which vinegar or lemon juice has been added. Drain, drop into cold water, drain again, and remove any membranes. Refrigerate or use immediately.
Cook onions in butter 4 minutes over low heat. Add mushroom soup, diluted with one-half can water, and celery. Cover and simmer 20 minutes. Stir in flour, one-half teaspoon salt and one-fourth teaspoon pepper. Con-

tinue stirring and cook until thickened. Cut brains into serving pieces and add to sauce. Simmer until heated through. Serve on crisp toast. Four servings.

With the tomato season at hand we would like to have some of your recipes making use of tomatoes—relishes, soups, casseroles, salads or what have you. Hope we'll hear from you.

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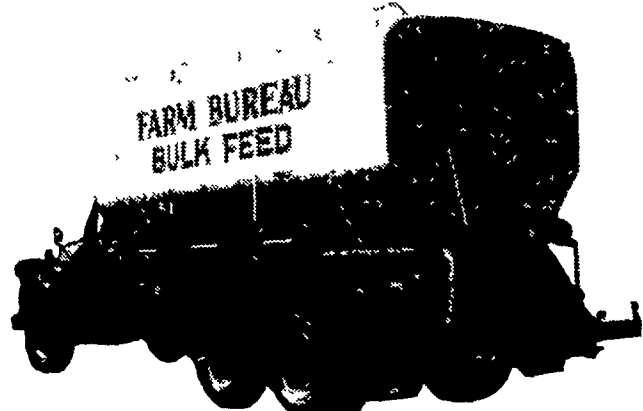
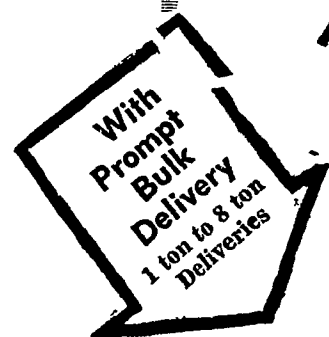
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