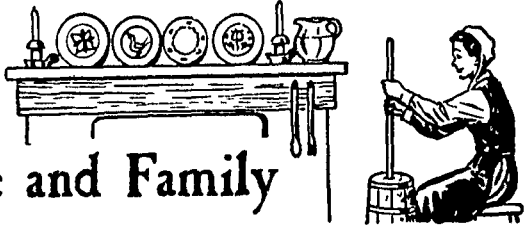


For the Farm Wife and Family



Sherbet, Ices, Ice Cream Can Add Extra Taste to Summer Fruit Salads

Do you remember what makes ices, sherbets, and ice creams different from each other?

An ice is a mixture of fruit juices, sugar and flavoring. A sherbet is an ice, but with egg whites, milk, cream, or gelatin added. Ice creams have a base of either cream or custard, beaten during freezing.

These frozen products can be easily made at home, thanks to modern refrigerators. A scoop of homemade, refreshing sherbet or ice dresses up a salad or fruit cup. It's also a welcome addition to a fruit juice blend. Serve ices with chicken or turkey. Fill smaller paper cups with an ice, freeze beforehand, and serve right on the dinner plate.

We have an answer to a request today. Mrs. Omar Umble sends in a recipe for Kosher Dill Pickles which was requested several weeks ago. She says in her letter.

We enjoy your paper. Thanks to the ladies who have contributed recipes; have tried a number of them and they were good. Someone requested a recipe for Kosher Dill Pickles. Here's the one I use.

KOSHER DILL PICKLES

Mrs. Omar Umble, Atglen, Pa.

- 35-40 3-inch pickles
- 1 cup pickling salt
- 8 cups water
- 2 cups vinegar
- 3 cups water
- 8 bunches dill
- 8 small hot red peppers
- 8 buttons garlic
- 2 tablespoons pickling spice
- Wash and dry pickles. Soak 24 hours in brine made of one cup salt, eight cups water
- Remove pickles from brine and dry. Combine vinegar, three cups

water, pickling spices and dill. Place on high heat. Bring to a boil; add pickles. Remove from heat. Pack into hot sterilized jars with at least one bunch dill, two hot red peppers and two buttons garlic. Place vinegar back on high heat. Bring to boil. Pour boiling liquid over pickles to within 1/2 inch of top of jars. Seal at once.

Mrs. Umble also has an answer to another problem:

To Mrs. Harvey Kurtz and Mrs. Tom Millard, Elverson, Pa. who requested ways to put coconut on cakes.

Ice layers, put together, then ice the side all around. Put coconut in soup plate, then lift cake by top and bottom and turn in the coconut until all iced side is covered with coconut; then put cake on plate, ice top and put coconut on top, patting with spatula or hand.

SANDWICH SUGGESTION

Ever try making sandwiches with frozen slices of bread?

Making sandwiches this way keeps the fresh quality of bread. It will also help "refrigerate" the lunch box — and save time in making sandwiches.

Bread is easier to spread when frozen than when soft and crumbly. The chill from frozen slices put together in closely wrapped sandwiches keeps the filling in between fresh — even keeps lettuce crisp for several hours. That chill also keeps other foods in the lunchbox cold. Then, when the slices thaw, they have the characteristics of fresh bread. All in all, it may be considered a "cool" idea, especially for summer

months when lunches often suffer from hot weather.

The best way to keep bread fresh and avoid staling is to keep it frozen — in the freezer, the frozen food compartment, or even the "ice cube" compartment of the refrigerator. Many families purchase a supply of bread for a week or two and keep it in their freezers. Frozen sliced loaves are especially convenient because the slices separate readily without thawing and may be used frozen not only for sandwiches but also for toasting. A frozen loaf thaws in 3 to 4 hours at room temperature. Frozen slices thaw more quickly.

Summertime is saladtime and here is one that we're sure everyone will like. It's main ingredient is the ever-popular carrot.

CARROT-NUT SALAD

- 2 cups coarsely grated carrots
- 1 green pepper chopped
- 1 teaspoon minced onion
- 1/4 teaspoon salt
- 1/2 cup nuts
- 1/4 cup mayonnaise dressing
- Lettuce
- 2 hard-cook eggs
- 1/2 cup pimento stuffed olives, sliced

Combine grated carrots with green pepper, minced onion, salt, coarsely-cut pecans or English walnuts and salad dressing. Serve on lettuce and garnish with sliced stuffed olives and quartered hard-cooked eggs.

Menu suggestion: Beef patties, corn on the cob, green beans, carrot-nut salad, biscuits, butter and sliced peaches with cream.

One of our readers, Mrs. S. Wayne Grube, RD #1, Lititz, writes to us and says

I sure would miss this paper as I look forward to seeing the new recipes every week. I often try some of them. After I made the Black Joe chocolate cake my husband said as far as he is concerned I can throw all my other chocolate cake recipes out.

I had another that I liked very much and I mislaid it I think it was sent by a Miss E. H. If you

still have it would you please print it again. It was a Maraschino Cherry Cake.

Well, Mrs. Grube, we cannot seem to locate the recipe you are looking for. Maybe one of our readers has kept the recipe or maybe Miss E. H. will see this and send it to you or to us. In the meantime here is a recipe to help you out in case you cannot locate the one you are looking for.

MARASCHINO CHERRY CAKE

- Cream together until fluffy:
- 1/2 cup soft shortening (half butter for flavor)
- 1 1/2 cups sugar
- Sift together:
- 3 cups sifted cake flour
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- Add alternately with:
- 1/4 cup cherry juice
- 1/4 cup milk
- Stir in:
- 1/2 cup chopped nuts
- 16 maraschino cherries, cut in eighths
- Fold in:
- 5 egg whites (3/4 cup) stiffly beaten

Pour into two 9-inch layer pans or one 13x9" oblong pan. Bake layers or oblong for 30- to 35 minutes at 350 degrees.

You might also like to try this recipe for a

MARASCHINO CHERRY CAKE

- Sift together:
- 2 1/2 cups flour
- 1 1/2 cups sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- Add:
- 1/2 cup shortening
- 1/4 cup maraschino cherry juice
- 1/2 cup milk
- 16 maraschino cherries, cut in eighths
- Cut shortening into sifted dry ingredients. Add milk and cherry juice. Beat vigorously with spoon or on medium speed of electric mixture for two minutes. Fold in cherries.
- Add:
- 4 large unbeaten egg whites
- Beat two more minutes

Fold in one-half cup chopped nuts

Pour in greased layer pans and bake for 30 minutes at 350 degrees. Makes two 9-inch layers.

Meat in every dish from cocktail to dessert sounds highly unlikely, doesn't it. Yet a way has been found to serve meat four times in one meal. We wouldn't recommend this menu everyday but here it is to show you it can be done. And quite tasty it sounds, too.

THE COCKTAIL: Pour cocktail juice over one-half cup cold roast veal (cut in 1/2-inch cubes) and one-half cup chopped celery. It makes a sort of shrimp cocktail without shrimp — but good. (The sauce — catsup or chili sauce with a taste of horseradish added).

THE MAIN DISH: Combine browned, cubed chunks of beef shank, Irish potatoes cut for french fries, carrots peeled and split, and onions sliced 1/4-inch thick. Wrap the ingredients together in aluminum foil and bake in a 350 degree oven for about one and one-half hours (or in the coals of an outdoor grill).

THE SALAD: Cook one onion in two cups of beef stock — the liquid that comes from stewing a not-so-tender piece of beef. Discard the onion. Soak one envelope of gelatin in one cup of cold water for five minutes and add the two cups of stock. Add the juice of one lemon and cool until it begins to thicken. Then add two cups chopped cold veal, one-fourth cup sliced stuffed olives, and one-half teaspoon chopped parsley. Put into a mold and chill until set.

THE DESSERT: Vanilla ice cream with mincemeat sauce. To make the sauce, combine one cup moist mincemeat with the grated rind of one orange and enough orange juice to give it the consistency you like.

How's that for a meal with lots of beef — and ingenuity?

(Continued on page 9)

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