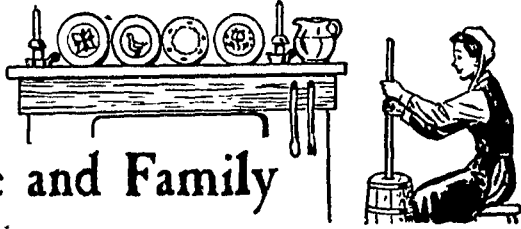


For the Farm Wife and Family



Peach Fritters, Coated and Fried, Make Luscious Snacks, Desserts

Summer is just about over — and with it goes the fresh peach season. We have here a recipe for you which makes use of the fresh peaches or the canned ones. Peach fritters stand in a class all by themselves. Imagine, if you can, golden luscious peach halves, dipped into a fritter batter and deepfat fried. Coated with confectioners' sugar, these fruit gems will certainly bolster dessert and snack suggestions.

PEACH FRITTERS

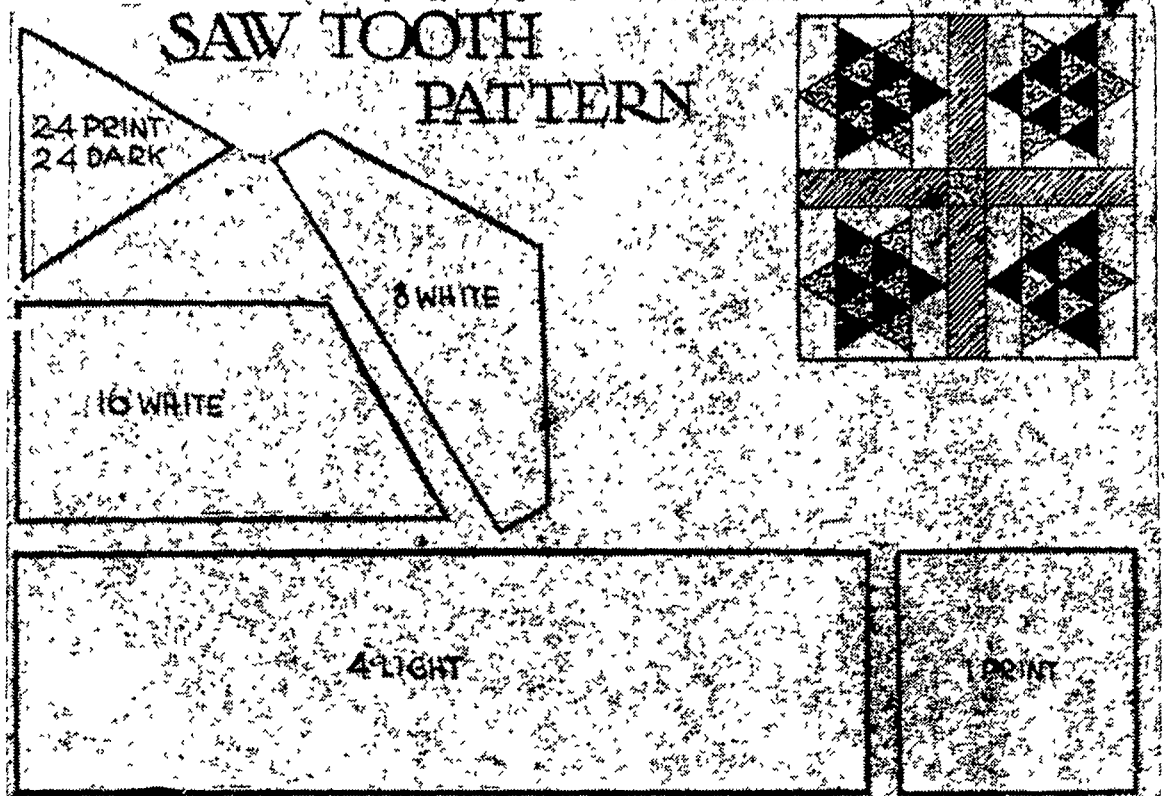
- 1 cup sifted enriched flour
 - ¼ cup sugar
 - ½ teaspoon salt
 - 2 teaspoons baking powder
 - 1 egg, slightly beaten
 - ½ cup milk
 - 2 teaspoons melted shortening
 - 6 to 8 Chng peach halves, cut into quarters
 - Fat for deep-fat frying
- Sift together flour, sugar, salt

and baking powder. Combine egg and milk and add gradually to dry ingredients. Stir until batter is smooth. Add melted lard. Dip each peach quarter into fritter batter. Cook in deep hot fat (350 degrees) until golden brown. Drain on absorbent paper. Serve immediately with confectioner's sugar, if desired. Yield 12 to 16 fritters.

Variety in daily meals is a constant problem for most homemakers. Especially during the summer when less of the homemaker's time is spent in the kitchen, this situation is ever present.

Chipped beef is a handy item to have on hand. It is quick to prepare and for last minute meals or unexpected emergencies, it might help to know simple ways to vary a basic creamed chipped beef recipe.

1. Cook two or three tablespoons of minced onion and green pepper in fat, before adding flour.
2. Add curry powder to the sauce (about one-fourth teaspoon curry powder to two cups sauce). Serve on fluffy white rice.
3. Add chopped, hard-cooked eggs.
4. Dried beef makes a hearty main dish out of a baked marmaroni and cheese casserole.
5. If planning to serve creamed dried beef over toast, perhaps you might like preparing a cheese sauce rather than a regular white sauce.



AN EXPERIENCED QUILT-MAKER will readily see that this pattern depends on the color selection for the beauty of the quilt. Be sure to allow for seams. If you haven't sent your favorite pattern in, sit

down this week-end, make a sketch of it, and mail it to: Farm Wife and Family, Lancaster Farming, Quarryville, Pa. (Copyright: Weekly Star Farmer)

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CREAMED CHIPPED BEEF

- 6 ounces chipped beef
 - 3 tablespoons shortening
 - 3 tablespoons enriched flour
 - 2 cups milk
- Biscuits or toast
- Melt shortening in frying-pan and cook beef until crisp. Add flour and blend. Stir in milk slowly. Cook until thick, stirring constantly. Serve on biscuits or toasted bread. Yield four servings.

We have two more pickle recipes for you today. The first is from Mrs. Daniel Martin, R1 New Holland. It is for

SPICED PICKLES

Mrs. Daniel N. Martin, Box 259, R1 New Holland

- 8 cups sliced pickles
- 1 cup sliced onions
- 2 cups vinegar
- 2½ cups brown sugar
- 2 teaspoons celery seed
- 1 tablespoon salt
- 1 teaspoon mustard seed
- 1 teaspoon turmeric

Two-inch piece cinnamon stick. Cook all together slowly one-half hour. Then put in jars and seal.

It is not too late to make Spiced Watermelon. Perhaps you would like to try Mrs. Eyman's recipe.

SPICED WATERMELON

Mrs. Herbert D. Eyman, 146 Franklin St., Strasburg, Pa.

- Dice melon. Rinse, boil without salt until partly done. Drain.
 - 20 cups melon
 - 7 cups granulated sugar
 - ½ teaspoon oil of clove
 - ¼ teaspoon oil of cinnamon
- Bring this to a boil and pour over cooked melon. Let stand until next morning. Drain and heat syrup for three days. The fourth day put all together. Bring to a boil, put in jars and seal.

A nice letter comes from Mrs. John S. Dourte, R2 Manheim. I like your Lancaster Farming very, very much. It's so interesting, all the items you publish are right at home. Many times in other farm papers it's so far away.

Especially do I like your recipes. I never miss reading them. Now that corn is in season and it's now plentiful, I'm sending you a corn fritter recipe which may help satisfy the corn appetite of some folks. It is my own make up.

CORN FRITTERS

Mrs. John S. Dourte, R2 Manheim

- 2 cups grated corn
 - 2 large or three medium eggs
 - 3 tablespoons pancake flour
 - 1 teaspoon sugar
 - Salt and pepper to taste
- Fry in vegetable shortening. Deep frying not necessary.

CELLAR STAIRS

Cellar stairs were found to be special accident hazards to elderly people living in farm homes in a recent survey. Some 600 people over 65 years old were interviewed in a study of housing conditions and needs of this age group of farm people.

Most of those people lived in houses with stairs. Many of them no longer used the stairs to the second floor but almost all used basement stairs. Many of these stairways were poorly lighted, steep and cluttered, thus a special hazard to those whose eyesight often was not as keen as it once was and whose step was not as steady.

For safer stairs, safety specialists in several states offer these suggestions: A strong handrail the full length of the stairs; good light on every step, keeping steps in good repair so that the tread is firm and even; top and bottom step painted white as a reminder; keeping stairs free of any sort of clutter. The stairway should never

be used for storage. Until good lighting can be installed, a flashlight on a shelf at the top of the stairs may help light the way safely.

It's no wonder families see eye to eye on this Chili Meat De Luxe Casserole. Not only does it provide a budget dish with style, it also affords the homemaker a quick meal-in-one entree for last minute meals.

The homemaker's old friend, chili powder, adds the intriguing spice to this dish. The meat — ground beef plays the headlining role and homemakers don't have to be told the life-saving role this meat affords them whether it's January or July.

Emphasis is placed on the

(Continued on page 9)

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