

1 cup whipping cream
 1/2 cup mashed strawberries
 Pour the cold water into a saucepan and sprinkle the gelatin on top of the water. Let stand for 5 minutes.

Place saucepan over a low heat and stir until the gelatin has dissolved. Add the hot cooked rice. Add sugar, salt and vanilla. Mix well and cool. When mixture begins to thicken, fold in the cream which has been whipped. Add the well. Some strawberries are sweeter than others, so taste to see that the sugar used is enough. Turn into a greased mold or individual dessert dishes. If the Rice Strawberry Bavarian has been molded, chill until firm. Then unmold and serve with sliced sweetened strawberries. This recipe makes 5 servings.

QUICK BUTTERSCOTCH RICE DESSERT

Make this dessert by cooking together 3/4-cup uncooked rice and 4 cups milk in a large saucepan. Place the saucepan over a low heat for the cooking period. Cook covered, for about one hour or until the rice has absorbed the milk. Stir several times during the cooking. While the rice and milk are cooking together, mix two cups dark brown sugar, 1 teaspoon salt and 1/4 cup butter or margarine. Cook over low heat until this mixture becomes syrupy. Then add one teaspoon of vanilla. Stir this brown sugar mixture into the hot cooked rice. Chill before serving. If desired, press the warm rice and brown sugar mixture into a well greased dessert mold. Chill and then unmold. Serve the dessert or the molded butterscotch rice dessert with whipped cream. For a "company pretty" dessert, sprinkle chopped red cherries over the whipped cream, which has been arranged around the molded dessert or on top of the dessert.

One of our readers has sent us a recipe for Chocolate Cookies. She says in her letter:

I enjoy reading the Lancaster Farming very much, especially the recipes. I have tried quite a few with success and wish to try some more. Also enjoy the quilt patterns very much. I am sending a receipt for Chocolate Cookies.

CHOCOLATE COOKIES

Mrs. Elizabeth Zimmerman, Terre Hill
 4 cups brown sugar
 1 1/2 cups butter and lard
 3 cups buttermilk 3/4 cup cocoa
 3 teaspoons vanilla
 3 teaspoons soda
 3 teaspoons cream of tartar
 1 teaspoon salt
 Add enough flour to drop from spoon.

Cream the sugar and lard. Sift the dry ingredients and add alternately with buttermilk.

REQUEST

One of our readers has requested a recipe which she says may be a little out of season but she would like to have it anyway. It is for spiced cantaloupe. I'm sure some of you ladies will be able to help her out. Let us hear from you.

Are you getting bored with icing your cakes with the same icing time after time? How about trying these?

MARSHALLOW LEMON ICING

2 egg whites
 1 cup sugar
 1 tablespoon water
 3 tablespoons lemon juice
 1/2 teaspoon grated lemon rind
 2 drops almond extract
 16 marshmallows
 Place unbeaten egg whites, sugar, water and lemon juice in saucepan; beat with egg beater until thoroughly mixed. Place on low heat. Beat constantly with rotary beater 3 to 4 minutes or until frosting will stand in peaks. Remove from heat; add lemon

and almond extract. Beat until thick enough to spread. Fold in marshmallows which have been cut in quarters. Spread on cake. Yield: Icing for tops and sides of a 2-layer cake.

Note: For white Icing omit water, lemon juice and rind; substitute 1/4 cup of water.

RICH CHOCOLATE ICING

1 1/2 squares unsweetened chocolate
 1/2 cup cream or top milk
 1 tablespoon butter or margarine
 1 egg yolk
 1/8 teaspoon salt
 1/2 teaspoon vanilla
 2 cup sifted confectioners' sugar

Place chocolate, cream and butter in a saucepan on low heat. Stir until chocolate has melted. Cool slightly. Beat in unbeaten egg yolk, salt and vanilla. Stir in confectioners' sugar until frosting is thick enough to spread. This makes enough icing for the tops of 2 (8 or 9-inch) layers. Double the recipe for 4 layers of cake.

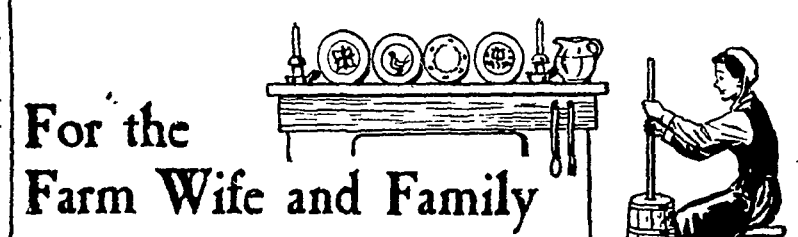
We're sure your family will go for these

E-Z CHOCOLATE GOODIES

3 tablespoons butter or margarine
 1 (6-ounce) package semi-sweet chocolate pieces
 1 pound marshmallows
 1/4 teaspoon salt
 1 teaspoon vanilla
 1 cup crisp rice cereal
 1 cup broken nut meats

Place first three ingredients in 2-quart covered saucepan in order given. Heat over low heat for 35 minutes. Stir mixture; continue heating 10 minutes longer. Add remaining ingredients; mix thoroughly. Spread in greased 8-inch square pan. Chill in refrigerator until firm. Cut in squares. Yield: 2 dozen squares.

Several weeks ago we request-



For the Farm Wife and Family

ed some recipes for baked squash and our good friend Emma Fox has sent us some. Her first recipe is for

BAKED SQUASH

Emma S. Fox, RD3 Ephrata

1 squash
 1/4 teaspoon salt
 1 tablespoon sugar
 3 tablespoons Brer Rabbit Molasses
 1 1/2 teaspoons hot water
 3 tablespoons butter

Wash squash; quarter, remove seeds. Cook in boiling salted water several minutes. Peel. Place squash in baking dish; sprinkle with salt and sugar. Combine molasses and hot water; pour over squash. Dot with butter. Bake in moderate oven, 350 degrees, 55 minutes or until tender.

SQUASH GEMS

Emma S. Fox, RD3 Ephrata

3/4 cup mashed squash
 1 cup milk
 1/2 cup sugar
 1 well-beaten egg
 2 cups flour
 1 teaspoon baking soda
 2 teaspoons cream of tartar
 1/4 teaspoon salt
 2 tablespoons melted butter

Combine squash and milk. Stir in sugar and egg. Mix and sift flour, baking soda, cream of tartar, and salt. Add to first mixture. Add butter.

Turn into hot, greased cupcake pans. Bake in hot oven (400 degrees) 20 to 30 minutes or until done.

Farm Women 2 Making Plans For Banquet

Society 2 met in the home of Mrs. Charles Keller, R2 Lititz, on the afternoon of Nov. 9. The program started with the group singing three songs.

Mrs. Mary Sahrn read the scripture. She selected the 96th Psalm, which was followed by the Lord's Prayer and a salute to the flag.

Roll call was answered with safety hints. Twenty members were present.

During the business session, a report was given on a baked goods sale held Nov. 8. The Society will give a donation to Muscular Dystrophy and to the Christmas Seal campaign.

The president, Mrs. John O. Snively, appointed a committee of three to select a place for the annual banquet, the date and the menu. The officers of the Society met Monday evening to plan the year book.

A box of food, frozen and canned fruits and vegetables and chickens, was collected to be given to the Rev. and Mrs. Foelner in Manheim for distribution.

Refreshments were served by the hostess and the two co-hostesses, Mrs. Ruth Keller, and Mrs. Roy R. Shelly.

SUBSCRIBER SAYS

Mr. and Mrs. Norman L. Zeager, R1 Elizabethtown
 Dear Folks of Lancaster Farming: We surely like the Lancaster Farming. I especially like the pages for the Farm Wife and Family and my husband the livestock market reports.

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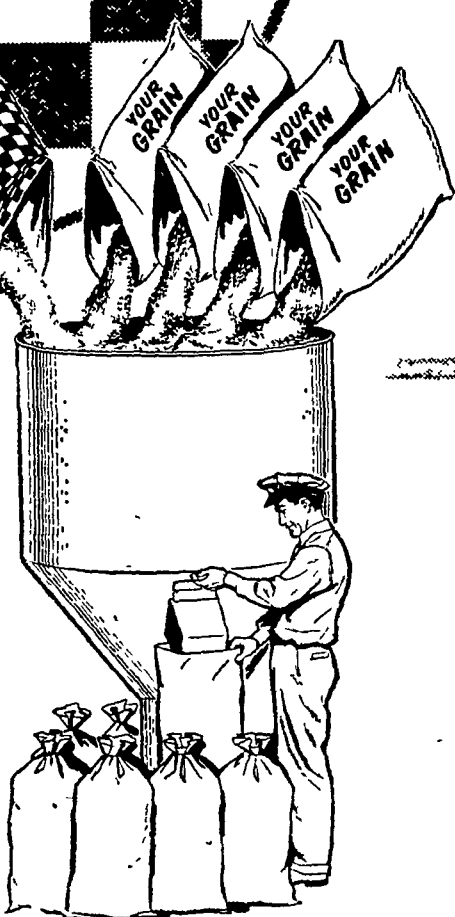
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