

# For Farm Women . . .

(Continued from page six)

Blend and put in pie pan, reserving two tablespoons crumbs for top.

## CUSTARD

- 2½ cups milk
- 3 egg yolks
- ½ cup brown sugar
- ½ cup white sugar
- 4 tablespoons flour

Cook until thick and pour in crust. Top with egg whites and crumbs.

## QUAKERTOWN PIE

Vivian Groff, RD Quarryville

- 1 cup sugar
- 2 cups water
- ½ cup molasses
- 1 egg
- 1 tablespoon flour
- 1 teaspoon vanilla

Boil and put in two crusts.

## TOPPING

- 2 cups flour
  - ¾ cup granulated sugar
  - ½ cup shortening
  - 1 teaspoon soda
- Rub together and put on top of liquid. Bake at 400 degrees.

## SHOOFLY PIE

Mrs. Ruth Harrington,  
Quarryville

### FILLING

- 1½ cups boiling water
- 1 teaspoon baking soda
- 1 cup molasses

### CRUMBS

- 4 cups sifted flour
- 2 cups brown sugar
- 1 cup shortening
- ¼ teaspoon salt

Pour the boiling water over soda and stir into the molasses. Line two pastry tins with pie crust. Pour liquid into crusts. Sprinkle crumbs on top. Bake at 350 degrees for 30 to 40 minutes.

This recipe may be out of season right now but we're sure you'll want to file it away for next strawberry season.

## STRAWBERRY PRESERVES

Ada Gaul, Quarryville

- 1 cup cold water
- 6 cups sugar (three pounds)
- 2 cups crushed strawberries
- ½ teaspoon powdered alum

Boil water and sugar together about 10 minutes. Then add crushed strawberries and boil 5 minutes. Add powdered alum and boil 1 minute more.

Something special for dessert—

## ANGEL CUSTARD DESSERT

Evelyn Landis, RD Quarryville

Remove crusts from an angel food cake. Tear the cake into pieces (two forks are handy for this) Half-fill a well-oiled angel cake pan with cake pieces. Add angel custard filling:

- 1 tablespoon (one envelope) unflavored gelatin
- ¼ cup cold water
- 6 beaten egg yolks
- ¾ cup sugar
- 1½ teaspoons grated lemon peel
- ¾ cup lemon juice
- ¼ cup sugar
- 6 stiff-beaten egg whites

Soften gelatin in cold water. Combine egg yolks three-fourth cup sugar lemon peel and juice. Cook over hot (not boiling) water stirring constantly, till mixture coats metal spoon. Remove from heat; add softened gelatin and stir to dissolve. Cool till partially set. Beat three-fourth cup sugar in egg whites. Fold into custard.

Then add more cake. Chill until firm. Unmold on serving plate. The dessert is gold and white, like a daffodil cake. Cut in wedges and serve with whipped cream.

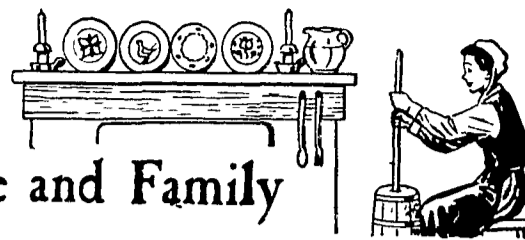
And now for some cake recipes

## QUICK CHOCOLATE CAKE

Janette Miller, Quarryville

- 2 ounces, (squares) choco

# For the Farm Wife and Family



late, grated  
1 cup boiling water  
½ cup shortening  
2 cups sugar  
½ teaspoon salt  
2 cups sifted flour  
1½ teaspoons baking soda  
½ cup sour milk  
2 eggs, beaten

Heat chocolate, water and shortening until chocolate is melted and the mixture is glossy. Remove from heat and place in mixing bowl. Add remaining ingredients in order listed. Beat vigorously for 2 minutes (This batter is very thin. Do not add more flour) Pour into greased pans and bake in moderate oven (350 degrees) 30 to 35 minutes. Makes 2 (9 inch) layers. Frost with any icing you desire.

## APPLESAUCE CAKE

Beulah G. Hamp, Quarryville

- ½ cup shortening
- 1 cup light brown sugar, firmly packed
- 1 egg
- 1 cup sweetened applesauce
- 1½ teaspoons grated lemon rind
- 3 tablespoons vinegar
- 1 cup raisins
- 2 cups sifted cake flour
- 1 teaspoon baking soda
- ¾ teaspoon salt
- ¼ teaspoon cinnamon
- ¼ teaspoon cloves

Cream shortening until smooth. Add brown sugar gradually, creaming until light and fluffy. Add egg and beat until light. Combine applesauce, lemon rind and vinegar, add alternately with sifted dry ingredients, beating well after each addition. Stir in raisins. Bake in greased 8 x 8 x 2 pan in 350 degree oven for 45

minutes. Frost with 4X sugar frosting.

## BLACK MIDNIGHT CAKE

Ruth Owen, Quarryville

- 2½ cup soft shortening
- 1½ cups sugar
- 3 eggs
- 2¼ cups sifted cake flour
- 2½ cup cocoa
- ¼ teaspoon baking powder
- 1¼ teaspoon soda
- 1 teaspoon salt
- 1½ cups water
- 1 teaspoon vanilla



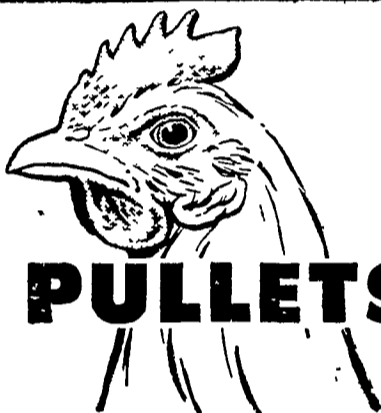
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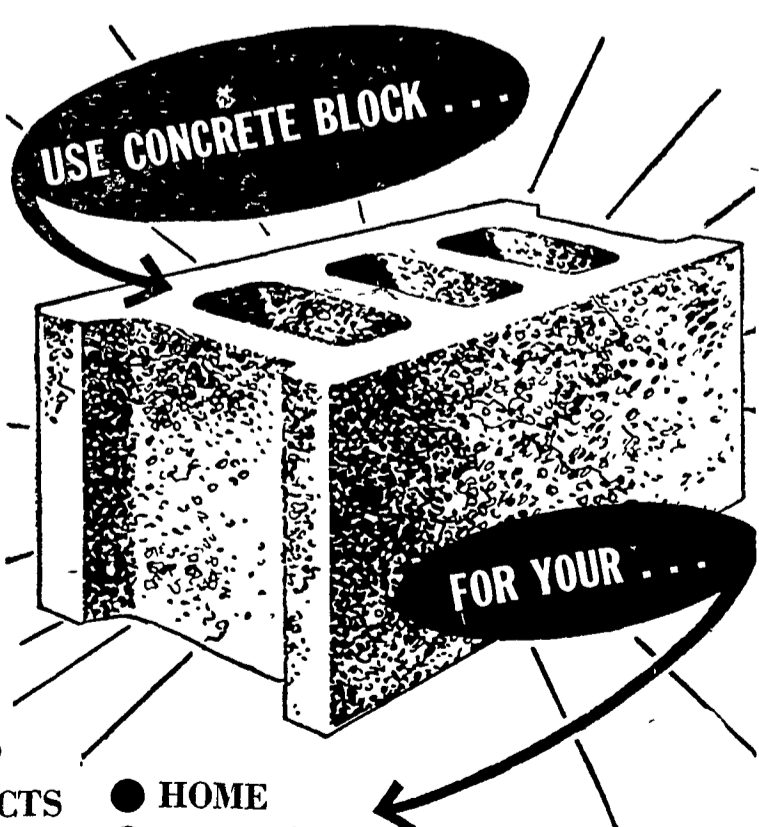
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