

Lanc. County Girl Is Crowned Pa. Peach Pie Queen

On Thursday of last week, pretty Mary Jane Hill was runnerup in the County 4-H Posture Queen contest. On Friday she was runnerup no longer but a queen in her own right. At York she was crowned Peach Dessert Queen of Pennsylvania for her Peach Crisp pie which she made in front of the judges from an original recipe. In winning the title she defeated contestants from Adams, Lehigh, and York Counties.

Last year Mary Jane finished fourth in the contest. She explained that she did not have an original recipe last year and felt that she stood a better chance of winning if she did have one.

The daughter of Mr. and Mrs. Arthur Hill of Brickerville she will be a Junior in Home Economics at Warwick Union High School this year. She plans to be a Home Economics Teacher and says she loves sewing, cooking, playing the piano, and working on her father's 12 acre farm.

Her reign as Peach Dessert Queen will include personal appearances in the state, charm school in Philadelphia and a tour to Atlantic City.

Here is her prize winning recipe:

PEACH CRISPY PIE

Crust
2 cups unsifted flour



MARY JANE HILL

1 teaspoon salt
2-3 cup lard
¼ cup tap water
Combine flour and salt. Add lard and blend with pastry blender until mixture resembles coarse meal. Add water all at once and blend. Form into two balls. Roll out one for bottom crust. Roll other ball and cut into ½ inch strips for lattice top.

Peach Filling

¼ cup granulated sugar
3¼ tablespoons flour
½ teaspoon almond extract
¼ teaspoon cinnamon
Dash of salt
3 cups peaches
¼ cup butter
¾ cup brown sugar
½ cup unsifted flour

For Farm Women

(Continued from page eight)

Liquid
One-third cup water
Two cans (3 ounces each) mushrooms, drained
One-half cup sour cream
One teaspoon salt
One-fourth teaspoon pepper
Two tablespoons flour

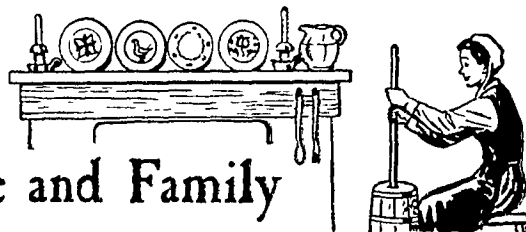
Put liver into ½-inch cubes and brown with onion in hot fat. Cook over low heat until meat is tender, about 8 minutes. While meat is cooking, heat mushroom liquid and water until boiling and dissolve bouillon cube in mixture; cool slightly and add mushrooms, cream, salt, and pepper and blend. Push meat to side of pan and stir flour in drippings. Add mushroom mixture to meat, heat thoroughly and serve on toast. 4 servings.

Serving spareribs soon. Skip your regular barbecuing or baking recipe and try braising the meat.

In this savory sparerib recipe, the meat is slowly cooked over a low heat in bouillon accented

Blend together first five ingredients. Toss lightly with peaches. Spoon into pie shell. Combine the butter, brown sugar and ½ cup flour. Sprinkle over pie filling. Cover pie with lattice top. Bake in 425 degree oven, 35-40 minutes or until brown.

For the Farm Wife and Family



with allspice.

SPICED SPARERIBS

Two pounds spareribs
One cup bouillon
One tablespoon crushed whole allspice
Two teaspoons salt
One-fourth teaspoon pepper

Cut ribs into serving size pieces. Place the meat in a cold skillet and cook over low heat until browned on all sides. Add bouillon, allspice, salt, and pepper. Cover skillet and cook over low heat until tender, about 1½ hours. 4 servings.

A can of luncheon meat, one of soup and a package of frozen vegetables are easily turned into a hearty casserole, ideal for serving in a hurry on some of the busy days ahead.

LUNCHEON MEAT CASSEROLE

1 can luncheon meat
1 package frozen mixed vegetables
1 can (10½ ounces) cream of mushroom soup
⅓ cup milk
¼ teaspoon Worcestershire

sauce

2 tablespoons melted butter
½ cup dry bread crumbs
Cut luncheon meat into eight slices. Break up block of frozen vegetables and place in a 1½ quart casserole. Top with luncheon meat slices. Dilute soup with milk and stir in Worcestershire sauce. Pour over meat and vegetables. Toss butter with crumbs and sprinkle over top of meat and vegetables. Bake at 375 degrees for 30 minutes. 4 servings.

Slit a frankfurter; stuff it with a mixture of catsup, chopped olives, and oregano; wrap in cheese pastry and bake it. The result is frank-cheese delight — wonderful for serving at a casual supper or as a party snack.

FRANK-CHEESE DELIGHT

10 frankfurters (about 1 pound)
½ cup catsup
¼ cup minced black olives
1 teaspoon oregano
2 cups sifted flour
1 teaspoon salt
½ cup lard
¼ cup grated cheese

(Continued on page ten)



Home Improvements

Storm Doors, Windows, Jalousies,
Awnings, Roofing, Siding,
Carpentry, Roof Coating

Authorized Ruberoid Applicator

Ralph F. Kline

405 S. Broad St. Ph. MA 6-7474 LITITZ, PA.
VISIT OUR STAND AT ROOT'S
COMMUNITY MARKET

20 years experience in Home Improvement field
Our experience is your safeguard. Why take chances?



Our Customers Are
Our Best Salesmen

Pa US Approved
Pullorum-Typhoid Clean

KEYSTONE HATCHERY

Rep: Daniel R. Myer
Ph. Leola OL 6-2243
Hatchery: Ph. Leola OL 6-6783
Farm: Ph. Ephrata RE 3-6179

FARMERS SUPPLY



Good Pastures Mean
Good Livestock—
Use PASTURGRO

Learn The Facts About This Amazing New Invention

The Hawkins Patented
Slatted Poultry House
Floor

Permanent Mechanical
Litter
Perpetual Cleanliness



... patents pending

THERE IS A NEW, EASIER AND MORE PROFITABLE WAY TO HOUSE YOUR LAYING HENS

1. Would you like to keep twice as many Hens in your present houses?
2. Would you like to Clean your Laying Houses only once each year?
3. Would you like to Eliminate all Litter Cost and Labor with Litter?
4. Would you like to get better Egg Production?
5. Would you like to gather Cleaner Eggs than you ever thought possible?
6. Would you like to Eliminate Filth and Wet Spots in your laying houses?
7. Would you like to produce Better Quality Market Eggs?
8. Would you like to Eliminate Medication Costs to control Intestinal Parasites?

If Your Answer Is "Yes" To The Above Questions—
Stop In To See Us Today. Let Us Show You This Revolutionary New Invention—

"The Hawkins Patented Slatted Poultry House Floor"


Hiestand, Inc.,
Marietta, R. D. 1
Ph. HA 6-9301

Windle's Hatchery
Cochranville
Ph. Atglen LY 3-6143

BY THE 10TH



Savings added to your account here by the 10th of the month earn from the 1st—so it pays to save now! If you do not have an insured savings account here, why not open one right away? A convenient amount will get you started. Good earnings paid on savings, here, help your account grow faster!

ACCOUNTS INSURED TO \$10,000



FIRST FEDERAL
Savings and Loan
ASSOCIATION OF LANCASTER

25 North Duke St.
Phone EX 7-2818

Gilbert H. Hartley, Treasurer
Emlen H. Zellers, Secretary

PASTURGRO is specially formulated to meet pasture needs. It supplements plant nutrients in your soil. It gives the balance of growth elements needed to produce grass and legumes with higher feeding value and greater carrying capacity.

Use Pasturgro During September to improve your grassfields.

WINTER RYE

—Tetra Petkus
—Balboa

SEED WHEAT

—Cert. Pennol
—Cert. Thorne
—Cert. Seneca

WINTER OATS

—Cert. Le Corte
—Cert. Du Bois

WINTER BARLEY

—Cert. Wong
—Cert. Kenbar

TOBACCO
APRONS
Double Thickness
\$2.98 EACH
2 FOR \$5.00

FARMERS SUPPLY CO.

137 E. KING ST.
Open Daily 8:30 Friday
till 9
Monday 8:30 - 12:30