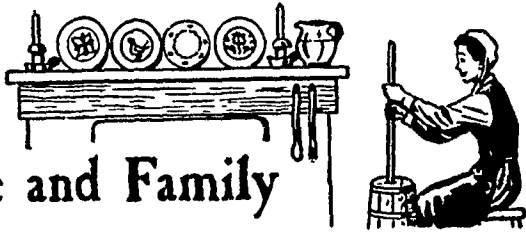


For the Farm Wife and Family



Farm Women's Society No. 14 Name Some Of Their Favorite Recipes

Today we are featuring recipes from Farm Women Society No. 14. Organized in 1935 this group now lists 44 members. These ladies meet the second Wednesday of each month and plan for their favorite projects, such as sewing cancer pads, sewing at the hospital one day each year, taking cupcakes and fruit or ice cream to the County Home once each year besides contributing to many other charitable organizations during the year. To keep a balance in the treasury they hold a plant and food sale among themselves each spring and fall, serve luncheons, have stands at farm sales, hold rummage sales and pay dues once a year. They also have a birthday fund which is used for a charity at Christmastime.

Each summer a family picnic is held and a party is complete with food and presents at Christmas time. This group goes on bus trips, holds demonstrations, and usually has a guest speaker at its meetings.

And now for some of their favorite recipes.

Very timely for this time of the year are two spice recipes, which are "handed-down" recipes, favorites of Mrs. Clarence S. Herr, Strasburg.

BREAD AND BUTTER PICKLES

Mrs. Clarence S. Herr, Strasburg, Pa.

4 quarts sliced cucumbers

4 onions, sliced
6 sweet peppers, cut in slices
2 teaspoons mustard seed
2 teaspoons ground mustard
4 teaspoons salt
1 teaspoon tumeric
2½ cups vinegar
½ cup water
3 cups sugar
1 teaspoon saccharin
1 teaspoon celery seed
Mix all together, boil together 30 minutes. Pack in hot jars and seal at once. Makes 7 pints.

SPICED CANTALOUPE

Mrs. Clarence S. Herr, Strasburg

6 cups sugar (white)
3 cups water
1¼ cups (minus 1 tablespoon) vinegar

3 teaspoons salt
Heat all together. This makes enough syrup for seven quarts. Peel and slice cantaloupes. Pack in quart jars, pour heated syrup over cantaloupes, seal jars and cold pack 20 minutes. Count boiling time only.

Note There are not any spices used in this recipe.

Another pickle recipe comes from Mrs. C. L. Landis, Ronks RD1.

SOUR RED BEETS

Mrs. C. L. Landis, Ronks RD1

Scrub beets and cook until soft, saving the liquid. Skin and slice. Bring the following to a boil
¾ cup sugar

¾ cup cider vinegar
1 cup water
½ cup red beet liquid
1 scant teaspoon salt
Add enough beets for a quart and simmer about 5 minutes. Pack in jars and seal.

Mrs. J. Lloyd Harnish, RD6, Lancaster, shares her Chow-Chow recipe with us.

CHOW-CHOW

Mrs. J. Lloyd Harnish, RD6, Lancaster

½ peck green tomatoes
2 quarts small onions
15 sweet peppers (red-green-yellow)

1 dozen ears corn
2 large stalks celery
2 quarts lima beans
1 head cabbage (medium-size)
1 bunch carrots, diced
2 tablespoons mustard seed
2 quarts vinegar
6 cups white sugar
Boil onions and beans and carrots separately until tender. Chop tomatoes, celery, cabbage, peppers fine or put through food chopper. Put ingredients together and salt well with several hands of salt. Mix well and drain in colander for three hours.

Heat vinegar, sugar and mustard seed. Put all but onions, lima beans and carrots in heated vinegar and boil ½ hour. Then add onions and beans and stir well together. Put in jars and seal.

A favorite this time of year is Potato Salad —

POTATO SALAD

Mrs. J. Lloyd Harnish, RD6, Lancaster

2 cups cold boiled potatoes

½ cup finely chopped celery
½ cup chopped English walnuts
2 peppers
2 hard-cooked eggs
1 onion

DRESSING

2 eggs
¼ cup cream
¼ cup vinegar
2 tablespoons sugar
1 teaspoon butter
1 teaspoon celery salt
Pepper and salt to taste
Beat eggs, add cream, vinegar, sugar, and seasonings and cook until thick. Add one teaspoon prepared mustard.

A tasty dessert for these hot summer days —

RHUBARB SAUCE

Mrs. Willis Leaman

4 cups rhubarb (cooked about 10 minutes or longer)
2 cups sugar or more
¾ cups water
1 pack orange gelatin
1 pack strawberry gelatin
Cook the rhubarb and add the gelatin last

Cookies are favorites in the summertime — or anytime — if they're made as in the following recipes.

PECAN BALLS

Mrs. Raymond Barge, RD2 Ronks

1 cup butter
2 cups flour
4 tablespoons sugar
2 teaspoons vanilla
1 cup chopped pecans
Cream sugar, butter; add vanilla, flour and nuts.

Roll in hands to make balls. Bake at 300 degrees for 35 to 40

minutes. Roll in powdered sugar immediately after removing from oven.

OATMEAL COOKIES

Mrs. Paul G. Longenecker, RD1 Strasburg

1 cup shortening
1 cup brown sugar
1 cup granulated sugar
1 teaspoon baking soda
2 eggs
½ teaspoon salt
½ teaspoon vanilla
½ teaspoon cinnamon
1¼ cups flour
3 cups Mother's Oats (fold in last)

Bake at 300 degrees.

Mrs. Maurice Herr submits her favorite chocolate cake recipe.

CHOCOLATE CAKE

Mrs. Maurice G. Herr, Refton

¾ cup shortening
3 cups brown sugar
3 eggs
¾ cup thick milk
6 tablespoons cocoa
3 cups flour
2¼ teaspoons soda
½ teaspoon salt
¼ cup hot water
1 teaspoon vanilla
Blend sugar and shortening and add eggs. Sift dry ingredients and add alternately with thick milk. Add hot water and vanilla last. Makes 2 9-inch layers. Bake at 350 degrees for 30 to 35 minutes.

DATE AND NUT CAKE

Mrs. C. L. Landis, Ronks RD1

1 cup boiling water
1 cup chopped dates

(Continued on page 9)

SUPER

Self Service

SHOES!

220 W. King St.

Lanc. Co.'s Largest Shoe Store

All 1st Quality

SUPER LOW PRICES

ROOM HEATERS WATER HEATERS

GAS STOVES GAS CLOTHES DRYERS

Many Other Gas Appliances

Priced Low to Sell — Our Service the Best

Our green tanks match shrubbery

WARD BOTTLE GAS, EPHRATA, PA.

YOUR CHOICE

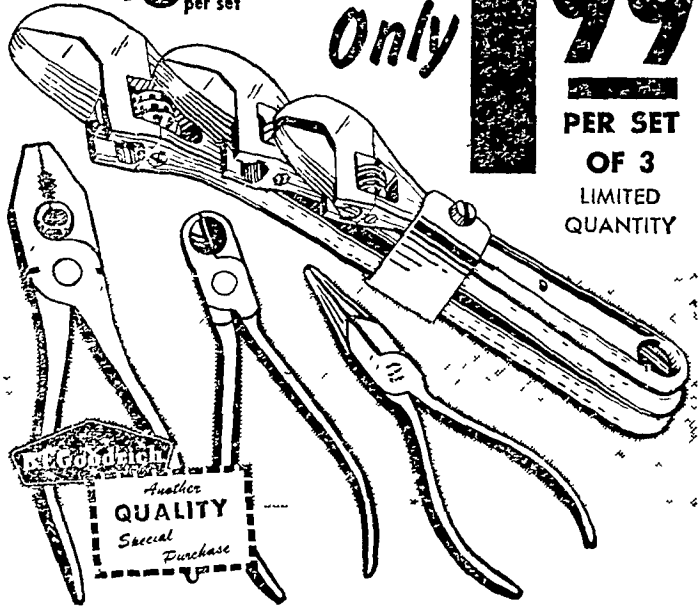
2 BIG TOOL BARGAINS

3-PC ALL PURPOSE PLIER KIT OR 3-PC ADJUSTABLE WRENCH SET

USUAL \$3.75 VALUE per set

Only 1.99

PER SET OF 3 LIMITED QUANTITY



Get a set of each for your workshop

- Pair of heavy duty pliers
 - Pair of wire cutters
 - Pair of long nose pliers
- OR
- 1-6" Angle wrench
 - 1-8" Angle wrench
 - 1-10" Angle wrench

The tire chosen as standard equipment on '57 '58 cars

24.75 Deluxe Silvertown TUBELESS

4.70-15 PLUS TAX AND RETAILABLE TIRE

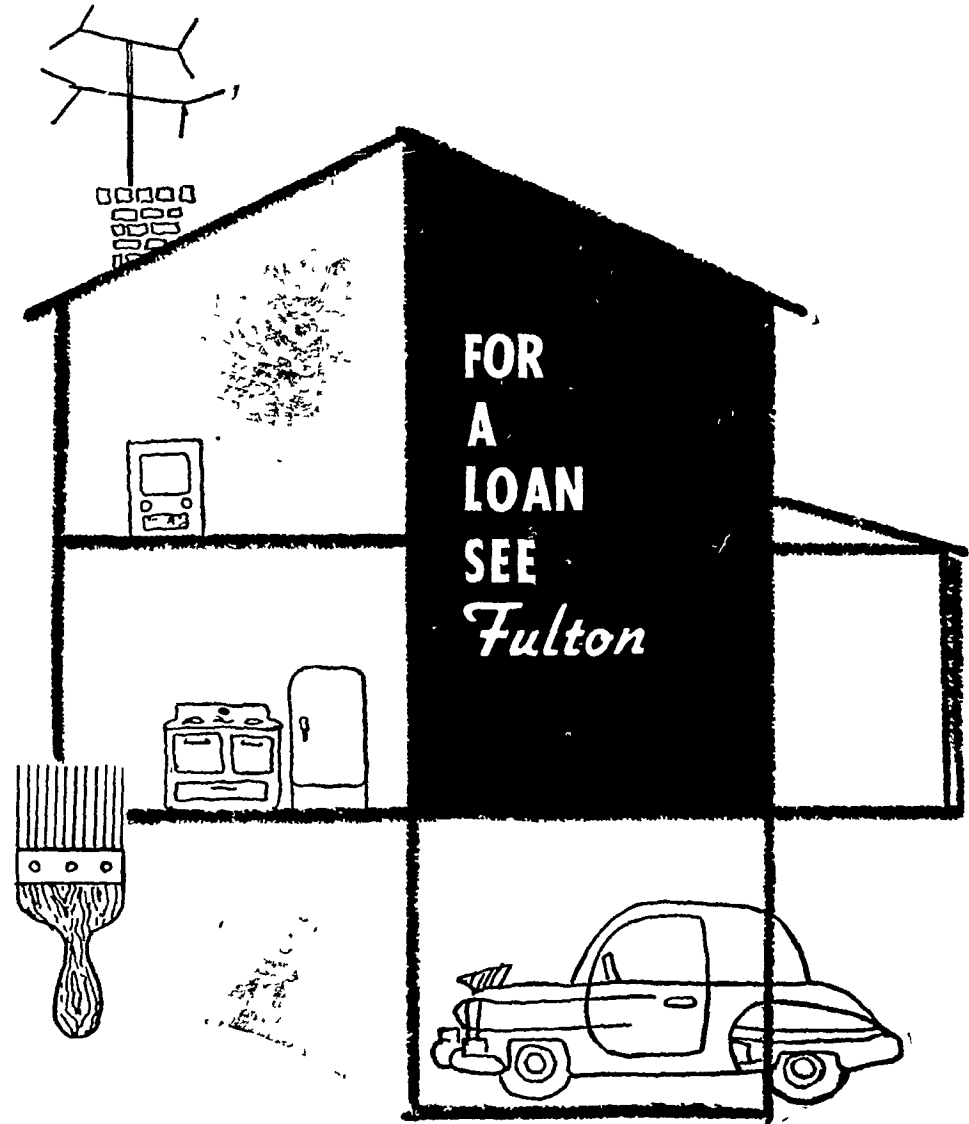
AS LOW AS **1.00** DOWN **1.25** PER WK.

Goodrich Smileage! starts here

B. F. GOODRICH

S. Prince & Vine Sts.

Ph. EX 2-2196



FOR A LOAN SEE *Fulton*



PENN SQUARE * MCGOVERN AVE. * MOUNTVILLE * EAST PETERSBURG * AKRON
member federal deposit insurance corporation