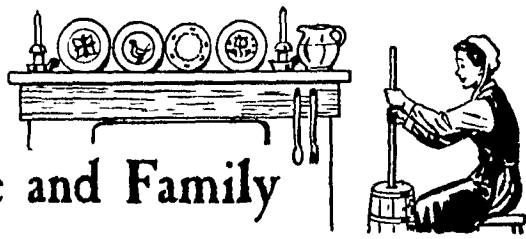


For the Farm Wife and Family



(Continued from page nine)
GREEN TOMATO PIE

3 cups green tomatoes, sliced
1/2 cup brown sugar
1/2 cup molasses
1/2 cup water
2 tablespoons flour
1 teaspoon cinnamon
1/4 teaspoon nutmeg
Pastry for 2 (9-inch) crusts
Slice tomatoes in thin rings. Do not pare. Cover with boiling water and let stand for 10 minutes. Drain. Put tomato slices in unbaked pastry shell.
Combine sugar, flour and spices. Add molasses and water. Pour mixture over tomatoes. Cover with a top crust. Bake at 425 degrees for 15 minutes, reduce temperature to 375 degrees and continue to bake 30 minutes. Makes 1 (9-inch) pie.

GREEN TOMATO MINCEMEAT PIE

1 peck tomatoes
1 quart sliced apples, fresh or dried
Salt
1 pound suet chopped
Cinnamon nutmeg and cloves
2 1/2 pounds brown sugar
3 lemons
Wash tomatoes. Cut in small pieces. Sprinkle with salt. Let stand overnight. Drain. Add sufficient water to prevent sticking. Cook 30 minutes stirring frequently. Add lemon juice, grated rind of one lemon and white of one lemon cut in small pieces. Add apples, suet, raisins and sugar. Add spices to taste and a few grains of salt. Simmer slowly, stirring frequently, until tomatoes and apples are tender and flavors are blended. Pack in freshly sterilized jars. Seal. Bake in a double crust pie.

Another quick bread which is

nice for a luncheon is this Nut Bread. Served with a fruit salad and cottage cheese, it makes the perfect luncheon platter.

NUT BREAD

3 cups sifted all-purpose flour
1/2 teaspoon salt
1/4 teaspoon soda
2 teaspoons baking powder
1 cup brown sugar, firmly packed
1 cup coarsely chopped walnuts
1 egg
2 tablespoons molasses
1 1/2 cups buttermilk

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3 tablespoons melted butter
Sift together the flour, salt, soda and baking powder. Add sugar and walnuts. Beat egg until thick and lemon-colored, add molasses and buttermilk. Combine with first mixture along with melted butter. Stir only to blend ingredients. Do not beat. This will be very thick. Spoon the mixture in a well-buttered loaf bread pan, 9 x 5 x 3 inches, making slight hollow in center. Let stand 20 minutes before baking. Bake in a moderate oven (350 degrees) for about 60 minutes or until a wooden pick thrust into the center comes out clean. Turn out of pan onto wire rack to cool. Don't let it bother you if the loaf cracks across the top during the baking. Most all of them do.

This bread may be served warm or cold. To slice thinly for sandwich making, it is better to have it a day old.

NOTE: One-half to three fourths cups chopped figs, dates or raisins may be added along with the nuts.

CLOUDY JELLY — If the jelly you made is cloudy, it may be that your poured the jelly mix-

Farm Women 20 To Sponsor Contestant

At a recent meeting of Society of Farm Women 20 at the home of Mrs. Chester Trout, Oxford, R.D., it was voted to sponsor one of the contestants in the Solanco High School Teenagers Club Contest this Fall.

The Society will assist at the Quarryville Fair September 17 to 19 by manning the outdoor food stands.

In place of a program at this meetings, members toured the Octoraro Water Works at Spring Grove.

Next meeting will be held at 1:45 p.m., Thursday, Oct. 2, in the home of Mrs. Forest Reinhart, Jr., Artville. Mrs. William Crawford, Jr., will be the assistant hostess.

ture into glasses too slowly. Other causes for cloudy jelly are improperly strained juice, mixture allowed to stand before pouring into glasses, and jelly set too fast — usually the result of using fruit too green.

Nancy Kern To Leave Post Sept. 30

Miss Nancy L. Kern, Associate Extension Home Economist, announced this week she will leave the post Tuesday, September 30.

In a letter to members of the Lancaster County Agricultural Extension Association Executive Committee, Miss Kern announced her resignation. The Home Economist informed the Committee she would be assuming "a new and different job—that of a housewife". Also in her letter Miss Kern expressed her thanks for the kindness and help of "everyone, including 4-H members, leaders, and extension personnel."

"Although I did not want to leave the County before the completion of 4-H work, records, and reports," she concluded, "I am anxious to start my new job."

Before coming to Lancaster, Miss Kern was Assistant Home Economist in Lebanon County.

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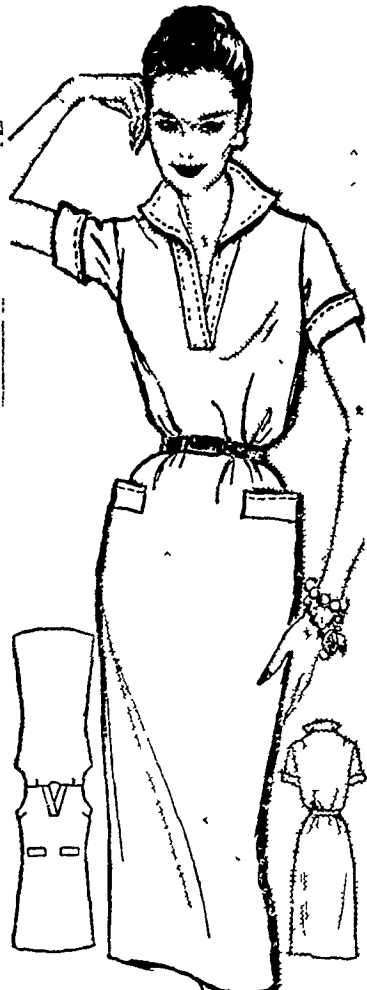
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