

**For Farm Women . . .**

(Continued from page eight)

1 cup or more of Catsup  
1 cup hot water  
1 tablespoon lemon juice  
1½ pounds meat (about)  
Cook meat until soft. Then add all ingredients and simmer 1 hour.

If you're a seafood lover we're sure you won't let these Crab Cakes go by.

**CRAB CAKES**

Anne Frey

1 pound crab meat  
1 cup very thick white sauce  
½ cup bread crumbs  
1½ teaspoons seafood seasoning  
1 teaspoon Worcestershire sauce  
1 teaspoon salt

Chopped celery  
Dash parsley  
Mix all ingredients together and put into cakes Roll in dry bread crumbs and fry in deep fat.

We believe your family and friends will go for these cookies in a big way — a filled chocolate cookie called

**WHOOPEE PIES**

Hilda Funk

1 cup shortening  
2 cups sugar  
2 eggs  
2 egg yolks  
1 cup buttermilk  
1 cup hot water  
2 teaspoons soda dissolved in hot water  
2 teaspoons vanilla  
4 to 4½ cups flour  
1 cup cocoa  
Dash salt  
Cream shortening Add eggs and egg yolks. Alternate liquids and flour and cocoa mixture. Drop like cookies on cookie sheet and bake on top shelf of 400 degree oven When cool fill with the following filling.  
2 egg whites, unbeaten  
2 teaspoons vanilla  
4 tablespoons flour  
4 tablespoons milk  
2 tablespoons confectioners' sugar  
Combine and beat; then add: 2½ cups confectioners' sugar  
1½ cups vegetable shortening  
Beat till fluffy and white and spread on bottom of cookie Place another cookie on it, as for a sandwich.

The Halloween season will soon be here and nothing would delight the "trick-or-treat" crowd more than some good homemade doughnuts.

**MOTHER'S DOUGHNUTS**

Miriam Miller

1½ pints scalded milk  
½ cup lard  
1 cup sugar  
1½ teaspoons salt  
1 cake yeast or one pack granular yeast dissolved in one-fourth cup warm water  
4 well beaten eggs  
About 11 cups all-purpose flour  
Combine milk, lard, sugar and salt. Cool to lukewarm Add yeast softened in the warm water Add eggs. Then add flour gradually to form soft dough Set to raise in cloth covered bowl overnight. Beat about 20 minutes and roll one-half inch thick, cut with cutter. Then let raise again Fry in hot fat with raised side down, turning only once. Sugar if desired.

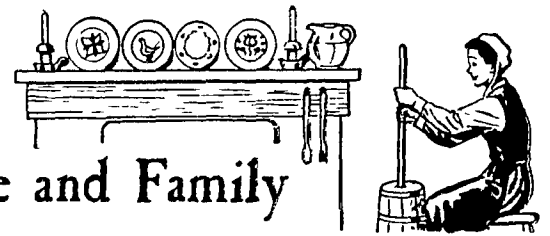
Some favorite cake recipes —

**MIRACLE WHIP CAKE**

Harriet Aumet

2 cups flour  
1 cup sugar  
1½ teaspoons soda  
1½ teaspoons baking powder  
4 tablespoons cocoa  
1 cup Miracle Whip  
1 cup cold water  
2 teaspoons vanilla

**For the Farm Wife and Family**



Sift first five ingredients together. Then add Miracle Whip, water and vanilla and beat. Bake at 350 degrees for 30 to 40 minutes. Bake cupcakes 15 minutes.

**VELVET CHOCOLATE CAKE**

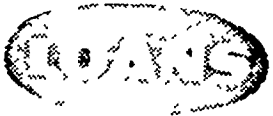
Mabel Newcomer

1 cup cocoa  
1 egg yolk  
½ cup milk  
1 cup brown sugar  
1 teaspoon vanilla  
1½ cups white sugar  
½ cup butter and lard  
¼ cup milk  
2½ cups flour  
2 egg whites and one yolk  
1½ teaspoons soda dissolved in small amount of water  
Boil together the cocoa, egg yolk, milk, brown sugar and vanilla and cool Then cream the short

**BREAKFAST CAKE**

Ruth Hess

3 cups flour, sifted  
2 cups sugar  
¾ cup shortening  
Knead as you would for pie crust Remove one cup to use as crumbs for top of batter Add to remaining crumb mixture the following.  
1 cup milk  
2 eggs  
2 teaspoons baking powder  
1 teaspoon vanilla  
(Continued on page ten)



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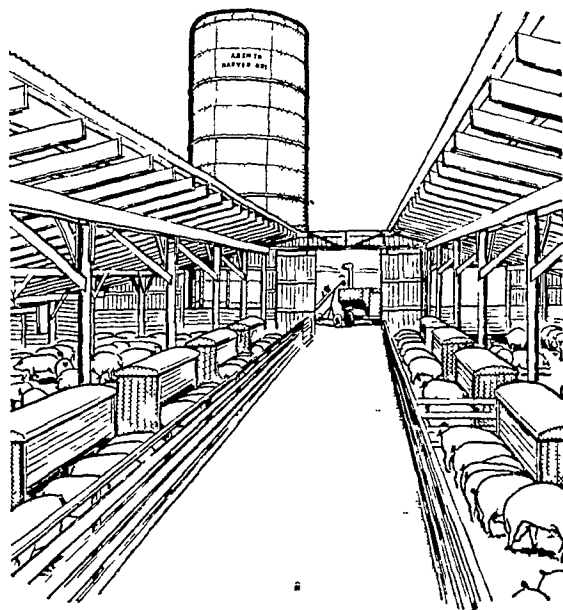
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