

**For Farm Women . . .**

(Continued from page six)

1/4 teaspoon salt  
1 cup scalded milk

Mix all ingredients except milk. Add scalded milk very slowly to maple syrup solution, stirring constantly. Pour into custard cups and place in a pan containing a half inch of water. Bake for one hour at 325 degrees or until done. Yield: two large or four small individual custards.

**MAPLE SYRUP PUDDING (Indian Pudding variation)**

4 cups milk  
1/2 cup corn meal  
1/2 cup maple syrup  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1 tablespoon butter or margarine

Scald three cups of milk in the top of a double boiler. Combine corn meal, maple syrup, cinnamon, nutmeg, salt, and remaining milk. Stir into the hot milk and cook over hot water until slightly thickened (about 15 minutes). Remove from heat and add melted butter or margarine. Pour into a well-greased 1 1/2 to 2-quart baking dish. Bake in a slow oven 275-300 degrees for about two hours, stirring once or twice during baking. Makes six to eight servings. Serve hot with ice cream topping.

**MAPLE SYRUP BREAD PUDDING**

1 cup maple syrup  
1 cup milk

2 cups cubed, day-old bread  
1/4 teaspoon salt  
2 eggs, beaten

Scald milk over hot water. Add maple syrup, bread, and salt; let stand five minutes. Add beaten eggs, transfer to a well greased (not buttered) casserole dish. Place in a pan of hot water and bake in oven, 325 degrees for 60 minutes or until done. Makes 3 to 4 servings.

**VARIATION:** One-half cup chopped nuts and one-half cup raisins may be added with the eggs.

**MAPLE WALNUT PIE**

1 cup maple syrup  
1 cup coarsely chopped walnuts  
3 eggs  
1/4 teaspoon salt

Prepare 8-inch pie shell, baked only 5 minutes at 425-450 degrees.

Beat the eggs until light and frothy. Stir into eggs, maple syrup, walnuts, and salt. Pour into the half-baked shell and bake 30-35 minutes at 350-375 degrees.

**MAPLE SAUCE FOR VANILLA ICE CREAM**

1 pint maple syrup  
1/2 cup chopped walnuts  
1/2 cup cream

Boil syrup and cream together until it threads, then add walnuts.

**MAPLE SYRUP MARSHMALLOWS**

1 cup maple syrup  
1 tablespoon gelatin  
1/3 cup cold water

Dash salt  
Confectioners' sugar

Soak gelatin in cold water. Mix maple syrup and salt in saucepan. Cook slowly to a soft-ball stage (235-240 degrees). Remove from heat and add gelatin solution. Transfer to an extra large mixing bowl and beat with an electric beater 12-15 minutes or until the mixture holds its shape by standing in a peak. Drop onto pan dusted with confectioners' sugar, done by means of a cake decorator. When set, roll in powdered confectioners' sugar to completely cover the marshmallows. Yield: 36-48 marshmallows.

**MAPLE SYRUP FUDGE**

1 cup maple syrup  
1 cup granulated sugar  
1/2 cup milk

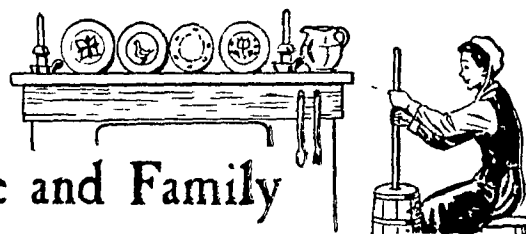
Mix sugar, maple syrup and milk in a large saucepan. Cook slowly to a soft-ball stage (235-240 degrees). Stir frequently, but not continuously. Remove from heat and cool to 120 degrees. Beat until it is creamy and has lost its gloss. Pour immediately into a greased pan, making a 4-1 inch layer. Cut into one inch squares when nearly cold. Yield: approximately 12 one inch squares.

**DIVINITY FUDGE**

1 cup maple syrup  
2 cups granulated sugar  
1/2 cup water  
2 egg whites, beaten stiff

Boil syrup, sugar and water until it forms a ball in cold water.

**For the Farm Wife and Family**



**Society 18 Aids With USO**

Farm Women Society 18 met Oct. 18 at the home of Mrs. Richard E. Buckwalter, Lititz RD3. Twenty members were present and Mrs. Raymond N. Miller, vice president, presided. Mrs. Jacob M. Boose had charge of devo-

tions. On Oct. 22 and 24 members of the society helped to prepare the Tuberculosis Christmas seal envelopes at Rossmore Sanatorium. Also they will help prepare refreshments and be hostesses of the USO in Lancaster on Nov. 3.

Following the meeting the society went on a guided tour to the Ephrata Cloister.

The next meeting will be held Nov. 15 at 2 p.m. at the home of Mrs. T. Hershey Rohrer, 1635 State St., East Petersburg, when the club will hold a food sale for the members.

er. Pour syrup slowly over egg whites, stirring all the time until hard enough to drop in small balls or make little patties. Flavor with a spoonful of vanilla when it begins to grain. This makes a nice frosting for cakes, but it need not be cooked so much as for fudge.

**POPCORN BALLS**

1 cup maple syrup  
1/2 cup granulated sugar  
1 tablespoon vinegar  
Butter, size of walnut

Boil 15 minutes after it begins to boil or when it will spin a thread in a glass of cold water. Pour onto popcorn and form into balls. Use six cups of nice fluffy popcorn.

**SIMPLICITY**

**Garden Tractors**

Snavelly's Farm Service  
New Holland EL 4-2214

**Lloyd M.**

**BURKHOLDER**

**Chick Hatchery**

Red or White  
Vantress Cross  
White Leghorns  
R-B Red Cross



U S Approved  
Pullorum Clean

Call RE 3-0613

**R D 1-Ephrata, Pa.**  
1 MI. NE of Clay on Stevens Rd.

**1 to 3**



For every dollar invested in limestone, experiment stations conclude, three dollars are returned in increased crops. Sometimes the ratio climbs to one to 15.

This explains why the Government pays about half the cost of applying limestone, if help is desired. The Government is convinced that farmers cannot afford to not use limestone.

Where else does one dollar spent bring at least three in return? It does pay to use good limestone!

**MARTIN'S LIMESTONE**

Ivan M. Martin, Inc., Blue Ball, Pa.

New Holland ELgin 4-2112  
Ph. Terre Hill Hillcrest 5-3455

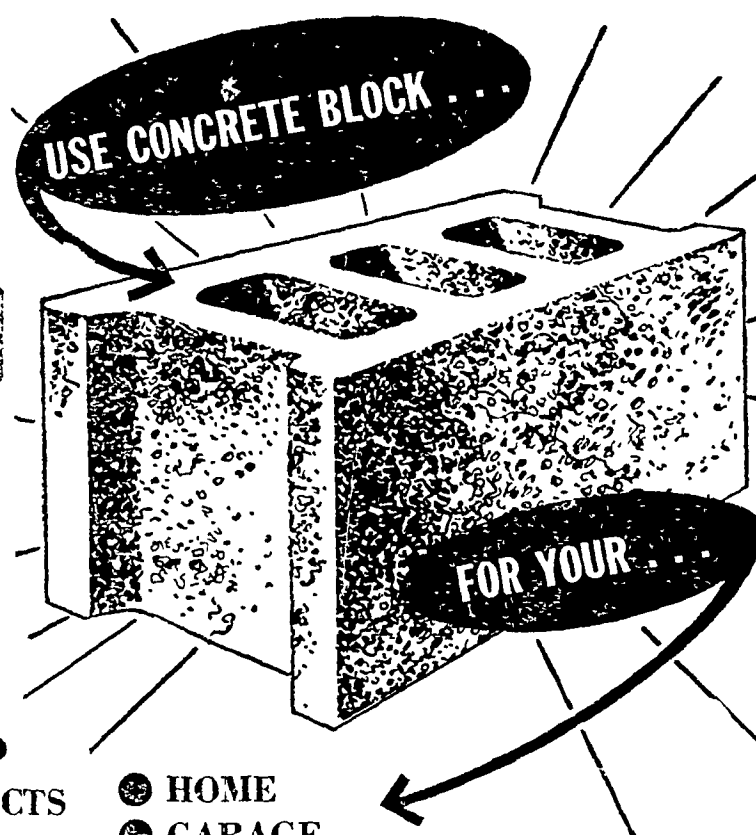
**New Holland Concrete Blocks**

for

Safer  
Durable  
Construction

**NEW HOLLAND CONCRETE PRODUCTS**

New Holland, Pa.  
Phone ELgin 4-2114



- HOME
- GARAGE
- RETAINING WALLS

**Darby Leghorns again the winner**

in 1958 out of the ten highest pens of the nation. Darby Leghorns are on top. Tried and proven for the last 30 years for outstanding performance. Darby Leghorns are great layers. Buy Darby chicks for extra profit from your local Darby Associated hatchery. Call Elizabethtown EM 7-3246.

**The Keener Poultry Farm**

R. D. 1  
Elizabethtown, Penna.

**KUIPERS BROS., Inc.**

**Dutch - Made Package Poultry House**



Completely erected on your farm

Layer House as low as \$4.50 per bird  
Broiler House as low as \$1.35 per sq. ft.

Features: Big Dutchman Automatic Feeders and Waterers. Ridge-Type Ventilation Hens Bulk Bins.

For More Information Contact

**KUIPERS BROS., Inc.**

New Holland, Pa. Ph. EL 4-2149