

For Farm Women . . .

(Continued from page eight)

slowly until tender but slightly crisp, about 20 minutes. Stir in the onion, pepper, bouillon cubes and water. Just before serving, heat until very hot. Stir in the rice. Turn heat down low. Cover and leave over this low heat about 12 to 15 minutes or until the liquid is absorbed. To serve, sprinkle with paprika and garnish with celery leaves. This recipe makes 6 to 7 servings.

A delicacy appropriately named for this time of year are these Harvest Time Horns. Producing a really good Danish pastry — rich, flaky flavorful — is something of an art. As in most art forms, the means that produce the highly enviable end result tend to be time consuming. But no very well-spent that time is when the rolls or coffee cake you make from the dough are as luscious as these Harvest Time Horns.

Plan to spend about five and one-half hours on the preparation of the "Horns." That doesn't mean, however, that you need spend all this time in the kitchen.

The time estimate includes several periods for the rising and chilling of the dough.

HARVEST TIME HORNS

- 2 packages yeast, compressed or dry
- ½ cup water (lukewarm for compressed yeast, warm for dry)
- 1 cup milk
- ½ cup sugar
- 1 teaspoon salt
- 5 cups sifted enriched flour (about)
- 2 eggs
- 1 cup softened butter or margarine (one-half pound)
- ½ cup finely chopped pecans
- ¼ cup cinnamon sugar
- Melted butter or margarine
- Confectioners' sugar icing

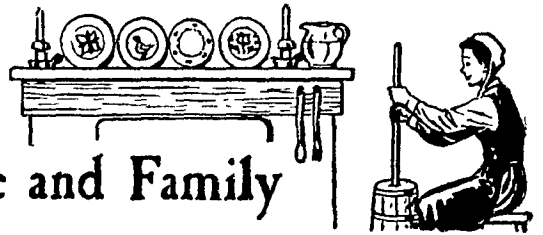
Soften yeast in water. Scald milk. Add sugar and salt. Cool to lukewarm. Add two cups flour. Beat well. Add softened yeast and eggs. Mix well. Add enough more flour to make a soft dough. Beat thoroughly. Cover and let rise in warm place until doubled (about 1½ hours). When light, punch down. Turn dough out on generously floured board or pastory cloth. Knead a few times. Let rest 10 minutes then roll out to rectangle about ¼ inch thick

Spread about one heaping tablespoon softened butter or margarine over upper two-third of dough. Fold lower third of dough over middle third and top third over that. Turn lengthwise and roll out again to ¼-inch thickness. Spread again with softened butter or margarine. Fold in thirds. Chill about 30 minutes. Repeat rolling, buttering, folding and chilling operations 4 more times. Mix pecans and cinnamon sugar.

Divide dough into 4 parts and work 1 part at a time. Cover and chill unused dough. Roll out each part to rectangle about 6 x 12 inches. Brush with melted butter or margarine. Cut into 3-inch squares. Sprinkle pecan mixture diagonally over center of each square. Bring uncovered corners up over center and close one end to form a horn shape. Place horns on greased baking sheets. Cover and let rise in arm place until about doubled (about 30 minutes). Bake in moderate oven (350 degrees) 15 to 20 minutes. When cool, frost with confectioners' sugar icing, if desired. Makes about 2½ dozen horns.

What a great dinner idea for a fall menu — Liver-German Style. The liver in this recipe is pan-

For the Farm Wife and Family



fried. An onion gravy and crumbled bacon gives this highly nutritious variety meat a flavor appeal which wins many friends.

drippings. Bring to boil and cook about 1 minute. Pour evenly over liver. Sprinkle crumbled bacon on top. Makes 4 servings.

LIVER — GERMAN STYLE

- 6 slices bacon
- 1 pound liver, sliced ½-inch thick
- ¼ cup flour
- 1 teaspoon salt
- 1½ teaspoon pepper
- 2 tablespoons finely chopped onion
- 3 tablespoons vinegar
- 1 teaspoon sugar

Cook bacon until crisp. Remove from frying-pan and crumble into pieces. Mix together flour, salt and pepper. Dredge liver in seasoned flour. Brown slowly on both sides in bacon drippings. Remove liver to a hot platter. Add onion, vinegar and sugar to

RAISIN BREAD

- 2½ cup hot water
- ½ cup sugar
- 1½ teaspoons salt
- ¼ cup flour
- ¼ cup shortening
- ½ cup warm (not hot) water
- 2 packages dry yeast
- 1 egg, beaten
- ¾ cups sifted flour
- 1 cup seedless raisins

Combine the first four ingredients, and mix until shortening is melted. Cool to lukewarm. Measure one-half cup warm water in bowl. Sprinkle yeast into it, and stir until dissolved. Stir first mixture into dissolved yeast. Add remaining ingredients

(Continued on page 10)

Just 395!

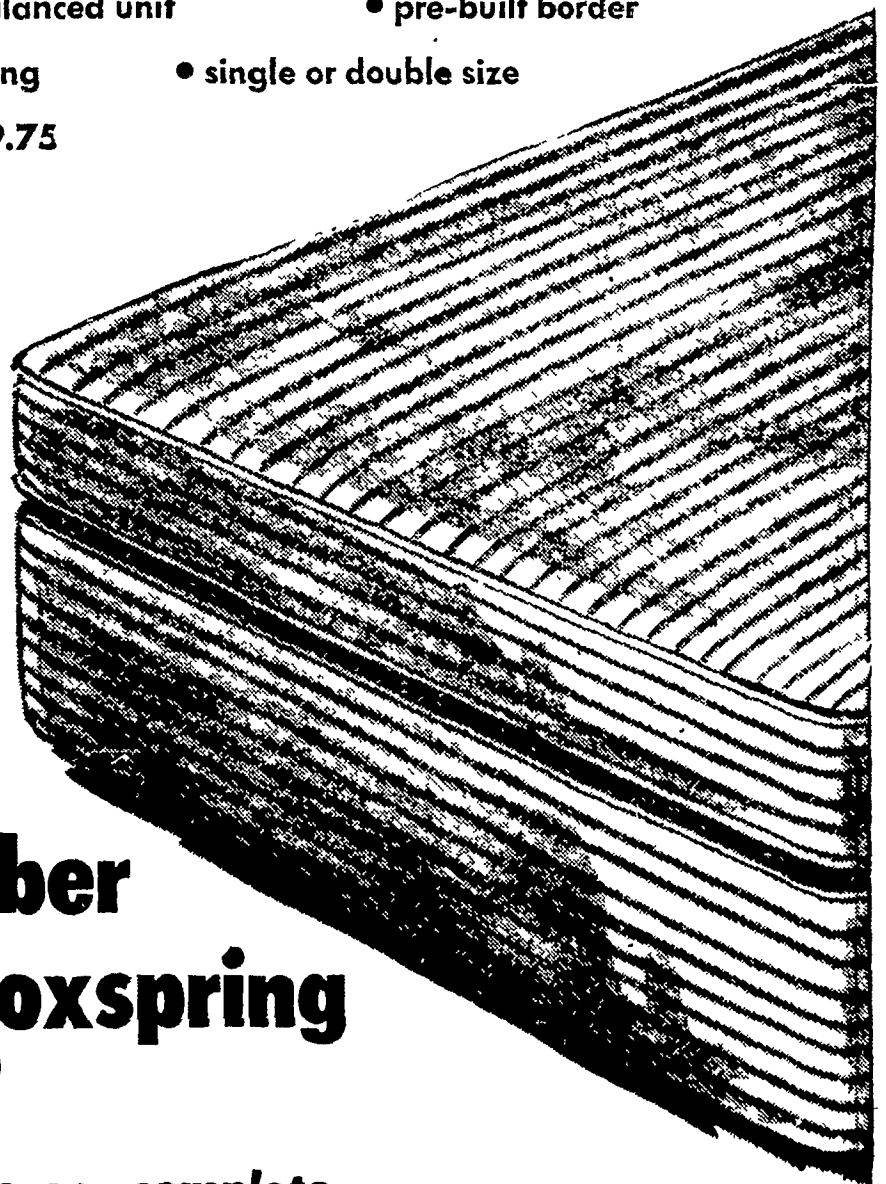
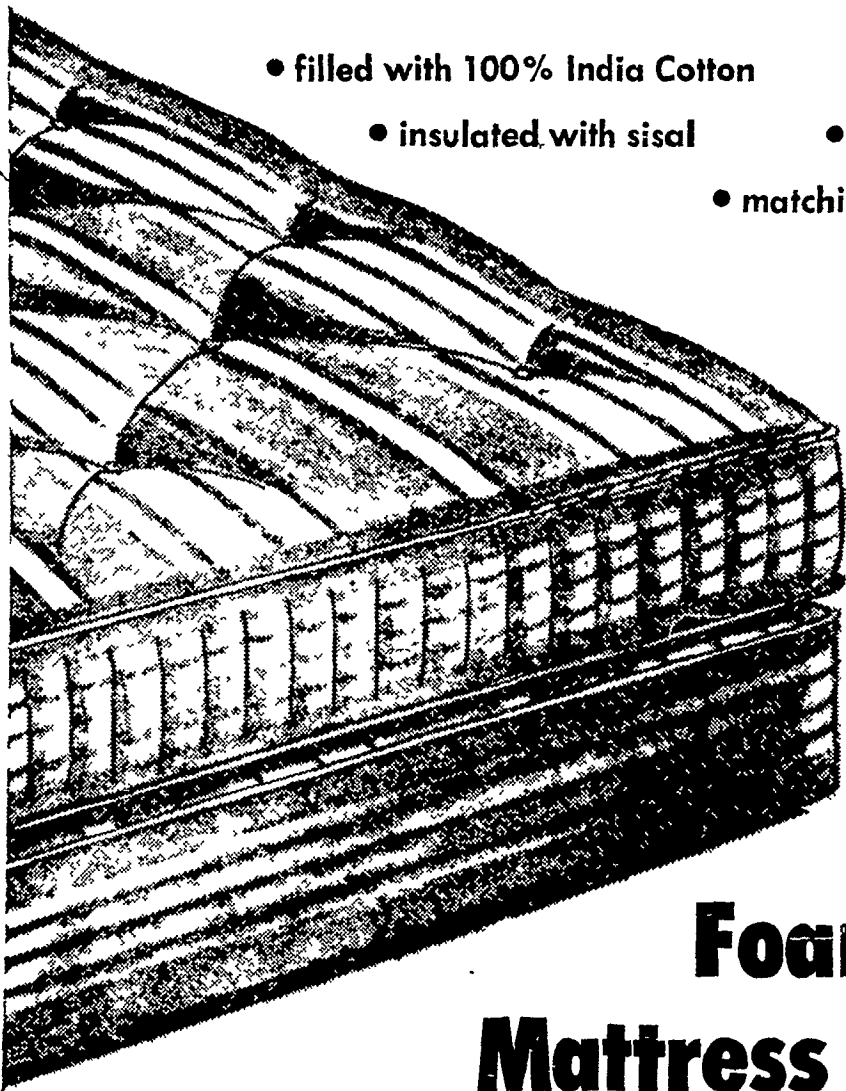
Innerspring Mattresses and Boxsprings

(shown at left)

reg. 49.75 each

NOW, 39.75 each

- filled with 100% India Cotton
- insulated with sisal
- body-balanced unit
- eight-ounce ticking
- pre-built border
- single or double size
- matching boxspring, 39.75



Foam Rubber Mattress and Boxspring

(shown at right)

59.75 for both pieces, complete

- firm boxspring
- odorless
- adjustable metal frames with casters for single, three-quarter, or full-size bedding. Equipped with plate for attaching headboard, 9.95 each.
- heavy density rubber
- never needs turning
- woven striped ticking
- single or double size
- four and a half ounce ticking
- will not sag, flatten or lump
- both mattress and boxspring, 59.75

Store Hours:
Daily 9:30 A. M. to 5:00 P. M.
Wednesday & Friday
9:30 A. M. to 9:00 P. M.

FREE
Customer
Parking
at Rear
of Store

J. B. Van Sciver Co.

W. King and Mulberry Streets, Lancaster, Pa.
PHONE LANCASTER EX 7-5171
Free Delivery Within Radius of 150 Miles

10% Down
18 Months To Pay
No Service Charge if
paid within 3 months