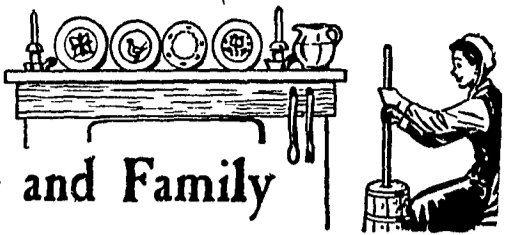


For the Farm Wife and Family



Society No. 20 Members List Favorite Recipes

Our recipes today come from some of the members of Farm Women Society #20. This group comes from the Kirkwood-Christiana Area. They meet the third Thursday of every month. Some of their many activities include sponsoring a team forward to an outstanding F.F.A. boy in the Solanco High School, sponsoring a girl in the Miss Solanco contest, sewing for the Cancer Society, supporting the Community Chest, Crippled Children, etc.

Sources of revenue include bakes rummage sales, demonstrations and the like. Halloween parties, Christmas parties and picnics provide their fun. Members who have a birthday in the first six months of the year are entertained by members who have birthdays in the latter part of the year at a party; and vice versa.

And now for their recipes-

Apple Pudding
Jean E. R. Ressel
R. D. Christiana
½ cup butter or margarine
1 cup sugar
1 cup flour
2 teaspoons baking powder
¼ teaspoon salt
¼ teaspoon cinnamon
1 cup milk
2 cups cooked or canned apples (sliced) drained
Melt butter in two qts casserole. Combine next six ingredients into batter and pour into casserole. Pile apples in center. Bake in moderate oven (375 degrees) until batter covers fruit and crust browns, 30 to 40 minutes

Peach Surprise
Pauline Reinhart
Christiana R.D.
can of peaches
1 tablespoon butter or margarine
2 tablespoons brown sugar
Oatmeal to make thick

Put peaches in flat glass dish. Heat butter, sugar and oatmeal. Then put on top of peaches. Heat in oven 350 degrees for 30 minutes.

Doughnuts are always popular. We're sure you'll want to try these.

Southern Doughnuts
Mary Rintz
R.D. 3, Quarryville
2 eggs
1 cup sugar
1 cup milk
4 cups flour
4 teaspoons baking powder
1 teaspoon mace
½ teaspoon salt
½ cup melted shortening
Separate whites from yolk. Beat yolks, add sugar. Beat well and add milk. Sift flour, baking powder, mace and salt. Add shortening and fold in beaten egg whites. Roll ¼ inch thick on floured board and cut. Fry in deep (350 degrees) for two to three minutes.

Chocolate Chips
Jane Ferguson
R.D. Kirkwood
1 cup shortening

2 cups sugar
4 cups all-purpose flour
½ teaspoon salt
2 teaspoons soda
1 cup sour cream
4 eggs
2 cups raisins (boiled, cooled and drained)
1 or 2 packs chocolate chips
1 cup chopped walnuts
Drop on greased sheet and bake in moderate oven.

Pumpkin Pie
Anne C. Reinhart
R.D. Kirkwood
2 cups cooked pumpkin
1 cup sugar
1 tablespoon molasses
1 tablespoon melted butter

2 eggs beaten
1½ cups milk
1 teaspoon cinnamon
¼ teaspoon ginger
¼ teaspoon nutmeg
¼ teaspoon salt
Mix spices with sugar. Combine the ingredients in the order given and bake in hot oven (425 degrees) for 15 minutes. Reduce heat to 350 degrees and continue until the custard is firm (about 45 minutes).

Cocoanut Custard Pie
Freda Gross
R.D. Kirkwood

6 cups milk
1½ cups sugar
4 tablespoons flour
2 tablespoons cornstarch salt
6 egg yolks
1 cup cocoanut
Put milk in double boiler. Mix sugar, flour, cornstarch and salt with water like you would to make gravy. Then add egg yolks and add to the milk and cook till thick. When cool add vanilla and cocoanut and put in baked pie shell. Top with meringue and brown. Makes two large pies

Chili Con Carne
Brenda Wecksel
R.D. Christiana
3 tablespoons butter
1 lb ground beef
1½ cups minced onion
2½ cups cooked kidney

beans
1½ cups tomato soup
2 tablespoons chili powder
1 tablespoon flour
3 tablespoons water
1 teaspoon salt
Cook onion and meat in butter. Add kidney beans and tomato soup and cook ten minutes. Make paste of chili powder, flour, water and salt and blend into meat mixture. Cook over low heat 45 minutes. Makes eight to nine servings.

Health Dressing
(for tossed salad)
Vera M. Herr
R.D. Quarryville
¾ cup olive or salad oil
3 tablespoons sugar
½ cup ketchup
1 tablespoon lemon juice
½ teaspoon grated onion
½ cup vinegar
¾ teaspoon salt
Combine all ingredients and shake well. Makes about 1½ cups.

Sharp Chip Dip
Vivian Hess
R. D. Christiana
2 small green peppers
1 cup stuffed olives
1 pound sharp cheese
2 hard cooked eggs
2 tablespoons grated onion
Few drops of garlic juice
Few grains of salt
Dash of pepper
Grind ingredients. Add seasoning. Let set one hour to add good flavor

8-Day Pickles
Valaria Ferguson
Unionville
Cover with boiling water. On the 4th day cut up and cover with the following syrup (hot) each morning:
1 quart vinegar

2 tablespoons salt
2 tablespoons mixed pickling spices
8 cups sugar
Can on 8th day with same syrup.

And now for some cakes--
Soft Sugar Cake
Sara Horn
R.D. Christiana

1 egg
Pinch of salt
2 cups brown sugar
½ cup lard
1½ cups thick milk
1 teaspoon baking soda in the ½ cup thick milk
2½ cups flour
Put in pie or long pan (not too deep) and cover with the following topping:
1 cup brown sugar
¾ cup flour
1 big tablespoon butter
Rub together and sprinkle over top and bake for ¾ hour around 350 degrees or more.

Chocolate Cake
Elsie Rice
R.D. Kirkwood
½ cup shortening
2 cups sugar
3 eggs
(Turn to page 10)

GO to... L. H. Brubaker

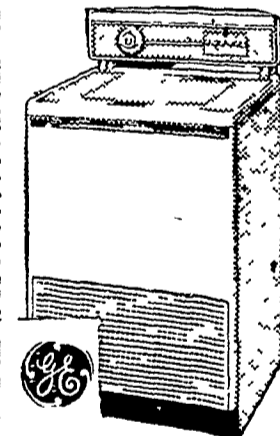
for the Biggest



ASHLEY
24 HOUR THERMOSTATIC DOWNDRAFT WOOD HEATERS

Kauffman Hardware
NEW HOLLAND
Open Thur. & Sat. Evenings

Appliance Savings In The City or County



CLOSE-OUT PRICES ON ALL '58 MODELS



See Bob Shank, our sales manager, for the appliances best suited to your needs.

- COUNTY SAVINGS
- COUNTY ATMOSPHERE
- COUNTY CONVENIENCE

L. H. BRUBAKER

GENERAL ELECTRIC Sales & Service

350 STRASBURG PIKE LANCASTER, PA.
PHONE LANC. EX 3-7607 STRASBURG OV 7-6002

Dial Toll Free from These Exchanges

LANCASTER MOUNTVILLE INTERCOURSE
LANDISVILLE STRASBURG QUARRYVILLE
MILLERSVILLE GAP RAWLINSVILLE

**Gas Stoves Water Heaters
Room Heaters Gas Clothes Dryers**

MANY OTHER GAS APPLIANCES
Priced Low to Sell — Our Service the Best

WARD BOTTLE GAS
EPHRATA, PENNA.

ATTENTION DAIRYMEN

For Your

Limestone Sand For Use In Dairy Barns

CALL

D. M. STOLTZFUS & SON, Inc.

ASPHALT PAVING & CRUSHED STONE

Quarryville, Pa.

Quarryville, — STerling 6-2191

Home Improvements



Storm Doors, Windows, Jalousies,
Awnings, Roofing, Siding,
Carpentry, Roof Coating

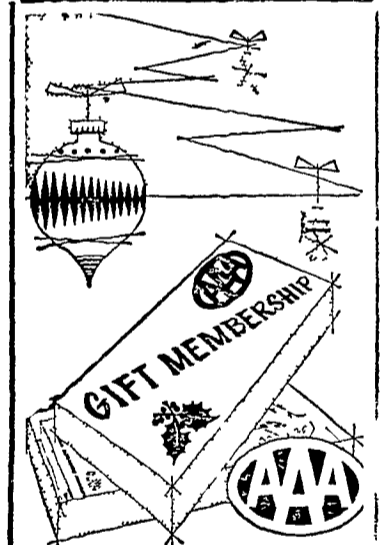
AUTHORIZED RUBEROID APPLICATOR

Ralph F. Kline

405 S. Broad St. Ph. MA 6-7474 LITITZ, PA.

VISIT OUR STAND AT ROOT'S COMMUNITY MARKET

20 years experience in Home Improvement field
Our experience is your safeguard Why take chances?



Give 12 full months of driving pleasure

LANCASTER AUTO CLUB MEMBERSHIP

In Holiday Box: The Perfect Gift for that Friend or Relative.

Easy To Give—Sure To Please

\$7 First Year, \$5 Yearly Thereafter

Solve your Christmas shopping problems this easy, convenient way. Stop in, or call us, TODAY!

LANCASTER AUTO CLUB

12 S. Prince St.
Dial EX 7-6135

OVER 50,000 MEMBERS IN LANCASTER COUNTY