. . . .

spoons butter poon grated lemon

spoon lemon juice d cream coconut in 375 deuntil golden brown

ten minutes. Stir butter or margarine

ar and cream well. vanila. Add flour Stir in the cocorving two tablespopping Chill 30 min. igh into bottom and until light brown.

apricot halves, re- to boil. cup of the syrup. rved syrup. non rind and juice. apricot halves. Turn led baked pie-shell. whipped cream and

first line of defense a farm fire is a good inguisher located in t place Ralph Patterenn State extension ktinguishers

Mocha Coconut Patties gar, firmly packed

the reserved coconut.

1¹/₂ cups coconut ¹/₄ teaspoon salt 2 tablespoons instant cof-

fee 2 tablespoons butter

⅓ cup water 1 6-ounce package semi-

sweet chocolate bits 1/8 to 1/4 teaspoon almond

extract Combine light brown su-Bake in moderate ffee, butter and water and degrees) 12 to 15 cook over moderate heat, stirring constantly, till sugar dissolves and mixture comes

colate bits and flavoring. over medium heat, Drop by teaspoonfuls on wax constantly, until very ed paper-lined cookie sheet. levels. d clear. Stir in but- Chill till firm. Makes four dozen.

Coconut Macaroons ¹/₂ cup egg whites 1/4 teaspoon salt 1¼ cups sugar 1/2 teaspoon vanilla

 $2\frac{1}{2}$ cups moist, shredded

coconut ural engineer, urges soft peaks form; gradually ery faim and home add sugar, beating till stiff 20 minutes. Cool slightly bepped with suitable peaks form. Fold in vanilla fore removing from pan. and coconut.

★ Pie In The Sky

(From page 4) the past decade have had support, as well as oppositi-

on, both in and out of Congress. They have been supported by the Farmers Union, which now employs Mr. Brannan, but opposed by the Farm Bureau and Grange.

The principal objections are that (1) the cost to the Treasury would be prohibitive, and (2) farmers would have to depend on approungreased 9-inch gar, coconut, salt, instant co priations by Congress each year for a major part of their D. 6 Mrs. Charles Fisher, soincome.

Some labor leaders see an votions. advantage to consumers be-cause of lower food prices. Boil one minute, stirring Since there would be no prisugar, cornstarch constantly Remove from heat ce supports or production is saucepan Blend in Stir in till melted, the cho_ controls, farmers very likely Haven luncheon scheduled would produce enough to force prices to absurdly low

> The government would be paying a sizable portion of every family's food and cloth ing bill It would, naturally, have to collect additional taxes to pay the subsidies, as well as salaries of thou-

Drop from teaspoon twoinches apart on cookie sheet Beat whites and salt till covered with plain paper. Bake in slow oven (325 degrees)

Makes 2½ dozen.



Society 22 Plans Activities

Society of Farm Women were distributed and Mrs. No. 22 met Tuesday at 1:30 Hebron Herr and Mrs. Hapm. in the home of Mrs. becker reported on state con-Cloyd Wenger, Lancaster R. vention.

Mrs. William Weller reported a profit of \$180.55 on sale of Christmas candles and Mrs. Kenneth Habecker the group voted to purchase presided over the business a coffee maker, with Mrs. meeting, with \$5 donated to Donald Esbenshade in charge Heart Haven and a Heart of the purchase.

Society 22 will have a food sale concession at the John Sauder Farm Sale, March 12. Sale committee consists of Mrs. Carl Diller and Mrs. Charles Fisher as co-chairmen and Mrs Clarence Rohrer, Mrs Willis Rohrer, and Mrs Charles Shirley.

The Society will serve lunch at Crispus Attucks on April 2nd Next meeting will be at the home of Mrs John Neff's, Mt Joy RD 2, at 1 p. m, March 10 Mrs Lester Landıs will be co-hostess for Patronize Lancaster Farm- the covered dish luncheon.

SIMPLICITY

Such a program, it would seem, is one in which no one would win and everybody in the end, would lose

hostess, was in charge of de-

for April 28 Mrs Habecker

reported on the county ex-

ecutive board meeting and

reported on the prospects

for a County Farm Women's

sands of additional govern-

ment arm administrators.

Program booklets for 1959

Chorus.

ing Advērtisers



1½ cups light brown su-



Insured Savings