

For the Farm Wife and Family



Pumpkin Pie Time

by Mrs. Richard C. Spence
PUMPKINS GOOD FOR MORE THAN JACK-O-LANTERNS

If the kids haven't used all the pumpkins for jack-o-lanterns you may want to can or freeze some for pie-making.

With the modern basements too warm for storage, it isn't easy to keep pumpkins for very long. If you have the freezer space you'll find it easy to put up pumpkin.

Cook up pumpkin pieces in a pressure sauce pan until they are soft. This saves paring the pieces and cutting in cubes. You can steam or cook in boiling water but it takes longer.

Put the cooked pumpkin through a food mill or strainer. If you plan to freeze the pulp choose good moisture-vapor proof containers. It will save time if you package the amount you need for one or two pies.

Be sure to cool the pumpkin quickly by putting the pan in cold water. Stir often and keep the water cold with ice cubes.

When you package the pumpkin remember to leave head space so the pumpkin can expand during freezing without pushing lids off.

If you plan to can the pumpkin just put the hot strained pulp into a pan and reheat it to simmering. Don't boil it. You'll need to stir often to keep it from sticking to the pan. Pack in hot clean pint jars. Without adding salt or water seal the jars and process in a pressure cooker at 10 pounds for 65 minutes.

Using fresh, frozen or canned pumpkin we're sure you will like the flavor of the following pumpkin pie.

PUMPKIN PIE

- 1½ cups pumpkin
- 2 tablespoons melted butter
- 1 teaspoon cinnamon

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PUMPKIN COOKIES

- ½ cup shortening
 - ¼ cups brown sugar
 - 2 eggs
 - 1½ cups cooked, mashed pumpkin
 - ½ teaspoon salt
 - ¼ teaspoon ginger
 - ½ teaspoon nutmeg
 - ½ teaspoon cinnamon
 - 2½ cups cake flour
 - 4 teaspoons baking powder
 - 1 cup raisins
 - 1 cup chopped nuts
 - 1 teaspoon lemon extract
- Cream shortening and sifted sugar thoroughly. Add eggs pumpkin and seasonings. Blend well. Sift flour and baking powder together; stir in raisins and nuts. Add flour mixture to the creamed mixture and beat. Blend in lemon extract. Drop from teaspoon onto greased cookie sheet. Bake 15 minutes at 400 degrees. Makes about 3 dozen.

CORRECTION

The recipe for Old-Fashioned Soft Molasses Cookies which appeared in last week's issue should include 1 teaspoon ginger as one of its ingredients. We regret this omission. The procedure for making the cookies is the same.

- 1 teaspoon ginger
- Dash of cloves
- 2 eggs
- 2 tablespoons flour
- ½ cup white sugar
- ½ cup brown sugar
- 1 cup milk

Mix together the pumpkin, melted butter, cinnamon, ginger and cloves. Beat the eggs until frothy. Then add the flour, sugars and milk. Add pumpkin mixture and stir lightly. Bake at 450 degrees for 10 minutes; reduce heat to 375 degrees and bake for 35 minutes more.

What could be better than a pumpkin flavored cookie? See what your family has to say about these.

A pumpkin chiffon pie makes a delicious fall and winter dessert.

PUMPKIN CHIFFON PIE

- 1 envelope plain gelatin
 - ¼ cup cold water
 - 3 eggs, separated
 - 1 cup sugar
 - 1½ cups canned or cooked fresh pumpkin
 - ½ cup milk
 - ½ teaspoon each of ginger, nutmeg, cinnamon & salt
- Beat egg yolks slightly add ½ cup of sugar, pumpkin, milk and seasonings. Cook in double boiler until custard consistency, stirring constantly. Soften gelatin in cold water and dissolve in hot custard. Cool, and when mixture begins to thicken, fold in stiffly beaten egg whites, to which has been added the remaining ½ cup of sugar. Turn into a baked pie shell (a deep one) and place in refrigerator for a few hours. Top with light

layer of flavored whipped cream.

A FEW FACTS ABOUT APPLES

With a bumper crop of apples this year and favorable prices on the market, this is the year for you to buy and use lots of apples.

Find a cool spot in your basement to store your apples or else put them in your refrigerator. If you buy them in a plastic bag, leave them in the bag when you put them in the refrigerator. Then they stay crisp and won't dry out quickly.

When you store apples in your basement, wet down an old blanket or bag and put over the fruit. This lowers the temperature and keeps apples from drying out.

You should try to keep the temperature down around 32 degrees and the relative humidity about 80 to 85 percent.

Don't try to store apples with vegetables. The waxy coating on the skin of apples absorbs odors.

If you grow your own apples, pick them a little on the green side. Don't wait for them to drop and bruise.

The earlier the apple ripens, the shorter the storage life, and the later the apple ripens, the longer the storage life. This should guide you in selecting the variety of apple that stores the best.

Speaking of apples, here are some news in the salad line. Festive Apple-Cheese Mold is a gelatin salad but not typical. Instead of the usual water, apple juice is used. Rather than ordinary salad dressing, rich and creamy dairy sour cream is added in. Finally, for a hearty flavor, protein laden Cheddar cheese comes to the fore. Blend in diced cucumber and celery, a touch of grated onion, dainty cabbage shreds, fresh bright green wedges and you have a unique salad indeed. This is especially good with chicken, ham, or pork chops.

APPLE-CHEESE MOLD

- 1 tablespoon (1 envelope) unflavored gelatin
- 2 cups apple juice
- ½ cup dairy sour cream
- ¼ teaspoon salt
- ½ cup diced cucumber
- ½ cup diced celery
- 1 cup shredded Cheddar cheese
- 1 teaspoon grated onion
- ½ cup shredded cabbage
- ½ cup chopped unpeeled red apple

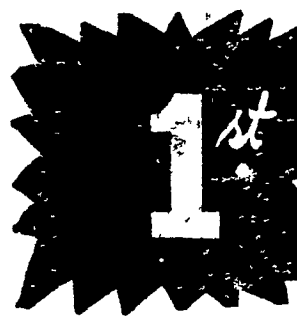
Soften gelatin in ½ cup juice. Heat remaining cups apple juice to boiling and stir into softened gelatin until dissolved. Chill mixture begins to set. Fold in sour cream, salt, cucumber, celery, Cheddar cheese, onion, cabbage and apple. Pour into a 1-cup mold or individual molds.

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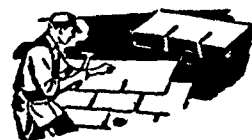
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