## 8-Lancaster Farming, Saturday, November 14, 1959

## Lamb In Menu

(From page 7) accessories in complementbake ary colors

Your inexpensive purchases might reflect high color and high style since they are not likely to be in fashion as long

Do you have more plain or vour wardrobe<sup>°</sup> Plain clothes usually stay in style longer and are suitable for more occasions. And remember, two patterns are usually not worn together.

With your pencil and paper, try to see how many costumes you, can make from your clothes Then plan your winter wardrobe purchases

## **Reciepts Sent In** To Fill Request

Below are two Reciepts submitted by Mrs. Arthur Brown, Nottingham R2, in answer to a request on this page.

PUMPKIN PIE FILLING (for two pies) 3 cups pumpkin 1½ cups granulated Sugar 1/2 cup molasses or syrup 1 teaspoon cinnamon 1 teaspoon ginger pinch of salt 4 egg yolks

4 egg whites

Cook pumpkin and mash or put through colandcr Combine all ingredients ex-

Patronize Lancaster Farm ing Advertisers.



cept egg whites. Beat egg whites. until fluffy and fold in Pour in pie shell an

HOT CAKES

2 eggs 1/2 teaspoon salt 1 cup milk

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2 tablespoons sugar

**RED COMB BALANCER** 

lowers your feed cost.

I CAN GET

mixed with your own grains

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per dozen eggs.

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LEOLA - QUARRYVILLE

3 tablespoons melted butter.

Combine ingredients and stir until fairly smooth. Do not over beat Fry on a preheated bright griddle without grease

The following receipe came

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from a reader in Intercourse 3 teaspoons baking powder who asks that her name be withheld.

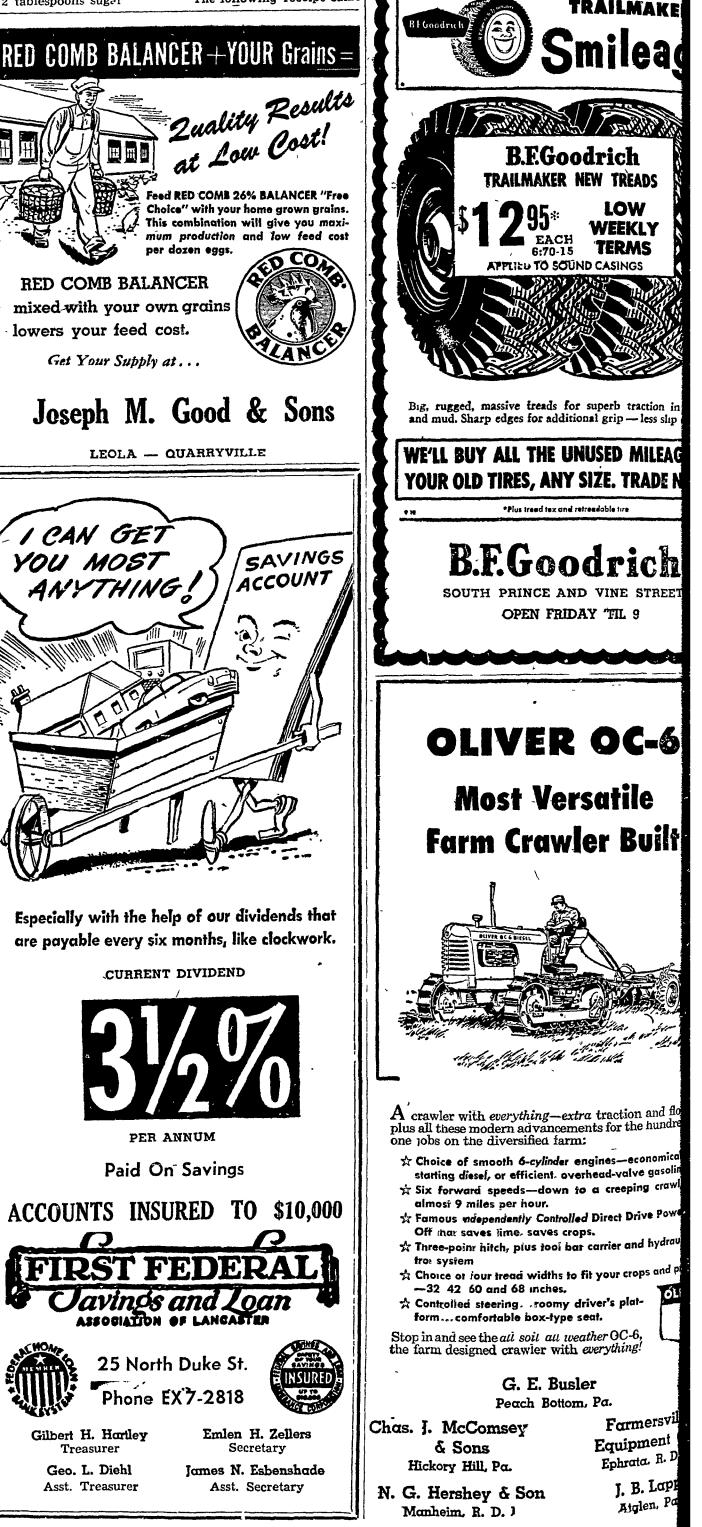
> PUMPKIN PIE 1 cup boiled mashed pumpkin

1 cup brown sugar 2`eggs

I neaping tablesp starch 1 quart scalded

Cinnamon and oth to taste Combine ingredi

beat until smooth, pie mell and bake



 $1\frac{1}{2}$  cups flour