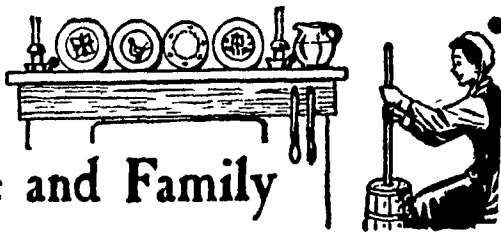


For the Farm Wife and Family



Let's Bake Pies

by Mrs. Richard C. Spence

Now is the time to tempt cookie-weary appetites with some good home-made pies. One of the most favored of the pastry desserts is the Lemon Meringue Pie. We have a recipe for a double Lemon Pie Filling for two 9-inch pies with a meringue topping.

DOUBLE LEMON PIE FILLING

(two 9-inch pies)
 2½ cups sugar
 ½ teaspoon salt
 1 cup cornstarch
 3 cups hot water
 6 egg yolks
 ¾ cup lemon juice
 2 teaspoons grated lemon peel
 2 tablespoons butter
 2 9-inch baked pie shells
 Mix sugar, salt and cornstarch in pan. Stir in hot water gradually. Cook over direct heat, stirring constantly until thickened and clear (8 to 10 minutes). Remove from heat. Stir ½ cup of hot mixture gradually into beaten egg yolks; stir this back into hot mixture. Cook for 4 to 5 minutes at low heat, stirring constantly. Remove from heat. Add lemon juice, grated peel and butter. Cool

slightly. Pour into two cool baked pie shells (9-inch). Top with meringue recipe below.

MERINGUE FOR ONE 9-INCH PIE

3 egg whites
 ¼ teaspoon cream of tartar
 6 tablespoons sugar
 Beat egg whites and cream of tartar until soft peaks form. Add sugar gradually, beating until meringue holds in firm glossy peaks. Spread meringue on pie. Bake at 350 degrees (15 to 20 minutes) until golden brown. Cool away from drafts.

CREAMY LEMON CHEESE PIE

¼ cup lemon juice
 3 packages cream cheese (3-ounce packages)
 2 eggs beaten
 ¾ cup sugar
TOPPING
 1 tablespoon grated lemon peel
 1 tablespoon sugar
 1 cup sour cream
 Mix lemon juice and cream cheese well. Add beaten eggs and sugar; beat until fluffy. Pour into vanilla wafer crust

SIMPLICITY
Garden Tractors
 Snavely's Farm Service
 NEW HOLLAND EL 4-2214

New
Musser Leghorn
FARMS
PULLET
 R.D. 1, MOUNT JOY, PA.

TROUBLED WITH COWS OFF FEED? . . .
TRY

• The extra amounts of mineral supplements and fine character of other ingredients will encourage the appetite of the most fussy cow. She'll come back on feed faster and throw off her upset quicker. Stop in . . . Let's talk it over!



S. O. TRUPE IRA B. LANDIS
 East Earl, R. D. 1 779 Valley Rd., Lancaster

M. S. GRAYBILL & SON B. G. MELLINGER & SON
 Bareville Willow Street, R. D. 1

Pioneer Manufacturers of High Efficiency Poultry Rations

and bake at 350 degrees for 15 to 20 minutes. Remove from oven and cool for five minutes. Prepare topping; mix lemon peel, sugar and sour cream. Spread over pie. Return to oven and bake 10 minutes longer. Cool. Chill in refrigerator at least five hours before serving or freeze for later use. Freeze cheese pie in a firm pie plate such as glass—easier to take from freezer and avoids cracks that may be caused by a flexible foil or paper plate.

VANILLA WAFER CRUST

1 cup vanilla wafer crumb (about 30 wafers)
 2 tablespoons margarine or butter, melted
 1 tablespoon sugar
 1 tablespoon lemon juice
 Few grains of salt
 Mix crumbs, melted butter, sugar, lemon juice and salt. Reserve some crumbs for top, if desired. Press crumb mixture evenly and firmly on bottom and sides of 8-inch pie pan. Pour in filling and bake.

HEAVENLY FLUFF

1 9-inch pie shell, baked
 4 egg yolks
 ¼ teaspoon salt
 2 teaspoons grated lemon peel
 ½ cup lemon juice
 ½ cup sugar
 1 tablespoon plain gelatin
 ¼ cup cold water
 4 egg whites
 ½ cup sugar
 1 cup cream, whipped
 Beat egg yolks slightly, add salt, lemon peel, lemon

juice and ½ cup sugar. Cook over hot water until thick (about 5 minutes). Remove from heat. Add gelatin soaked in ¼ cup cold water. Stir until dissolved. Cool. Beat egg whites until stiff and add ½ cup sugar gradually beat 1 minute longer. Fold into cooked mixture. Whip cream and fold in. Pile lightly into cooked, cooled 9-inch pie shell. Sprinkle with coconut.

CRAN-APPLE PIE

#2 can sliced apples
 ½ cup cranberry juice cocktail
 ½ cup sugar
 3 tablespoons cornstarch
 ¼ teaspoon nutmeg
 ¼ teaspoon cinnamon
 2 tablespoons butter or margarine
 Drain juice from apples and reserve slices. (Add water to make ½ cup of juice.) Combine juice with remaining ingredients in saucepan. Cook, stirring constantly, until mixture is thickened and clear. Add apple slices and

let stand over medium heat until bubbly hot, cool, turn into Spiced Crust. Sprinkle reserved crumbs over top and until set. Serve with wedges, if desired.

SPICED CRUM CRU

30 square graham crackers, finely rolled (2½ crumbs)
 ½ cup butter or margarine, softened
 ½ cup brown sugar
 1½ teaspoons cinnamon
 Add softened butter, margarine, sugar and mon to crumbs, blend thoroughly. Reserve ½ crumbs, and pour remainder into 9-inch pie plate firmly against bottom sides of plate, (the easier is to press crumbs into with an 8-inch pie). Bake in moderate oven (degrees) 8 minutes.

Something different—**MOCK APPLE PIE**
 Mrs. William D. H. Quarryville, Pa.
 2 cups water

"Prompt Bail Bond Service"
BUHRMAN'S
CONVENIENT PARKING LOTS
 Opposite Brunswick Hotel —
 Opposite Post Office —
 Next to Western Auto Store
 115 East King Street
Norman A. Buhrman,
 228 N. Duke St.
 "Prompt Bail Bond Service"

SUPER
 Self Service
SHOES
 220 W. KING ST.
 Lanc. Co.'s Largest
 Shoe Store
 All 1st Quality
SUPER LOW PRIC

For Convenience, For Confidence

For banking at its best, for quick friendly service . . . use The Fulton National Bank. Its sound financial policies and progressive management are specifically designed to give to you . . . the customer . . . a means, whereby your banking transactions can be accomplished with a minimum of effort and a maximum of security. Inquire about the many services your Fulton has to offer, because they are for you. Five conveniently located offices are anxious to serve you. No matter What The Need.

The Fulton National Bank

PENN SQUARE * MCGOVERN AVE. * MOUNTVILLE * EAST PETERSBURG * AKRON
 member federal deposit insurance corporation