For the Farm Wife and Family

More Food Favorites

Edited by Mrs. Richard C. Spence

Today our "Favorite Recipes" come from a group known as the Birthday Club from Rheems. They started out as the program committee for the PTA meetings some 20 years ago and enjoyed the fellowship so much they decided to get together on each of their birthdays. In August they have a picnic at the Weidler Cottage along the Conestoga Creek and in December they have a Christmas party at which time they reveal their "Pollyannas". We know you'll enjoy making and eating the delicacies they are sharing with us

Letters

Mrs. Richard C Spence Lancaster Farming

I would like to have a copy of the cookie recipes in the May 13, 1961 issue of the Lancaster Farming

Our family is especially fond of the large soft type cookies but our paper was misp'aced before I had a chance to try the Double size chocolate cookies If you have recipes for large soft type sugar cookies I would like to have this also

Mrs Durnel D Mullin Cochranville, Pa R D 2

. Ed. Note: Mrs. Groff's Sugar Cookles which appear in this co'umn are the best sugar cookies I have ever eaten. They are a soft sponge-type cookie that litera'ly melts in your mouth. Mrs. Spence

RHUBARB SAUCE

Mrs Martha Rohrer, 75 Main St., Landiville.

- 4 cups rhubarb
- 2 cups strawberries
- 1 cup c'irushed pineapple
- 2 cups sugar 1 cup water
- 2 tablespoons tapioca

Put rhubarb, strawberries, sugar and water together, bring to a boil. Add tapioca and boil 5 minutes, then add pineapple and do not boil any longer.

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1 cup small marchmallows 1 cup coconut

1 cup dairy sour cream Mix and let stand several ton

CRUMBS FOR TOP OF PIE .Mrs. J. Lloyd Harnish, R1, Wil'ow Street.

3 cups flour 1½ cups sugar

hours to season.

1 stick butter Mix together. These crumbs can be kept in refrigerator, and cut into 6 squares and ready for use.

RITZ RHUBARB PIE Mrs. Sadie Greider. Rheems

inch pieces

1 grated orange and the juice

1½ cups sugar 1/4 teaspoon-salt 2 tablespoons tapioca

Put tapioca, salt, sugar, and orange juice on rhubarb; Mrs. Elmer Groff, Rheems. let stand 16 minutes. Put in 1 cup pineapple (crushed unbaked crust and put strips of dough on top Bake in a boderate oven. Makes 2 pies

OLD-FASHIONED APPLE **DUMPLINGS**

Mrs. Maurice G. Herr, Ref. Manheim

6 medium-sized baking ap-

ples

2 cups flour 21/2 teaspoons baking powder

½ teaspoon salt % cup shortening ½ cup milk

Roll dough as for pastry place an apple on each. Fill cavity in apple with sugar and cinnamon Pat dough around to cover it Plcae the 4 cups rhubarb, cut in one- dumplings 1 inch apart in a greased baking pan. Cover with the following sauce:

SAUCE

- 2 cups brown sugar
- 2 cups water 14 cup butter

1/4 teaspoon cinnamon or nutmeg

Combine brown sugar, water and spices. Cook for five minutes Pour over apples in baking dish. Bake at 375 degrees for 35 to 40 minutes. Serve hot with rich milk or cream.



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Attention: Department LF

Please send me a free copy of the Summer 1961 edition of your Rec-

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ommended Investment Lists.

(PLEASE PRINT)

OPEN FACED BROILEN SANDWICHES Mrs. Charles G. Shank, Elizabethtown. 1 can Spam 2 hard-boiled eggs ¼ green pepper 1 small onion 1/2 pound white America Grind above, and add cup mayonnaise and 1/2 Mixthorough Spread on 1/2 of a hambu roll Place under broiler til browned Delicious for FOR ANY FARM PURPOSE MADE THE FARMER'S WAY LANCASTER PRODUCTION CREDIT ASSN

BAKED HAMBURGER

Mrs. John Weidler, R. D

3 cup bread crumbs

1/4 cup chopped onlon

Mix together and

with the following sauce

¼ teaspoon nutmeg

3 tablespoons brown so

1 teaspoon dry mustard

fore baking in oven:

¼ cup catsup

Sa t and pepper to tast

1½ pounds beef

1 cup milk

2 eggs