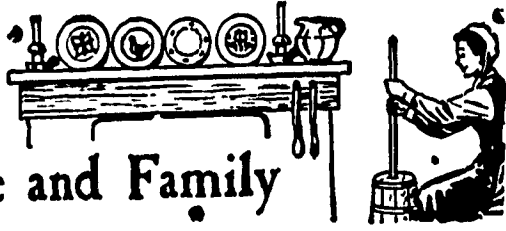


# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

## Sophisticated Holiday Supper



SPENCE

It's a wise hostess who plans simple but tasty combinations of food for holiday entertaining. The carefully seasoned rich stews and chowders are rapidly gaining favor with folks who once depended on casserole dishes. What little preparation there is for these one-dish meals can be done in advance.

Either stew or chowder should be served hot with ease and convenience at the table. The chafing dish for the stew may be antique or a shiny new Christmas gift. Either way, a chafing dish keeps the food hot while it is being served and during the meal. In addition, it adds a touch of glamour to the holiday table.

Serve this hearty Company Beef-Bacon Stew to your guests with thick slices of French bread spread with butter or margarine, wedges of cheese, and a tossed green salad. Serve fruit cake or cookies and beverage for dessert.

### COMPANY BEEF-BACON STEW

- 2 pounds beef stew meat, cut into 3/4 inch cubes
- 3/8 cup flour
- 1 teaspoon salt
- 1 teaspoon dry mustard
- 3/2 pound bacon
- 1 pkg dry onion soup mix
- 3 cups water
- 3/2 cup barley
- 1 lb-can (2 cups) tomato juice

- 1 teaspoon sugar
- 2 cups sliced celery
- 2 cups sliced carrots

Dip beef cubes into flour seasoned with salt and mustard. Use all the flour mixture. Cut bacon into 1-inch pieces and fry in a heavy kettle. Remove bacon pieces and add floured beef cubes to bacon drippings. Brown beef on all sides. Add soup mix and water and stir well. Cover and simmer gently for 1 hour, stirring occasionally. Add barley, tomato juice, and sugar. Cover and simmer gently 45 minutes, stirring occasionally. Add bacon, celery, and carrots. Simmer gently for about 45 minutes or until meat and vegetables are tender. Serve in soup plates. 6 to 8 servings.

Bacon-Oyster Chowder is a flavorful one-dish meal to serve from an old-fashioned soup tureen or black iron kettle. Most of the preparation for this recipe may be done in advance, too. An interesting go-with is thick slices of French bread spread with a mixture of crumbled blue cheese or Cheddar cheese and soft margarine.

### BACON-OYSTER CHOWDER

- 1/2 pound bacon, cut into 1 inch pieces
- 1 medium potato, pared and cut into 1/2 inch cubes
- 1 medium onion, peeled and chopped
- 1 medium carrot, pared and finely chopped
- 1/2 cup chopped celery
- 1 tablespoon chopped green pepper

- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1/4 cup water
- 1 quart milk
- 12 to 16 ounces oysters and oyster liquor

Fry bacon in large heavy kettle until cooked but not crisp. Add vegetables, salt, pepper, and water. Cover and simmer 15 to 20 minutes. Add milk and bring to simmering point. Add oysters with oyster liquor. Heat only until edges of oysters curl, about 5 minutes. Serve at once. Makes 1 1/2 quarts, 4 to 6 servings.

Ham is always a favorite for a company supper. It can be as elegant as the glaze you make for it. Here is a glaze garnish that is especially nice for the holiday season.

### GLAZE GARNISH FOR HAM

- 8 pound hostess ham
- 1 can (12 1/2 oz) jellied consommé
- 1 envelope plain gelatine
- 2 teaspoons lemon juice
- 1 teaspoon grated lemon rind

- Halved, blanched almonds
- Halved maraschino cherry, with stem attached
- Halved spiced crabapple, with stem attached
- Green pepper strips

Heat consommé to boiling. Dissolve gelatine in hot liquid. Add lemon juice and rind and chill until partially set. Spoon glaze over chilled ham. To make garnish, arrange halved, blanched almonds in shape of bell on top of glazed ham. Place halved maraschino cherry at base of bell to make the clapper. At the top place a halved spiced crabapple to make the knot and strips of green pepper to make the bow.

The perfect dessert for your supper — Three-Way Butterscotch Pie.

### THREE-WAY BUTTERSCOTCH PIE

- 1 baked pie shell, 9-inch
- 3/4 cup firmly packed light brown sugar
- 1/2 cup flour
- 1/2 teaspoon salt
- 2 cups milk
- 3 egg yolks
- 3 tablespoons butter
- 1 teaspoon vanilla
- 3 egg whites
- 6 tablespoons sugar

In 2-quart saucepan combine brown sugar, flour and salt, mix well. Blend in milk. Cook over medium heat, stirring constantly, until thick and smooth. Beat egg yolks until thick and lemon colored. Add a small amount of the hot mixture to egg yolks. Return to mixture in saucepan. Cook, stirring constantly, 3 minutes. Remove from heat,

add butter and vanilla. Cool slightly. Pour into baked pie shell. To make meringue, beat egg whites until they begin to stiffen. Add sugar, a tablespoon at a time, and continue to beat until stiff peaks form. Spread over warm filling being sure meringue touches crust all around. Bake in preheated 350 degree oven for 15 minutes or until meringue is lightly browned. Cool then chill before serving.

**CHOCOLATE BUTTERSCOTCH PIE:** Grate 2 squares (2 ounces) semi-sweet chocolate. Sprinkle over warm filling. Spread meringue carefully over chocolate and bake as above.

**PECAN BUTTERSCOTCH PIE:** Add 1/4 cup chopped pecans to pie crust dough before rolling out. Bake as usual.

**ORANGE BUTTERSCOTCH PIE:** Sprinkle 3 tablespoons grated orange rind over warm filling and carefully spread meringue over orange rind. Bake as above.

### Master Farmer

(Continued from Page 1) trated, 10-minute talk by county agent Smith.

The last Lancaster Countian to receive Master Farmer recognition was B Snavely Garber, Willow Street R2, in 1954. Other farmers still active in the county who were recipients of the award are Earl L. Groff, Strasburg R1, Abner H. Risser, Bambridge R1; and Cook, 3 Levi H. Brubaker, Rohrsers-town.

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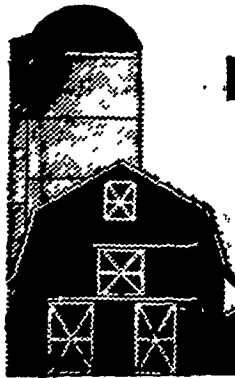
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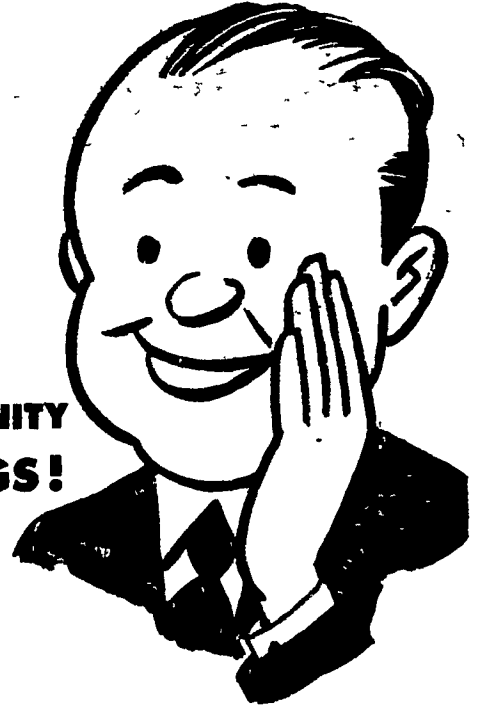
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