First "Favorite Recipe" Column Features Local Pies

Lancaster Farming has received more than a dozen recipes in response to the first call under our new "Favorite Recipes" column.

This first appeal was for pie recipes. The response was from housewives throughout our area, including as far away as Hershey, but mostly in Lancaster County including Lancaster, Landisville, Ephrata, Bird-in-Hand and Manheim .

The recipes included cherry pie, apple cream pie, coconut custard pie, cherry-cheese pie, ice cream pie and pumpkin pie.

In addition, we received some other recipes, including four shoo-fly pie recipes, which will be held in our files for future use in our "Favorite Recipes" column.

See the enclosed notice on our next favorite food column on 2 March 27 and please get your chicken recipes to us as early as possible.

Coconut Custard Pie

We received two coconut custard pie recipes The coconut custard recipe of Mrs Faye Givler, 3112 Cochran Drive, Lancaster, is as follows. Beat slightly-4 eggs

Add:

34 cup sugar 1/2 teaspoon salt

teaspoon vanilla 23 cups scalded milk

1 cup coconut at 450° 15 minutes, 350° till fin- 21/2 cups rice crispys. Mix and Makes one large pie. ished (kmfe inserted 1" from press into 9" pie plate. Freeze. side comes out clean).

The coconut custard recipe of to serve. Cut into serving pieces Mrs. Willis Shoemaker, 1666 E. then top with strawberries or Chocolate Ave., Hershey, is any topping desired. somewhat different, as follows:

moss green color with white

trim and roof.

For our March 27 "Favorite Recipes" column, we want to jump from pies to a very popular main dish, chicken Not only is chicken a highly popular and versatile food which can be used in many forms, it's also a very important local farm product.

Send your favorite chicken recipe. As a token of our appreciation we will send a special pot holder (one per household) marked by a small reproduction of the Lancaster Farming masthead, which appears each week at the top

Please send the recipe by March 20 to us at: Lancaster Farming, Recipes P. O. Box 266, Lititz, Pa. 17543

The recipes we received last week included three for shoo fly pie. We are holding these in our file until we get some more, enough to give a wide selection of this favorite Pennsylvania Dutch food.

Over the years, we have received many requests from individual housewives for shoo fly pie recipes. Here's your chance, ladies. Send your favorite shoo fly recipe now so we can complete our collection for an early publication of shoo fly pie recipes.

34 cup molasses

cup coconut

cups milk

eggs

tablespoons flour

1/4 teaspoon baking soda

beaten egg yolks, soda and milk.

Last add beaten egg whites. Put

in unbaked pie shells. Makes 2

medium pies. Bake at 425° 15

Ice Cream Pie

Pumpkin Pies

minutes, then 375° till done.

cream pie recipe as follows:

Clarence Nolt, Bird-in-Hand, prefers that it include pumpkin She sent two recipes based around pumpkin. The first. pumpkin ice cream pie, is as follows: Mix sugar, molasses, flour, add

cup cooked pumpkin, put through sieve

½ cup brown sugar

½ teaspoon salt

½ teaspoon cinnamon ½ teaspoon ginger

¼ teaspoon nutmeg

Mrs. Givler also sent an ice Mix all ingredients together and add one quart softened vanil-Melt together 3 tablespoons la ice cream and fill graham butter or maragarine and ¾ cup cracker crust and sprinkle with Pour into 10" pie shell, bake marshmallow creme, pour over a few of the graham crumbs.

Put in freezer immediately Then fill with 1 quart of vani- This can be prepared a few days lla ice cream. Freeze until time in advance.

> Mrs Nolt's second pie, a pumpkin chiffon pie, of the 9 inch

envelope plain gelatine 1/4 cup cold water

14 cup canned or cooked pump-

½ cup milk

½ teaspoon ginger

½ teaspoon nutmeg ½ teaspoon cinnamon

½ teaspoon salt cup sugar

eggs

To slightly beaten egg yolks until thick in double boiler. Pour cold water in bowl and

sprinkle gelatine on top of water Add to hot pumpkin mixture, mix thoroughly and cool. When it begins to thicken, add remaining sugar and fold in stiffly beaten egg whites. Pour in previously baked 9" pie shell. Chill in refrigerator. Pie may be garnished with whipped cream before servkin, milk, salt and spices. Cook

(Continued on Page 23)

ROHRER'S QUALITY SEEDS FOR FARM AND GARDEN

- Cert. Iroquois Alfalfa
- Cert. Saranac Alfalfa
- Cert. Buffalo Alfalfa
- Cayuga Alfalfa
- Cert. Vernal Alfalfa
- Cert. Pennscott Red Clover
- Pa. Red Clover
- Cert. Ladino Clover
- Timothy
- Brome Grass
- Orchard Grass
- Reeds Canary Grass
- Ky. Blue Grass
- Red Top
- Crown Vetch
- Pasture Mixtures

DEKALB CORN — SUDAX CERT. MAINE GROWN SEED POTATOES GARDEN SEEDS — ONION SETS LAWN GRASSES

Store Hours: 7 A.M. - 6 P.M., Sat. to 5 P.M.

P. L. ROHRER & BRO., INC.

SMOKETOWN, PA.

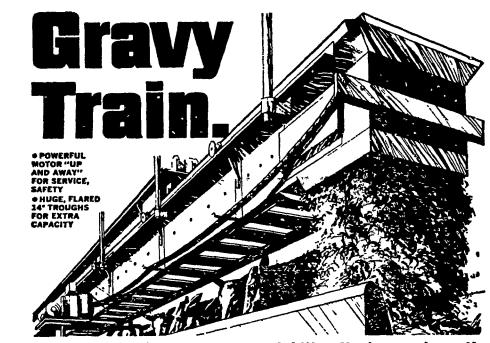
PHONE 397-3539



FREY BROS.

Fred Frey, Mgr.

R. D. #2, Quarryville, Penna. 17566 Ph. 717-786-2235



Strength, Performance, Dependability. You've got 'em all with van dale's new traveling bunk feeder.

Van Dale's SCF-1400 is the traveling feeder to put you on the track to faster, more profitable operations. Automatically, it delivers up to 40 tons of silage per hour to bunks on a single chain, continuous "shuttle" service.

Feeder trough chain is No. 67 pintle (12,500 lb. strength) and drive chain is C-550 steel (average top strength of 10,000 lbs.). Interlocking, snap-together galvanized metal components reduce erection time as much as 50%. Suspended or floormounted, rails are mounted with Van Dale's exclusive clip-on brackets to provide extra-rigid support. Unit adapts to any feeding need in-barn or out-of-doors.

CALEB M. WENGER

Drumore Center Quarryville, Pa. Phone 548-2116

VAN DALE