

# Home on the Range

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shortening. Stir thoroughly and cool to lukewarm.

Dissolve yeast in ¼ cup lukewarm water and add to liquid and stir thoroughly. Sift 2 cups flour into liquid and stir thoroughly. Continue to add sifted flour and stir or knead sufficient flour until the dough mixture does not stick to hands or board.

Place in greased bowl and cover. Let rise until double in size, turn dough out on floured surface and knead down thoroughly. Then put in 4 pans, cover and let rise again.

Bake at 400 degrees for 5 minutes, then turn to 350 degrees for 30 to 35 minutes.

Mrs. Luke Peters  
R.D. 2  
Manheim

## Knee Patches or Swiss Crumpets

3 eggs  
1 cup cream  
4 cups flour  
½ teaspoon salt

Beat eggs and cream. Sift flour and salt together. Stir into mixture to make a soft dough.

Take a piece of dough, the piece being marble size. Roll as thin as possible, slice into peach size. Fry in deep fat, 375 degrees, until only delicate brown. Drain and dust with powdered sugar.

Makes 24 to 30 patches. Most popular treat at weddings.

Miss Catherine A. Clark  
R.D. 2  
Malvern

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## Chiffon Rhubarb Pie

Boil one quart of cut-up rhubarb and strain off one cup of juice and pour over:

1 cup sugar  
3 tablespoons cornstarch  
¼ teaspoon salt  
2 beaten egg yolks, which have been blended with ¼ cup cold water.

Return to stove and boil two minutes.

Pour into baked shell. Use whipped cream or egg meringue on top.

## Meringue

To two egg whites use 3 tablespoons sugar and ¼ teaspoon baking powder. Beat until stiff and spread on top. Brown in oven.

Mrs. Lewis Nafzinger  
Rt. 1, Hacks Point  
Earleville, Md.

xxx

## Cold Cereal

6 cups oatmeal  
1½ cups brown sugar  
3 cups wheat germ  
3 cups coconut  
½ cup vegetable oil or melted butter

¼ tablespoon salt  
Mix everything together and toast in oven until the coconut is brown. Stir every once in awhile to toast thoroughly. Eat cold with milk.

"Delicious and nutritious."

Mrs. Reuben L. Zimmerman  
Star Route  
Terre Hill



Ladies,  
Have  
You  
Heard?



By Doris Thomas,  
Extension Home Economist

Doris Thomas

How's this for a bit of wisdom that has been milked for all it's worth: milk is good for you! Yet it's especially important to remember that truism now, when the weather's getting hot; during the summer, people often crave cold water or sodas and forget that a glass of cold milk helps you take the heat in your stride.

Milk production, says the U.S. Department of Agriculture, will be at or near its peak during May, indicating ample supplies for consumers. Appropriately enough, June is Dairy Month...so it's a good time all around to make sure you're using milk to best advantage.

If you want to cut food costs and still provide the milk your family needs, you can try changing your pattern of buying and using milk. Here are a few suggestions:

Buy fresh fluid milk at a food or dairy retail store. Milk often costs more when delivered to the home.

Buy fresh milk in multi-quart containers, if you can use this much without waste. Usually, milk in half-gallon containers costs less per quart than single quarts.

Remember also, especially when the weather is warm, to refrigerate milk as soon as possible after purchase or delivery. Letting milk stand in the sunlight causes loss of riboflavin and may affect flavor. Don't mix new milk with old except for immediate use and remember, for best flavor, use fresh milk within three to five days after purchase.

## Variety of Fabrics and Findings for Home Sewing Requires Careful Selection

Home sewing is a creative form of self-expression as well as an economic practicality for many women. The frequently-used home sewing machine represents substantial savings, even when working with expensive fabrics.

Not only are sewing machines more versatile and easier to use, but fabrics, patterns, trimmings and notions are available in a great variety. These developments in fabrics allows you to sew garments from lingerie to rainwear. The range of fabrics includes stretch materials, knits, bonded, fake furs, suede, vinyl and polyurethane. Manufacturer's are keeping pace with the home sewer's desires for style, color and individuality.

A big bonus in home sewing is the washability of fabrics and findings. When you're faced with almost unlimited choice, you need to exercise caution and care and be well informed before making selections. This means choosing trims, pocketing, interfacing and lining fabrics, ribbons, binding tape, thread, zippers and other notions with an eye to how each will work with the basic fabric. Why sew a durable press garment if you'll have to iron the trim. What will you do when a zipper shrinks more than the fabric and results in puckering and pulling after you launder the garment for the first time?

Take time to shop for trims; take fabric swatches to the store for accurate matching.

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