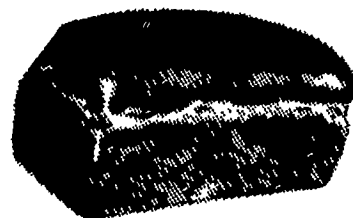


Recipe Exchange



Home on the Range



The time of the year has come when it is time to be blanching and freezing or canning peas, freezing strawberries, and making jam. All this, of course, after the back-breaking labor of picking them has been done, then the capping or shelling and washing. But how rewarding it is to count the jars or boxes as they are filled.

In spite of this being your busy season, would you take a few minutes out of your busy day to share a recipe or two with your fellow readers? Most of us seem to be looking for new recipes or perhaps just a new twist to an old favorite.

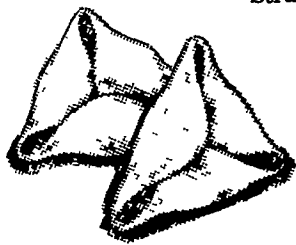
Send recipes of your choice to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We will send a postholder to you for your contribution.

Crumb Pie

2½ cups flour
1½ cups brown sugar
1 cup buttermilk
½ cup shortening
1 teaspoon baking soda
1 teaspoon cinnamon
Whipped cream (optional)
1 unbaked 9-inch pie shell

Put flour and shortening together. Mix as for pie crust. Add brown sugar and continue to crumb. Take out one cup crumbs and add cinnamon. Put baking soda in buttermilk and add to mixture. Grease 9-inch pie plate. Fill with mixture. Put remaining crumbs on top. Bake at 400 degrees for 10 minutes and 350 degrees for 25 to 30 minutes.

Mrs. Herbert D. Eyman
146 W. Franklin St
Strasburg



xxx

Shoo Fly Cake

Mix:
1 cup Brer Rabbit Molasses (green label)
2¼ cups boiling water
1 tablespoon soda.
Set aside.

Crumbs:

4 cups flour (unsifted)
¾ cup Crisco oil
½ teaspoon salt
1 pound light brown sugar

Mix well with hands until like crumbs. Take out one cup crumbs. Mix rest of crumbs with liquid. Sprinkle cup of crumbs on top of cake. Bake at 350 for 45 minutes.

"I make it in a 10 x 14 x 2 inch pan which I grease and then flour before pouring in the batter. I have also heard that it can be made in cupcakes, but I have never tried it."

Mrs. Jacob S. Breneman
R.D. 4
Manheim

xxx

"Here's a shoo-fly recipe. It is very moist and very good. Try it!"

Very Good Shoo-fly Pie

1 cup molasses
1 egg beaten
¾ cup hot water
1 teaspoon baking soda dissolved in extra ¼ cup hot water.

Crumbs:

1 cup flour
2-3 cup brown sugar
1 round tablespoon shortening

Mix flour, brown sugar and shortening for crumbs. Save ½ cup crumbs for topping. Mix remaining crumbs and other

ingredients and pour into unbaked pie crust. Add crumb topping. Bake at 350 degrees for 35 to 40 minutes.

Mrs. Weaver Nolt
R.D.1
Ephrata, Pa.

xxx

Cherry Whirl

2 envelopes Knox unflavored Gelatine
¼ cup maraschino cherry syrup
¼ cup cold pineapple juice
½ cup boiling pineapple juice
½ cup maraschino cherries
½ lemon, peeled and seeded
1-3 to ½ cup sugar
½ cup light cream
2 cups crushed ice or ice cubes

Sprinkle gelatine over cherry

syrup and cold pineapple juice in electric blender container. Add boiling pineapple juice; cover and process at low speed until gelatine dissolves. Turn to highest speed, remove cover and add remaining ingredients; continue processing until ice is melted and begins to thicken. Pour (at once) into individual serving dishes, bowl or 5-cup mold. Allow individual servings and bowl to set for five to 10 minutes; chill bowl about one hour. Yields: 6-8 servings.

Mrs. John B. Becker
R.D.1
Ronks, Pa.

xxx

Fruit Cake

2 cups cocktail

Permanent Care Labeling

Homemakers who find doing the family laundry a real puzzle about which water temperature, what drying cycle to use and even whether to launder or dryclean a garment, should have less difficulty in the near future, says Mrs. Ruth Ann Wilson, Extension clothing specialist at Pennsylvania State University.

The Federal Trade Commission has issued a ruling which requires that articles of wearing apparel bear permanent labels clearly stating instructions for their care and maintenance. This ruling, which goes into effect, July 3, 1972, applies to all clothes manufactured after that date—

but not to clothes that are still in stock.

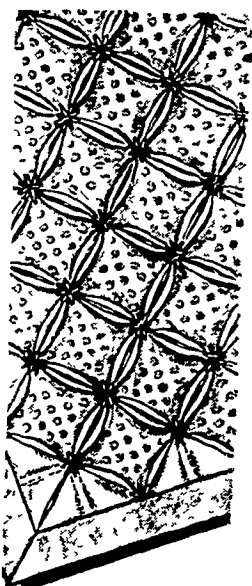
Mrs. Wilson explains that this ruling affects finished textile garments and hosiery requiring care and maintenance for ordinary use, domestic and imported clothing, and hand-crafted clothing made for sale. The rule also requires that textile piece goods sold to consumers for the purpose of making wearing apparel must be accompanied by care labels which home sewers can permanently attach to the finished product by sewing or ironing.

Items of apparel not covered by the ruling include headwear, footwear—except hosiery—and handwear such as gloves and mittens; apparel which requires no care such as disposable products; completely washable items intended to sell for less than \$3 such as men's and boys' underwear; and items such as scarves whose use or appearance would be impaired by a permanently attached label. Items exempted from the ruling, however, points out Mrs. Wilson, must be accompanied by the care information in hangtag or separate instruction form.

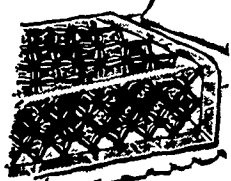
What some members of the office java club need most is a coffee brake.

Needle Arts

By NANCY SEWELL



5074



Finish as You Go

This charming quilt is fun to make. Finish as you go along—just fold a square, add a print center and embroider a daisy. Pattern No. 5074 has complete directions.

TO ORDER, send 60 cents for each pattern with name, address with Zip code, pattern number and size to NEEDLE ARTS, P.O. Box 5251, Chicago, Ill. 60680.



DON'T NEGLECT YOUR EYES

Visit Your Eye Doctor if you are in doubt.

Doctor's Prescriptions Filled Adjustments, Repairs

DAVID'S OPTICAL CO.

Always See Better
403 N. DUKE STREET
Phone 394-2767
Lancaster

2 cups flour
1½ cups sugar
2 teaspoons soda
½ teaspoon salt
2 eggs
½ cup oil

Put on top, when baked:
¼ pound butter
¼ cup milk or cream
¾ cup sugar
Boil hard for 1 minute. Add:
¾ cup nuts

Lizzie L. Lantz
R.D.1
Gap

xxx

Banana Bread

Blend well:
1 cup sugar
½ cup shortening

Blend in one at a time:
2 eggs

Add:
1 cup mashed bananas

Stir in:
2 cups flour
½ teaspoon salt
1 teaspoon baking powder
½ teaspoon soda
½ cup chopped nuts

Pour into a 9x5x3 inch pan that has been oiled only on the bottom.

Push batter up into corners, hollowing out the center to have a well shaped loaf.

Let stand 20 minutes, then bake at 350 degrees for 50 or 60 minutes.

Mrs. Floyd Zehner
Route 5
Somerset

xxx

"Here is my favorite chocolate cookie recipe."

Chocolate Cookies

2 cups brown sugar (packed)
1 cup Crisco
Cream well. Add:
2 unbeat eggs
1 cup cocoa in ½ cup hot strong coffee (cool)

1½ cups thick sour cream
1 teaspoon vanilla
4 cups sifted flour
1 teaspoon soda
1 teaspoon salt
2-3 cup fine coconut

Drop on sheets. Bake at 350 degrees. Frost while they are warm.

Frosting

Heat:
½ cup cocoa
½ cup sour cream
1 tablespoon butter

Stir until cocoa melts. Remove from heat. Blend in 4 cups 10X sugar. Thin with water if too stiff.

Mrs. Aaron Martin
R.D.2
New Holland

xxx

Cheese and Green Pepper Ball

1 - 8 oz. pack sharp Cracker Barrel Cheese
½ green pepper
1 slice onion
6 drops vinegar
1 tablespoon mayonnaise

Grind cheese, pepper and onion. Add the rest of the ingredients, form into a ball and roll in crushed nuts.

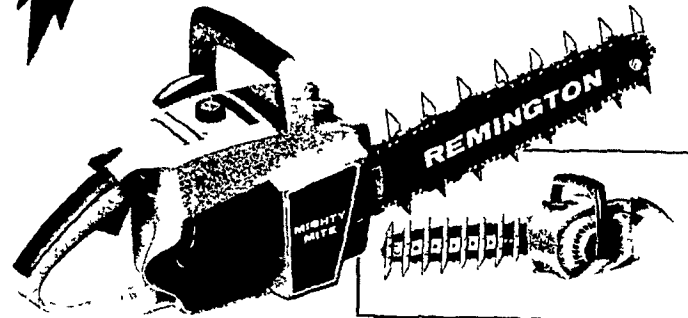
Mrs. Herbert Eyman
146 W. Franklin St.
Strasburg

GARBER OIL CO.

TEXACO HEATING OIL
BURNER SALES AND SERVICE
MOUNT JOY, PA
Ph. 653-1821

Father's Day Special

FREE \$14.95 TRIMMER ATTACHMENT



WITH THE PURCHASE OF
REMINGTON MIGHTY MITE
CHAIN SAW

BOTH FOR ONLY \$129.95
A \$144.90 VALUE

• Trimmer attachment makes your Remington Chain Saw even more useful.

• Ideal for cutting brush, bushes, and mature hedges to ¾" thick.

OFFER EXPIRES JUNE 18, 1972

GEHMAN BROS.

1 Mile North of Terre Hill on Route 897
East Earl, R.D. 1, Pa. Phone 215 445-6272