

Recipe Exchange

(Continued From Page 22)

French Lemon Pie

4 eggs, beaten
1 cup light corn syrup
1-3 cup lemon juice
1 teaspoon grated lemon peel
2 tablespoons melted butter
½ cup sugar
2 tablespoons flour
Mix first five ingredients. Combine sugar and flour, then add to first mixture. Pour into 9 inch unbaked pie crust. Bake at 350 degrees for 50 minutes.

Mrs. Melvin Charles
R.D.1
Washington Boro

xxx

Bean Mix

8 slices bacon (pan fried until crisp)
Add:
4 large onions (cut in rings)
½ cup brown sugar

1 teaspoon dry mustard
½ teaspoon salt
½ cup cider vinegar
Cook about 20 minutes. Mix together:
1 can dried lima beans
1 can green lima beans
1 can red kidney beans
1 can baked beans
(Drain all beans except baked beans)

Pour dressing over beans and stir. Bake at 350 degrees for about one hour.

Mrs. Glenn Gockley
Route 2
Mohnton

xxx

School Lunch Hint

Wrap a hot dog and some sauerkraut in aluminum foil or put the hot dog and sauerkraut in a small pan. Put it on the stove at recess time. Turn it around once

if the stove isn't very hot.

Emma Beiler
Hobson Road
Lancaster

xxx

Magic Garden

6 tablespoons bluing
6 tablespoons water
6 tablespoons salt
1 tablespoon ammonia
Mix these ingredients and pour over lumps of coal in a deep dish or fish bowl.

Add four different colors of food coloring and watch it grow.

xxx

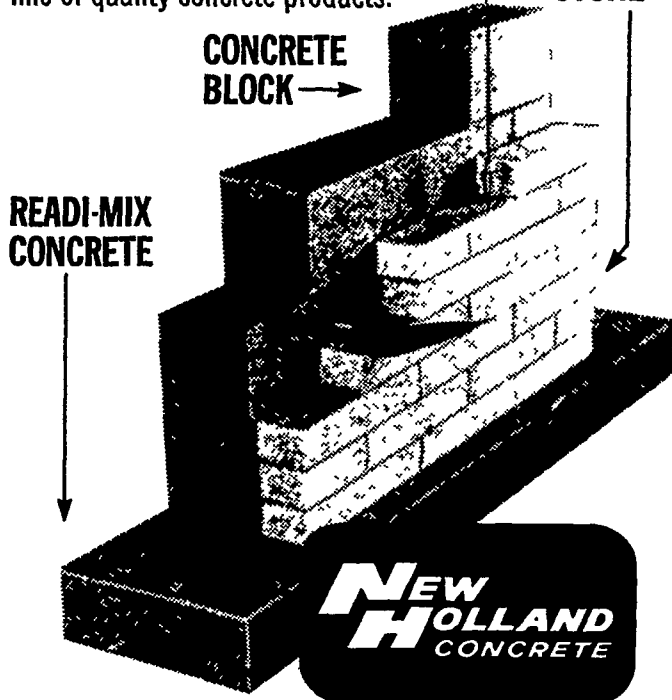
Pink Coal Garden

4 tablespoons bluing
4 tablespoons salt
4 tablespoons soda
4 tablespoons water
Mix and pour over coal in deep bowl. Drop four drops of mercurochrome on top. Add a tablespoon of water every three days.

Anna E. Blank
R.D.2
Narvon

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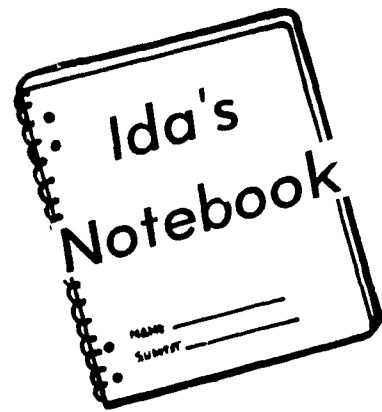
NEW HOLLAND, PENNSYLVANIA / 717 354-2111

Self-Basting Turkey

Self-basting turkeys are usually U.S. Grade A birds. Processors inject them with a limited amount (now three percent) of basting solution which is later released throughout the meat while the bird is roasting.

The solutions range from straight butter to mixtures of oil and water. The oils used are those normally found in margarine - cottonseed, soy, coconut or corn oil. Basting solutions may also contain turkey broth plus added flavoring, preserving ingredients and antioxidants. USDA approves the solutions under regulations for Federally inspected turkeys.

Last year one-third of the nation's turkey crop was processed and marketed as self-basters. While they can be more convenient, these birds may also cost more per pound. In addition the three percent of basting material injected is included in the total weight of the bird and costs the same per pound as the meat. It's your decision.



Ida Risser

November is a bleak and dreary month in my book and we need to try hard to fill it with pleasant things.

Our first son was born the beginning of November and I still remember returning home with him about a week later and being shocked by the change in the trees. They changed from colored foliage to no foliage and stood dark and bare. Of course, he kept me busy that winter.

Now on a rainy, dismal day I find small jobs to keep me busy. First the fish bowl must be cleaned, then a new binding put on the wool blanket, the baskets of apples turned into applesauce, and I take time to stamp some flowers on a piece of homespun linen for a bureau scarf.

Playing records on the stereo given by that first son - now grown - helps to dispense the gloom of a gray November day and brighten my mood.

xxx

During the past few years, I've visited folks in many rest homes over the County. They range from elegant to adequate to almost dilapidated structures.

Recently, on behalf of my church, I visited a home for elderly folks to ask if they needed anything. The answer was negative. Last year we supplied clothes of various sizes for them. If they had asked for money or food, I'm sure we would have tried to supply it.

However, there was one thing I felt they needed and it is the one thing we are least willing to give. I'm thinking of our "time". It was appalling to see the apathy of the men and women. They appeared listless and indifferent as we could find no common interests. Only a few had a hobby to pursue and were willing to talk about it.

When these people were 20 or 30 years younger, were they active? I really don't know, but I believe contact with outsiders would improve their outlook.

Farm Women Calendar

Saturday, November 18

10 a.m. - Farm Women Society 14. Bake Sale, Park City
1:30 p.m. - Farm Women Society 12, home of Mrs. Ethel Kindig, 30 Wabank Rd.

Farm Women Society 4 bus trip, Radio City Music Hall

Monday, November 20

Farm Women Society 29, home of Mrs. Walter Mowrer

Farm Women Society 31 meeting

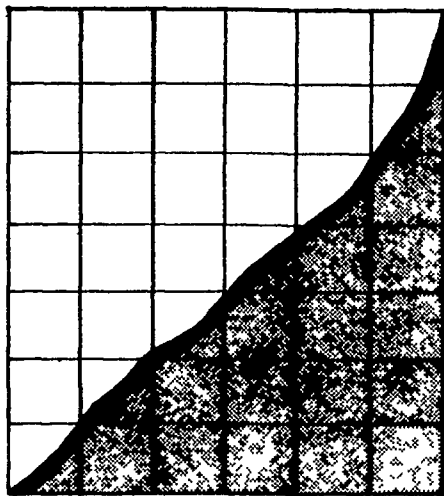
Tuesday, November 21

Farm Women Society 23 meeting

Wednesday, November 22

Farm Women Society 5, entertain husbands, Park View Hotel and hockey game, Hershey meet 5:15 p.m., United Church of Christ parking lot, Manheim

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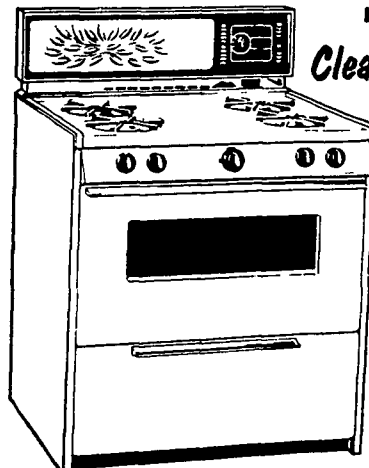
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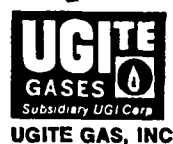
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