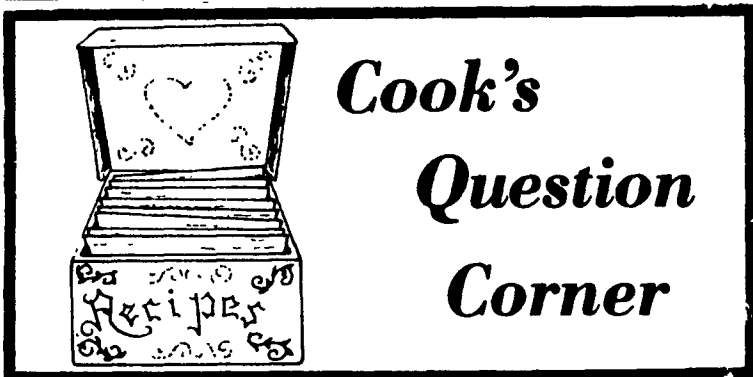


# Farm Women Model Fashions



## Cook's Question Corner

If you are looking for a recipe but can't seem to find it anywhere, send your recipe request to Cook's Question Corner, care of Lancaster Farming, P.O. Box 366, Lititz, PA 17543. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

**QUESTION** - Mrs. Donna Steele, Vintondale, would like a recipe for a dessert called Havanna Banana. It has a tapioca base.

**QUESTION** - Carol Fantom, Delta, would like a recipe for soft and fluffy biscuits like those served at fast food restaurants.

**QUESTION** - Salina Peight, Belleville, would like a recipe for canning chili soup and vegetable soup without potatoes.

**QUESTION** - Barbara S. King, Atglen, requests a recipe for tomato butter. She thinks the recipe requires long cinnamon sticks.

**QUESTION** - Barbara Reed, Punxsutawney, would like recipes for canning hot peppers with cauliflower and one for hot peppers with hot dogs.

**QUESTION** - Mrs. Paul Beyer, East Greenville, can not find clear-jell in local grocery stores. She asks if there is a substitute or another brand name for it.

**QUESTION** - Mrs. Karen Moyer of Portage requests recipes for both soft chocolate chip and molasses cookies like Archway makes.

**QUESTION** - Mrs. Glenn Martin of Ephrata requests a recipe for orange sherbert. She would like to know if it is made in an ice cream freezer like regular ice cream.

**QUESTION** - Mrs. Barbara J. Germer, Conestoga, requests a recipe for spice cake that has the frosting baked on the cake. The recipe had been passed on from her grandmother but Mrs. Germer lost the copy.

**QUESTION** - Mrs. Daniel Mosemann, Lehighton, requests two recipes. She would like a recipe for corn cob jelly that is delicate like pear honey in color and texture. Also, she would like a recipe for jelly that uses tomatoes. She tasted some from a Mennonite family that she thinks used Hush tomatoes to make the jelly.

**QUESTION** - Mrs. Audrey Hull, Cleona, requests a recipe for Rhubarb Ginger Jam.

**QUESTION** - M. J. Willaw, Millerstown, requests a recipe for corn mush that uses flour and sweet corn instead of corn meal. She said her grandmother used to cook it until thick then when it was cold, she sliced it and fried it like mush made with corn meal.

**QUESTION** - Linda M. Marks would like more diabetic recipes. Since several of you have requested diabetic recipes, we will run a special selection of them in the column "Home on the Range" if enough recipes are mailed to us.

**QUESTION** - Mrs. Corinne Hoos, Luringston Manor, N.Y., requests the recipe for "No Crust Cheese Cake" which appeared in a previous issue of this paper. She said that she made it numerous times and her whole family loved it; but now, she can not find the recipe.

**QUESTION** - Mrs. Jean Ash, of Bridgeport, W.Va., requests recipes for pumpkin jam, pumpkin butter and pumpkin candy.

**QUESTION** - Edna M. Kleinhans, Conestoga, requests a recipe for pickle relish like the Heinz brand name tastes.

**QUESTION** - Lydia Stoltzfus, Paradise, would like to know if it is possible to make jellies without sugar for diabetics.

**ANSWER** - Mrs. Aaron B. Shirk, Lebanon, would like to know what are gooseberries and where can they be found? Thanks Linda Marks, Hereford, for informing us that gooseberries are a greenish pink fruit that grows in a mild thorn bush. It is used in pies, wines, and preserves.

**ANSWER** - R. Myer requested a recipe for peach marmalade. Thanks Sylvia Martin, Manheim, and Lydia Stoltzfus, Paradise, for sending in the following recipe.

### Peach Marmalade

- 5 cups blended peaches
- 7 cups sugar
- 1 can crushed pineapples
- 1 (6 ounce) box flavored gelatin (raspberry, orange,

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radius. She likes having the shop in her home because if weather is bad and business is slow, she can find other around-the-house chores to do.

Her fashion shows are a spring and fall venture for her that requires a lot of time and effort, but she adds, "The shows are the best advertising." Sometimes it takes a year for a fashion show guest to return, but Lois still considers the shows as effective publicity. The only other advertising she does is in local papers. The rest of her business comes from word-of-mouth satisfied customers.

Lois does all her fashion shows with service organizations using their own models. She said, "The models come here and choose what they want to wear. I want them to choose what they would buy, so they are comfortable. We also choose accessories."

Once the clothes are selected, the work begins for Lois. She must press clothing, take off price tags, and write up the narration about the outfit. Occasionally she will tape up the hem of pants to make the length right, but she never changes the length of dresses for a show. She said, "It takes organization. I must label everyone's clothes for the show."

A change she has observed during her years of business is that people are now willing "to pay a little more" for clothing. "They may choose not to have as many," Lois remarks.

Lois says the hardest part of purchasing is choosing the right colors. "I stay conservative with styles but neutral colors don't go. I try to have colors that are flattering for women." For fall Lois thinks plums, greens and the traditional earth tones will be popular.

As for the prediction that skirts will be shorter, Lois says, "No, skirts will not be shorter. Whatever length people are comfortable with is good — they go from right below the knee to ankle length." She believes two-piece sweater dressing will be a "very big look for fall."

She said her purchases are made on intuition, and "knowing my women customers."

One nice convenience for men accompanying their wives to the store is a lovely, large gazebo located in a beautifully landscaped garden. With a view of the surrounding countryside, visitors can comfortably enjoy waiting through the hours of clothes shopping.

The fashion show for Farm Women Society #28 is the first of the season for Lois, so participants will have the first look at new fall items. Tickets cost \$2.50 and are available from any Society member or from Lois Kolb (397-5538) or Ruth Bare (394-0135).

peach or apricot)

Boil fruit, sugar and pineapple for 15 minutes. Stir in gelatin and boil until dissolved. Pour into jelly containers. Cool. Freeze or seal.

**ANSWER** - Margaret Jones, Timonium, requested recipes using sugar substitutes. Thanks Betty L. Baldwin of Towson, Md., for submitting the following recipe:  
**Baked Custard**

- 1 cup skim milk
- Dash of salt
- 1 egg
- 1 teaspoon vanilla
- 2 packets sugar substitute
- 2 slices thin sliced or 1 slice regular bread
- cinnamon

Put all the ingredients except cinnamon in blender and mix well. Pour into shallow dish and sprinkle with cinnamon. Place dish in pan of warm water and bake at 350 degrees for 45 minutes.



Society Member Dorothy Krelder relaxes in a black and red jumpsuit with a camisole bodice. The long, three quarter length striped jacket features lapels, side slits and contrasting cuffs. The polyester crepe dress is easy care and wear.



Carol Diffenbach, daughter of Society member Velma Hess, is wearing a two-piece sweater dress with a straight skirt and pullover top with white cowl neckline. The front bodice is accented with leather applique and has wide ribbed hip band.

## Wall Coverings Mask Blemishes

Many architectural flaws can be masked by distracting the eye. Wallcoverings are an excellent way to do it. According to Maryetta Dorricott, Delaware County Cooperative Extension Home Economist, strong vertical stripes in a shade darker than the ceiling can add height to a room; a dark wall-covering on the ceiling with light-colored walls can lower a high ceiling.