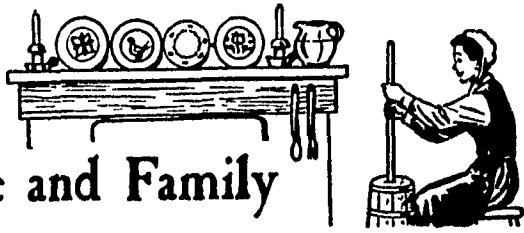


For the Farm Wife and Family

Dessert Varieties Add Incentive To Lagging Summertime Appetites



Ice cream is a favorite with everyone as a summertime dessert but ice cream as a dessert for every meal would soon get tiresome. We have a few dessert recipes for you today that you might like to try — just to give a little variety to your mealtime desserts. The first is for

APPLE CUSTARD

1 cup canned apple slices, drained
3 tablespoons sugar
¼ teaspoon salt
2 eggs, beaten
1½ cups hot milk
Nutmeg

HEAR

The Mennonite Hour
Each Sunday

Lancaster WLAN 12:30 P. M.
Norristown WNAR 8:00 A. M.
Hanover WHVR 1:00 P. M.

Arrange apples in bottom of four custard cups. Combine sugar, salt, and eggs. Add milk slowly. Pour over apples, sprinkle with nutmeg. Set cups in a pan of hot water. Bake at 350 degrees for 30 to 40 minutes, or until custard is set. Four servings.

Lemon is always a welcome flavor in the summertime so why not try this

LEMON SPONGE PUDDING

¾ cup sugar
¼ cup flour
½ teaspoon salt
1 tablespoon melted butter or margarine
¼ cup lemon juice
½ teaspoon grated lemon rind
2 eggs, separated
1½ cups milk
Mix together sugar and flour. Add salt, fat, lemon juice, and lemon rind. Beat egg yolks and add milk. Combine with sugar mixture. Beat egg whites until

stiff but not dry, and fold into the mixture. Pour into greased custard cups or a baking dish, and set in a pan of hot water. Bake at 350 degrees for 40 to 45 minutes. Six servings.

ORANGE-COCONUT PUDDING

1 and one third tablespoons unflavored gelatin
¼ cup orange juice
2 eggs
2 tablespoons cornstarch
1 cup sugar
2 cups hot milk
¼ cup cottage cheese
1 tablespoon lemon juice
¼ teaspoon grated lemon rind
¼ teaspoon vanilla
¼ cup shredded or flaked coconut

Soak the gelatin in the orange juice. Beat eggs, cornstarch, and sugar until well blended. Gradually add hot milk to the egg mixture. Cook over hot water until thickened. Remove from heat and stir gelatin into the hot custard mixture. Cool. Beat cottage cheese lemon juice and rind, vanilla, and coconut until blended. Stir into custard and mix well. Pour into molds. Chill until firm. May be garnished with orange sections, if desired. Six servings.

CREAM PIE WITH FRUIT

¾ cup sugar
6 tablespoons flour
¼ teaspoon salt
2 cups milk
2 eggs, slightly beaten
2 tablespoons butter or margarine

½ teaspoon vanilla, or ¼ teaspoon almond extract
9-inch baked pastry shell
1 cup heavy cream, whipped
Sliced peaches

Mix dry ingredients with a little of the milk. Add rest of milk. Cook over boiling water, stirring until thick. Cover and cook 15 minutes longer, stirring occasionally. Add a little of the hot mixture to eggs. Blend slowly into remaining hot mixture and cook a few minutes longer. Remove from heat. Add the fat and vanilla or almond extract. Chill. Pour into cool baked shell. Chill. Just before serving, garnish with sweetened whipped cream and slices of fresh peaches or other fresh fruit in season.

This rich cream pie with whipped cream and fresh fruit topping is a perfect finish for a light salad meal.

If preferred, a topping of meringue may be baked on the pie filling, replacing the whipped cream and fruit. If using meringue, pour the hot filling into the baked pastry shell, cool slightly, top with meringue. Bake at 350 degrees for about 12 minutes or until meringue is set and browned. Six servings.

BANANA CREAM PIE — Slice two bananas into the pie shell before adding the filling.

COCONUT CREAM PIE — Add one-half cup shredded or flaked coconut to cream filling; turn into a baked pie shell. Top with meringue and sprinkle with coconut. Bake as for cream pie.

and sprinkle with coconut. Bake as for cream pie.

CHOCOLATE CREAM PIE — Make filling as for cream pie, adding one-half cup milk, one-fourth cup sugar, and two and one-half squares chocolate. Melt chocolate in milk. Top with meringue and bake, or serve plain or with whipped cream.

BANANA PUDDING

4 cups milk
½ cup sugar
¼ teaspoon salt
4 eggs, separated
1 teaspoon vanilla
Vanilla wafers or other cookies
Bananas

Heat the milk, sugar, and salt in a double boiler. Beat the egg yolks slightly, and slowly add some of the heated milk. Pour back into the double boiler, and stir constantly until the custard coats the spoon. Remove at once from the heat, place the pan in a bowl of cold water, and stir the custard occasionally as it cools. Add the vanilla. In the bottom of a greased two-quart baking dish, put a layer of vanilla wafers or cookies, slice over them a layer of banana, and add some of the custard. Repeat until the dish is about three-quarters full. Make a meringue of the whites of the eggs, using two tablespoons of sugar for each egg white. Spread over the pudding and bake for about 12 minutes at 350 degrees

(Continued on page 7)

Myer's Metered Gas Service

For All Homes

- ★ Home Heating
- ★ Warm Air and Hot Water
- ★ Caloric, Tappan and Wincroft Gas Ranges
- ★ Lawson Stone Lined Water Heaters
- ★ Revco and Admiral Freezers
- ★ Servel and Admiral Refrigerators
- ★ Cabinets for Kitchens — wood and metal
- ★ Maytag Washers and Dryers
- ★ Breakfast Sets



MYER'S METERED GAS SERVICE

Manheim Phone MO 5-2775

Gulbrensen Pianos
Minchel and Thomas
ORGANS

Rebuilt and Refinished
Grand Pianos and Spinets
Styled

HESS MUSIC SHOP
R. D. 1, Elizabethtown
Rt. 230 East

GAS STOVES GAS CLOTHES DRYERS
WATER HEATERS ROOM HEATERS

Many Other Appliances

Priced Low to Sell.....Our Service the Best

WARD BOTTLE GAS
EPHRATA, PA.

Open Mon - Sat. 7 - 5. Town Store, 25 S. State St., Ephrata, and Office, 1 mile N. of Ephrata on Rt. 222. Town Store open Fri. night til 9 p. m. Other evenings by appointment.

BIG
VALUES
IN TOP QUALITY

SEE US
NOW
AND
SAVE

Power Mowers
Freezers
Window Fans
Paint
Refrigerators

Come in and
look over our
COMPLETE LINE
OF
FARM SUPPLIES

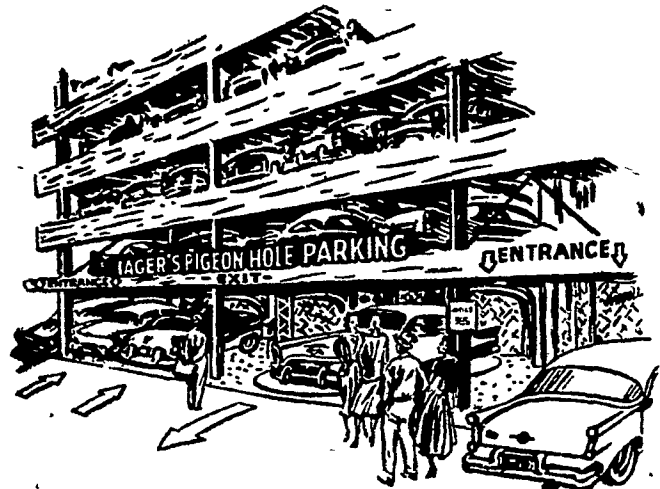


Lancaster County Farm Bureau
Lancaster, Manheim, New Holland,
Quarryville.

"Service With Sales Since 1934."



One Hour Free Parking for all of our customers at Tort's in the second block of East King or the new Hager Pigeon Hole behind the Central Market.



Serving You and Your Community.



PENN SQUARE * MCGOVERN AVE. * MOUNTVILLE * EAST PETERSBURG * AKRON
member federal deposit insurance corporation