



LANCASTER COUNTY 1957-1958 Peach Queen is Miss Joanne Gamber, daughter of Mr. and Mrs. Arthur B. Gamber, 2403 New Holland Pk., Lancaster. She won the title by preparing a peach dessert Friday at a contest held at the Griest Building in Lancaster. Runners-up were Misses Sylvia Swarr, 42 East Second St., Lancaster, and Sandra Rutt, R1 Stevens. The queen will compete in the state finals at York tomorrow.

For Farm Women . . .

(Continued from page 8)

Looking for a one-dish meal that is easy, as well as satisfying to the appetite? Try this meatless casserole.

EGG-CHEESE-POTATO-SCALLOP

4 to six hard cooked eggs
2 cups cubed cooked potatoes
1 cup shredded cheese
1 cup milk
1 tablespoon flour
1 tablespoon butter
1 teaspoon salt
½ teaspoon pepper
½ cup soft bread crumbs
Hard cook the eggs and cube the cooked potatoes. Make a white sauce by melting butter, stirring in flour to a smooth paste and adding milk. Cool until slightly thickened. Add seasoning.
In a greased casserole, place alternate layers of potatoes, sliced eggs and shredded cheese. Pour white sauce over all and sprinkle with buttered soft crumbs. Bake in moderate oven, 375 degrees, for 20 minutes. Serves four.

This recipe calls for canned peaches but fresh peaches could be substituted

FROZEN-PEACH CUSTARD

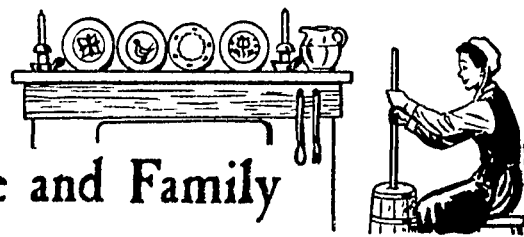
Turn temperature control of refrigerator to coldest setting. Then drain.
One No 2½ can cling-peach slices
Puree peach slices in food mill or press through sieve. Now separate
2 eggs
Beat whites till they form stiff peaks. With same batter, beat yolks till light-colored, then beat in:
½ cup sifted confectioners' sugar
Now stir in:
¼ cup sifted confectioners' sugar
2 tablespoons lemon juice
Puree peaches
¼ teaspoon almond extract
Fold in beaten egg whites and
½ cup heavy cream, whipped
Pour this fluffy peach mixture into 2 ice-cube trays and freeze until almost firm. Then reset temperature control and serve peach custard at once. Makes 8 servings.

Peaches also make excellent jams and jellies.

PEACH JAM

¾ cups crushed peaches (takes about three and one-half pounds peaches)
¼ cup lemon juice
7 cups sugar
½ bottle liquid pectin

For the Farm Wife and Family



To prepare fruit — Sort and wash fully ripe peaches. Remove stems, skins, and pits. Crush the peaches.

To make jam — Measure crushed peaches into a kettle. Add lemon juice and sugar and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Boil hard for 1 minute, stirring constantly.

Remove from heat, add the pectin, and alternately skim and stir for 5 minutes. Ladle jam into hot containers and seal immediately. Makes about 11 six-ounce glasses.

PEACH-ORANGE MARMALADE

5 cups finely chopped or ground peaches (takes about four pounds peaches)
1 cup finely chopped or two medium-sized oranges) ground orange (takes about Peel of one orange, shredded very fine
Kernels from 6 peach pits, ground
2 tablespoons lemon juice
6 cups sugar

To prepare fruit — Sort and wash fully ripe peaches. Remove stems, skins, and pits. Finely chop or grind peaches.

Remove peel, white portion, and seeds from oranges. Finely chop or grind pulp.

To make marmalade — Measure the prepared fruit into a kettle. Add remaining ingredients and stir well. Boil rapidly, stirring constantly, to 9 degrees F. above the boiling point of water, or until the moisture thickens. Remove from heat, skim and stir alternately for 5 minutes. Ladle marmalade into hot containers and seal immediately. Makes about 8 six-ounce glasses.

Native blackberries which are in abundance this year should be enjoyed to the fullest in jam and jelly and in the old-time desserts — blackberry cobbler, roll and pie. An easy-to-make dessert that doesn't require the use of the oven is suggested for cool summer refreshment.

BLACKBERRY CREAM

1 tablespoon unflavored gelatin
¼ cup cold water
1 cup crushed blackberries and juice
1 tablespoon lemon juice
¼ teaspoon salt
½ cup sugar
1 cup whipping cream

Sprinkle gelatin over cold water in a bowl and let stand 3 minutes. Place bowl over boiling water and stir until gelatin is dissolved. Add crushed blackberries, lemon juice, salt and sugar. Stir until sugar is dissolved. Chill, and when mixture begins to thicken, fold in the cream that has been whipped. Pour into a quart mold or individual molds. Place in refrigerator until firm. Unmold and garnish with blackberries.

Menu suggestion: Fried chicken, new potatoes in cream sauce, baby lima beans, sliced tomato and cucumber salad, biscuits, butter and blackberry cream.

Use lemon for summer meals that will satisfy both the most finicky gourmets and those who only go for the most plain fare.

A sprinkling of lemon sharpens the taste of such sweet tasting fruits as bananas and melons. A salad would not be complete without lemon juice, nor would most salad dressings. A

little lemon enhances the flavor of beets, carrots, spinach, cauliflower, and other cooked vegetables. Fish is better for its tartness, and so is meat.

For those on low sodium diets, lemon is indispensable to an otherwise rather tasteless diet.

(Continued on page 10)

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JOLLY STICHERS 4-H CLUB END PROJECT YEAR

The final meeting of the Jolly Stickers 4-H Club was held Monday afternoon at the Farmersville School, Farmersville.

Most of the girls finished their projects if they were not already completed, according to club reporter Cynthia Buchwalter.

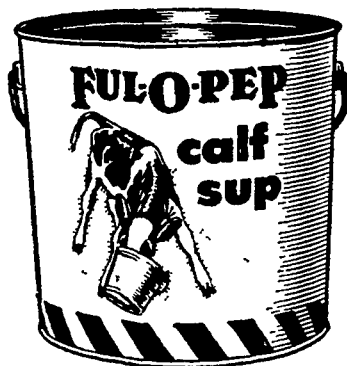
Roberta Ranch was chosen to be the Farmersville contestant in the "Posture Queen" contest at the Roundup.

HEAR

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Norristown WNAR 8:00 A. M.
Hanover WHVR 1:00 P. M.

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