For the Farm Wife and Family
(Continued from page eight) 1 teaspoon nutmeg 1 teaspoon cinnamon Chill at least one hour to prevent drop cookles spreading. Drop rounded teaspoonfuls about two inches apart on lightly greased baking sheet. Bake until set, just until when touched lightly with finger, almost no imprint remains. finger, almost no imprint remains.
Bake 10 to 12 minutes in a 400 degree oven. Makes five dozen.

VARIATIONS

1. Follow the recipe above and

AMES IN-CROSS


It tahes Ames In Cioss 10 years to deceop the charls yuan nuy at our mg wopenth ard tosing poogam las just one pumpose . to gie you a burl thet will help sou make fisemont nolit fion jour poultey phtam Sop in soon and let us wint Ames In Cioss buds can do Goldfus Hatcheries, Inc. NEW HOLLAND Ph. EL 4.6811



-SMOOTH CONSTRUCTION

- adjustable width stall
- electro galvanized parts

Feed 'em, milk 'em fast. Raise No stooping. Stalls are on display. See them today.

## HERR

mpleuent store
WEST WILLOW
Ph. Lanc. EX 3-8311
add two and one-half cups halve seeded rassins and one and on fourth cups broken nuts. 2 Follow the recipe and add one-fourth teaspoon cloves with the other spices and two cups
cut-up cooked prunes. 3. Follow the res. 2 cups thick applesauce
$1 / 2$ cup nuts
1 teaspoon
1 teaspoon cloves with other spıces
wo Follow the recipe and add other fruit.
This reader also has a suggesion for plumping raisins: To plump seedless raisins, wash
and spread out in a flat pan. Cover and heat slowly in a moderate oven. To get full flavor from rar. sins, cut them in half with scisors after plumping.

Our friend from Christiana also sends along a recipe for some dehcious Ginger Creams. This is an iced cookie.

GINGER CREAMS
Mix together thoroughly: 1/4 cup soft shorteming
$1 / 2$ cup sugar
1/2 cup molasses
Stin in:
1 teaspoon sada dissolved in
Sift together and stir in.
2 cups flour
teaspoon salt
1 teaspoon ginger
${ }_{1 / 2}^{1 / 2}$ teaspoon nutmeg
$1_{2}$ teaspoon cinnamon
Chill dough. Drop two unches apart on lightly greased bakin heet. Frost while slightly warm

## uth the following iong


..looking for the right mortgage loan
Many local familles have found the go-ahead signal for their home-financing plans at this Association. We have ample funds to finance purchase of desirable homes, after down payment requirements are met. Rent-like monthly payments bring you debt-free home ownership Let's talk over your plans

Current Dividend $\mathbf{3} \%$, per Annum. Paid On Savings
Accounts Insured to $\mathbf{\$ 1 0 , 0 0 0}$

## FIRST FEDERAL <br> Cavings and loan Associnitin or lancaitia



## 25 North Drike St

Phone EX 7-2818
cular soft drop sugar cookies in. gular soft drop sugar cookies in stead of other flavoring.
The followng dessert is a creamy green cherry and pecan it's a beautiful dessert; all white nith bits of green maraschino herries. Serve is as a glamourous parfart - using tall glasses 1 you don't have parfaits. Full glasses by alternating layers of the dessert wath marshmallow sauce or if youd rather, serve the des marshmallow sauce.
MARSHMALLOWW MOUNTAIN PARFAIT

2,3 cup uncooked white rice
11/3 cups water
1 teaspoon sal
2 cups mulk
1/4 cup sugar
2/3 cup masshmallow creme
1/2/2 teaspoons vamulla
1/4 cup chopped pecans, (toast
12 well drained
12 well drained green maras
$1 / 2$ to $2 / 3$ cup marshmallow
Put the rice, water and salt in
a two-quart, saucepan. Bring to a
vigorous boil over a high heat
Turn the heat down low. Cover With a hd and simmer 14 minutes. tir in one and one-half cups of the milk. Cover and cook over a low heat about 40 minutes or un-
tll the mulk is absorbed. Stir octil the mulk is absorbed. Stir ocStir in the other one-half cup milk and sugar Cool.
Measure the two-third cup a.arshmallow creme in a wet measuring cup Stir into the cool rice mixture. Stir in the vanilla, pe cans, and cherries Cover and store in the refrigerator until ume to serve
To serve, thin the marshmallow creme with one to two teaspoons water to make a thick sauce. Alternate layers of the rice mixture and marshmallow sauce in par fat glasses or other tall glasses.
You may choose to thp servings of the rice muxture in dessert dishe with the marshmallow sauce. Gar nush with whole green cherries.
nu -

"No bother, Mary

## I have an upstairs

 telep......3, too"

Have you ever $n$ unctoirs cleaning when uts th thone rings . . downtars' Then you know what the convenienceofanupst rutelephone can mean in st "adved An extra to bone upstairs costs st ithe fust pennies a day its one of these wonder , onven iences in your :
Call our bu-mesh rffice today for full infornation. And while you're it it a herk into the possiluht if getting your upstar- , phone in color. It will ertamly add a touch of fashion to any room.

COMMONWEALTH
TELEPHONE

