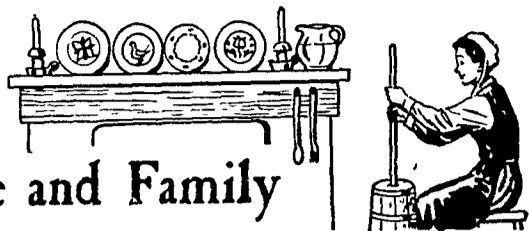


For the Farm Wife and Family



An Ice Cream Pie Is Easy to Make Can Be Stored in Freezer for Guests

Marble ice cream pie, the perfect dessert — anytime, anywhere, any occasion — is truly a modern recipe.

What do we mean by a modern recipe — a pinch of time, a dash of imagination, a judicious combination of prepared mixes, can be stored in the freezer and be ready to serve in a matter of minutes

MARBLE ICE CREAM PIE

- 1 ready-to-use 9" pie shell, baked pastry or crumb crust
- 1/2 cup cold quick fudge mix sauce (follow the directions for Cold 4-minute Fudge Sauce on a package of quick fudge mix)
- 1 package freezing mix — vanilla
- 1 cup heavy cream
- 1 cup milk

To decorate:

- Shaved fudge or Sprinkles
- 1/2 cup heavy cream, whipped,

or prepared whip
Make ice cream according to directions on the package for Deluxe ice cream. (Whip cream and milk in a deep bowl until a deep layer of foam forms — two minutes on high speed. Add freezing mix. Whip one minute more to dissolve.) Pour directly into pie shell. Pour fudge sauce in an irregular design over ice cream. Decorate edge with whipped cream, shaved fudge or sprinkles. Put in zero degree freezer and freeze until firm.

Another version of the ice cream pie. Make pastry shells ahead of time and store in freezer. Then, when there's company coming, thaw that pie shell in the wrapping and, just before serving, spoon in generous servings of your favorite ice cream. Pour on a very special sauce, serve at once — with a flourish! Change the ice cream flavor to suit your mood or change the sauce to suit the ice cream. Here we suggest a number of sauces

made with maple-blended syrup as the base. Nothing finer you'll find than special fruit sauces such as these over ice cream of the same or a contrasting flavor. For example, Maple Banana Sauce with banana ice cream is excellent, and Maple Blueberry Sauce over peach ice cream is good, too.

These sauces are also good on bread puddings and custards.

EASY MAPLE SAUCE

1 tablespoon cornstarch
1/8 teaspoon salt
1 cup maple blended syrup
2 tablespoons butter
Combine all ingredients in small saucepan. Bring to a boil and simmer three minutes, stirring constantly. Serve hot, or chill. Yield, one cup.

MAPLE BANANA SAUCE

1/2 cup maple-blended syrup
3/4 to three-fourth cup, diced bananas
Chopped maraschino cherries (optional)
Combine maple-blended syrup and diced bananas. Garnish with chopped cherries. Makes about one cup.

MAPLE BLUEBERRY SAUCE

1/2 cup maple-blended syrup
3/4 to 3/8 cup fresh blueberries (or frozen blueberries, thawed and drained)
Combine maple-blended syrup and blueberries. Chill, if desired. Makes about one cup.

For you cooks who would like to add a different flavor to a meal try this Gourmet Cheese-Mushroom Pie. The filling is hearty but its flavor is artfully subtle.

GOURMET CHEESE-MUSHROOM PIE

Pastry:

- 1 cup sifted enriched flour
- 1/2 teaspoon salt
- 1/4 cup shortening
- 2 to four tablespoons cold water

Cheese Filling:

- 2 tablespoons butter or margarine

Printed Pattern



9027

SIZES
14 1/2—24 1/2

by Marjorie Martin

Printed Pattern 9027 Half Sizes 14 1/2, 16 1/2, 18 1/2, 20 1/2, 22 1/2, 24 1/2. Size 16 1/2 requires 4 1/2 yards 35-inch fabric. Send FIFTY CENTS in coins for this pattern—add 5 cents for each pattern if you wish 1st-class mailing. Send to 170 Newspaper Pattern Dept., 232 West 18th St., New York, N. Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

- 3/4 cup chopped mushrooms
- 3 tablespoons minced onion
- 3 tablespoons enriched flour
- 2 cups shredded Swiss cheese (eight ounces)
- 4 eggs, beaten
- 1 cup milk
- 1 cup light cream
- 3/4 teaspoon salt
- 1/8 teaspoon pepper
- Paprika

Make pastry and bake in moderately hot oven (400 degrees) 5 to 7 minutes.

Meanwhile, prepare Cheese Filling. Melt butter or margarine in small skillet. Add mushrooms and onion and cook until lightly browned. Combine flour and cheese, then add mushroom mixture. Turn into bottom of pie shell. Combine eggs, milk, salt, cream and pepper. Pour over cheese mixture in pie shell. Sprinkle with paprika. Bake in moderately hot oven (400 degrees) 15 minutes. Reduce heat to slow (300 degrees) and bake 35 to 40 minutes longer. Makes six servings.

Menu suggestion Tomato juice cocktail, Gourmet cheese-mushroom pie, lemon-buttered broccoli, spiced red crabapples, salt sticks, butter or margarine, peach melba, beverage

Tired of bologna sandwiches? Try bologna this way —

Remove paper from around edges of six bologna slices (about 1/8" thick) Place in shallow baking dish or on a baking pan. Do not overlap slices. Mix together:

- 2 cups hot cooked rice
- Dash Tabasco sauce
- 1/2 cup finely diced sharp cheese
- 1/2 cup condensed cream of celery soup
- 1/3 cup warm water

Place about one-third cup of this mixture in the center of each bologna slice. Sprinkle with paprika. Place under the broiler in about a 350 degree oven for 8 minutes or until bologna slices curl around the filling. Serve immediately. Garnish with pimiento strips if desired.

If you have never used green noodles in your cooking, here is a good recipe to introduce you to them. The delicate spinach flavor of the noodles teams skillfully with Swiss cheese and a flavorful onion sauce in this casserole that rates repeat performances.

SWISS GREEN NOODLE BAKE

- 4 ounces green noodles
- 1/2 cup butter or margarine
- 3/4 cup finely chopped onion
- 1/3 cup enriched flour
- 1 1/2 teaspoons salt
- 1/4 teaspoon paprika
- 1/8 teaspoon pepper
- 2 cups milk
- 6 ounces Swiss cheese, sliced
- 1/2 cup butter bread crumbs

Add two teaspoons salt and noodles to three cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 10 minutes. Meanwhile, melt butter or margarine in saucepan. Add onion and cook slowly about 5 minutes. Stir in flour, salt, paprika and pepper. Add milk gradually and cook until thickened, stirring constantly. Rinse noodles with warm water and drain well. Arrange about half the noodles in bottom of well-greased 8-inch square baking dish. Cover noodles with a layer of cheese slices. Top cheese with half of onion sauce. Repeat lay-

(Continued on page 9)

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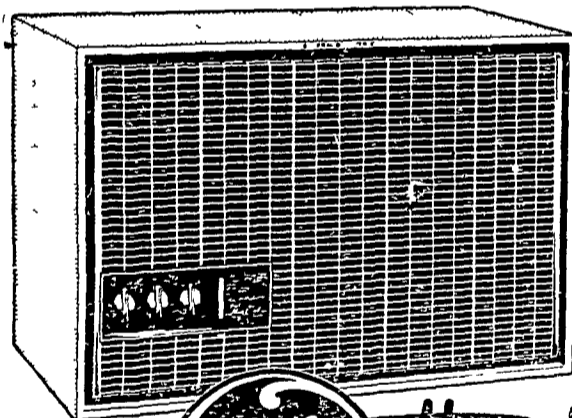
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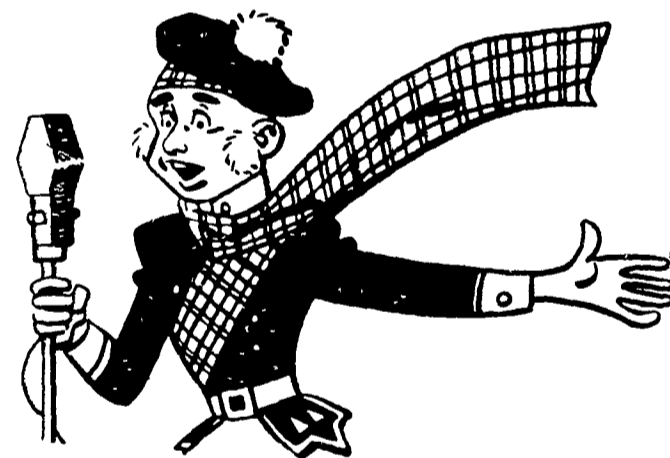
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