For the Farm Wife and Family



Heat oven to 350 degrees Grease well and flour two round layer pans 9 x 1-11/2". Cream together shortening, sugar, eggs; beat 5 minutes on high speed on mixer or by hand. Sift dry ingredients together and mix in alternately with water and vanilla. Lse low speed on mixer. Pour into prepared pans Bake 35 minutes.

DATE AND NUT CAKE Lorraine Herr, Quarryville

- 1 pound dates (pited and cut up)
- 1 cup boiling water
- 1 teaspoon soda
- 1 cup sugar
- 1 teaspoon butter 1 egg, well beaten
- 1 cup English walnuts
- 112 cups flour
- 1 teaspoon vanilla

Sprinkle soda over dates, pour boiling water over the dates and soda and let stand until cool Blend egg, sugar and butter. Add date mixture, walnuts, flour and vanilla Mix together well. Bake at 350 degrees for one hour in loaf pan.

SPONGE CAKE JaneDeibler, Quarryville 2 cups sugar

SIMPLICITY **Garden Tractors**

Snavely's Farm Service EL 4-221 New Holland

1 cup cold water

- 6 eggs
- 1 teaspoon vanilla ½ teaspoon lemon juice (if de-

sired)

2 cups sifted cake flour Boil water and sugar together for 10 minutes Cool syrup slight ly. Separate six eggs. Beat egg whites until stift; then add syrup slowly while beating. Add egg yolks one at a time and beat while adding Add vanilla; fold in slowly by hand the sifted cake flour (sift 3 times) Bake at 350 de grees for one hour.

MOCHA RAISIN CAKE Betty Kalinoski, RD Quarryville

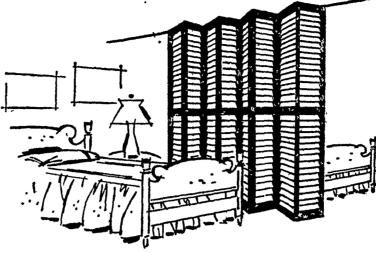
- 2 cups strong coffee brew
- 1 cup sugar
- 2 tablespoons breakfast cocoa 1 cup seedless raisins, cut up
- 1/2 cup shortening 1 cup sugar
- ½ teaspoon vanilla
- 2 eggs, unbeaten
- 2 cups sifted all-purpose flour
- ½ teaspoon baking soda 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon each cinnamon and
- nutmeg

½ teaspoon cloves Combine coffee, sugar, cocoa, cake in squares to serve.

and raisins in saucepan. Bring to boil and simmer 10 to 15 minutes Cool. Cream shortening and add sugar gradually, creaming until light and fluffy Add vanilla Add eggs, one at a time, beating well after each addition Mix and sift remaining ingredients Add, alternating with coffee mixture and

Louvers Add Beauty

Folding Wall Practical



New designs in sliding and since the wood louvers let air folding door hardware available today have "opened the door" for dozens of new ways to improve the home with room dividers and space-saving partitions.

The drawing shows an example—a room divider that is both attractive and practical. Eight narrow louver doors of ponderosa pine were hinged together like a screen and sus-pended from a sliding track atsched to the ceiling.

In this case, two beds in a tedroom are separated without pass through. When privacy isn't needed, the screen folds back against the wall. A similar scieen also would

be ideal between a dining area and living 100m, to close off a laundry from a basement play-room, or for any number of uses throughout the house

The louvers also add the distinction of neat texture to rooms, and the clear ponderosa pine is easy to paint or stain.

Sliding and folding louver doors are equally ideal for closets and doors between rooms

—anywhere it is desirable t

Sift together the above ingredi-

1 cup water (when using cake

Beat 2 minutes and then add

Beat two more minutes. Pour

into prepared pans either 2 9

inch layer pans or 13×9 -inch ob

long pan Bake for 30 to 40 minu

tes at 350 degrees For extra flavor

add one third teaspoon pepper

Frosting is very good on this

flour add litle over half

cup water When using re-

gular -flour add all the

=3 cup soft shortening

water at once.)

1 teaspoon vanilla

134 teaspoon soda

23 cup cocoa

ents; then add

3 egg

1 teaspoon salt

stir thoroughly Bake in greased floured pan 10x10x2" in moderate oven (350 degrees) about 1 hour. When cool, place lace paper doily on top Sift confectioners' sugar on doily. Lift off carefully. Cut

CARMEL ICING Jeanne Gochnauer, RD Quarryville

- 11,2 cups brown sugar, packed 3/8 cup shortening
- 3's cup milk

Pinch of salt

Boil 2 minutes Cool slightly before beating. Give it plenty of time to reach spreading consis

DEVIL'S FOOD CAKE Mary Witmer, RD Quarryville

- 234 cups sifted cake flour or two cups sifted regular flour
- 134 cups sugar
- 1/ teaspoon baking powder

cake



mint flavoring Seven Minute Lancaster, Pa., Manheim Pike.

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Farm Women 2

On Saturday July 12 Farm Women's Society 2 met at

The group voted to give a con-

Mrs John Snavely, president of

ne Society, named committees to

plan the group's annual picnic.

The event will be held Aug 9 at

Mrs Alvin Graybill read a let-

ter of thanks to the society for a

contribution of 550 pounds of

clothing and other items given

the migrant workers near Coders-

Kathryn Karichuf, Hanover,

Games were in charge of Mrs.

John Lehman and a Bible quiz

was given by Mrs. Walter Dohner.

co-hostess was Mrs. Jay Sahm.

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Hostess was Mrs Lehman and

brought greetings and a short

tribution to the migrant workers

"Dutches" near Hopeland. Members answered roll call by telling their favorite beverage. Iced tea was the most popular.

Plan Picnic

For Aug. 9

fund.

talk.

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ASSETS

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Loans on Savings Accounts

U S Government Obligations Other Investment Securities

Cash on Hand and in Banks

Federal Home Loan Bank Stock

Accrued Interest on Investments

Deferred Charges and Other Assets

Federal Home Loan Bank Obligations

Office Building and Equipment, Less

General Surplus

TOTAL LIABILITIES

\$12,655,407.82 2,326.50 26,675.06

\$9,562,692.13

88,171,79

200,000.00

150,000.00

100,000.00

13,866.43

510,980.72

177,512.75

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617.18 652,471.75 123,121.53

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by Marian Martin

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