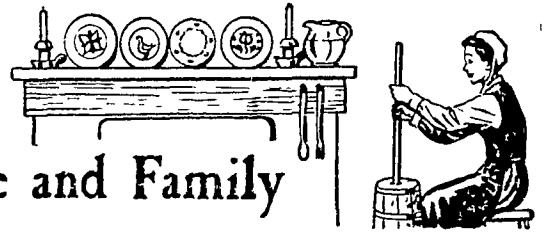




AN EGG-RICH dessert fit for a king is Floating Island served with sponge cup cakes. Floating Island is simply

chilled soft custard topped with glistening peaks of meringue. (USDA Photo)

For the Farm Wife and Family



coconut to cream filling, turn into a baked pie shell Top with meringue 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.

We hope these desserts will be a tasty addition to your summer meals, whether they be dinners or lunches.

It's easy to have delicious barbecued food! With this recipe no special equipment is necessary and the sauce is made with just two ingredients plus water! Here is an economical meat dish as well as a last minute one.

Rice is used to stretch the beef and make six generous-sized meat loaves from one pound of beef! The loaves are browned, then simmered in a superb barbecue sauce There's plenty of this sauce so each individual loaf is succulent and good when it's eaten.

(Continued on page ten)

(Continued from page eight)
Set cups in a pan of hot water
Bake at 350 degrees for 30 to 40

minutes, or until custard is set.
Makes 4 custards.

Another old favorite —

LEMON SPONGE PUDDING

- 3/4 cup sugar
- 1/4 cup flour
- 1/8 teaspoon salt
- 1 tablespoon melted butter or margarine

- 1/4 cup lemon juice
- 1/2 teaspoon grated lemon rind
- 2 eggs, separated
- 1 1/2 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.

one-half cup shredded or flaked

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Now that so many fresh fruits are available, cream pies with fruit are a perfect finish for any meal. Remember, though, that in the summertime it is extremely important to keep cream pies refrigerated to prevent spoiling and the subsequent food poisoning to those who might eat them.

CREAM PIE WITH FRUIT

- 3/4 cup sugar
- 6 tablespoons flour
- 1/4 teaspoon salt
- 2 cups milk
- 2 eggs, slightly beaten
- 2 tablespoons butter or margarine
- 1/2 teaspoon vanilla, or one-fourth 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 dessert 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.

- BANANA CREAM PIE** — Slice two bananas into the pie shell before adding filling
- COCONUT CREAM PIE** — Add

Chicken Chatter

from GREIDER LEGHORN FARMS, Inc.



You Soon Won't Be Able To Sell Your Eggs!!!

That is, if you don't get on a "quality program." The time is very near when egg buyers will not take your eggs at any price if you don't have quality.

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1. First of all, you must use an all-pullet flock each year. Research has shown that a second year layer just cannot lay the quality egg that she did when she was in her pullet year, regardless of breeding or management. Many large egg buying organizations on the west coast will not take eggs from a flock that has laid over 12 months. This may very well be the case in the east in the very near future.
2. You must keep your eggs in a cellar where temperatures never rise above 65° at any time and where a relative humidity of 75 or 80% can be maintained. If you do not have such a cellar you have no other alternative than to put in a cooler.
3. You must gather your eggs three times a day, even on days when you think you're too busy to do so.
4. You must use a strain of chickens with bred-in egg quality. You would be amazed at the difference between strains.

We have just received word from one of the largest egg marketing organizations in the state that eggs from Greider flocks were some of the highest quality they received. We have been told the same thing by other buyers. But don't take our word for it, ask them!

Greider Leghorn Farms, Inc.

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