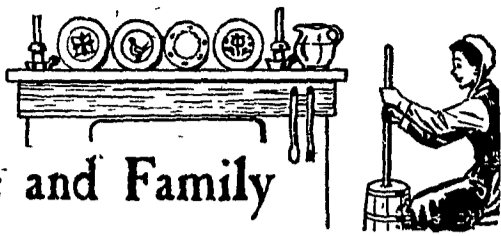


For the Farm Wife and Family



Kan't Kwit Kokonuts

One of the most delicious flavors you can give to a dessert is the coconut flavor. Whether coconut is used as an ingredient or as a topping it adds mouth-watering goodness to cakes, pies, candy, or desserts. Try some of the following recipes and you'll see what we mean.

Coconut Layer Cake
2 cups sifted cake flour
1 1/2 cups granulated sugar
3 teaspoons double-acting baking powder
1 teaspoon salt
1/2 cup vegetable shortening
1/2 teaspoon lemon flavoring
1 teaspoon vanilla flavoring
1 cup milk
4 egg yolks, unbeaten

Sift first four ingredients into mixing bowl. Drop in vegetable shortening. Add flavorings, 2/3 of milk. Beat two minutes or 300 strokes. Count only actual beating time or strokes. Scrape bowl and spoon often. Add rest of milk and egg yolks, and beat two minutes longer, or 300 strokes.

Pour into two 8"-layerpan 1 1/2" deep, which have been

lined on bottom with paper, then greased on bottom. Bake in moderately hot oven, 375 degrees, 30 minutes, or until done. Cool on wire rack 10 to 15 minutes before removing from pan and removing paper. Cool before icing.

Frost with your favorite fluffy white frosting. Sprinkle top and sides generously with grated coconut.

Angel Cake
3/4 cup egg whites (about 5 whites)
1/2 teaspoon salt
1/2 teaspoon cream of tartar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
6 tablespoons sugar
1/2 cup flour
6 tablespoons sugar
1/2 cup shredded coconut

Have egg whites at room temperature because warm whites beat up more quickly and to a better volume

than when chilled. Beat the egg whites until frothy, then add salt and cream of tartar and continue beating until quite stiff but not dry.

Add six tablespoons of sugar gradually, beating while adding. Add flavorings. Sift flour with the remaining six tablespoons of sugar. Sift three times. Now add half of the flour mixture to egg whites and fold in gently. Add last half and again fold in very lightly.

Turn into 9-inch square cake, ungreased. Sprinkle with the 1/2 cup shredded coconut and bake about 30 minutes at 325 degrees. Invert pan to cool.

Coconut Cream Pie
1/2 cup sugar
5 tablespoons flour
1/2 teaspoon salt
1 1/2 cups milk, scalded
3 egg yolks
1 teaspoon vanilla
1 cup coconut, shredded

Combine first three ingredients, then add milk, cook over low heat until thickened. Add egg yolks, cook two minutes. Remove from heat, cool, add vanilla and coconut. Pour into baked pie shell. Cover with meringue and brown in moderate oven (350 degrees) nine or ten minutes.

Cracker Pudding
1 quart milk
3 egg yolks
3/4 cup sugar
1 cup cracker crumbs, saltines or graham
1/4 cup grated coconut
1 teaspoon vanilla

Beat egg yolks and add

sugar. Gradually add milk and then cracker crumbs. Cook until thick. Remove from heat and add coconut and vanilla.

Make a meringue of three whites and 1/2 cup sugar. Put over pudding and brown in 400 degree oven for about eight minutes, or until as brown as you desire.

Mousse Pie
1 cup whipping cream
3 tablespoons sugar
1/2 teaspoon vanilla
1 egg white
1/2 cup coconut, toasted

Whip cream, add sugar and vanilla extract. Beat the egg white until stiff and fold it into the cream mixture. Add coconut. Place in freezing tray of automatic refrigerator.

Make graham cracker crust by combining two cups crushed graham crackers and 1/2 cup melted butter. Pack into pie pan to form crust. Set in refrigerator to chill. Put frozen mixture in crust and cover with sliced sweetened peaches or strawberries.

Eggnog Pie
1 cup rich milk
1/4 teaspoon nutmeg

3 egg yolks
1/2 cup sugar
1/2 teaspoon salt
1 tablespoon gelatin
1/4 cup cold water
1/2 cup coconut or milk
1 teaspoon vanilla
3 egg whites
1 graham cracker
1/2 cup cream, whipped
Semi-sweet chocolate
Heat milk in double boiler, add nutmeg. Beat yolks, sugar and salt together, add milk, stirring constantly, until mixture coats spoon. Soak gelatin in water, add to custard, cool. Add coconut and flavor. Fold in well-beaten egg whites. Put in pie crust, top with whipped cream and chocolate.

Coconut Apricot Pie
1 cup shredded or flaked coconut
1/2 cup butter or margarine
3 tablespoons sugar
1 teaspoon vanilla
1 cup sifted all-purpose flour
1 #2 1/2 can apricot jam
1/2 cup sugar
2 1/2 tablespoons cornstarch
1/8 teaspoon salt

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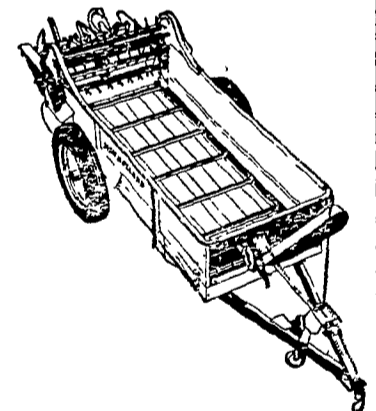
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Absolutely Pure Water Is Never Found In Nature

Lancaster, Pa. — "Because of its very presence we take water for granted," says Cliff Lehman, Water Conditioning Consultant of Century Co., 15 W. Chestnut Street. It is good to drink when we are thirsty, pleasant to swim in on a hot day, nice to look at when it comes in large chunks — by the lake-full or ocean-full. Actually, water is a magical chemical stuff, the universal solvent. It dissolves some portion of everything it touches—even silver, gold, glass. Because of this tendency, absolutely pure water is never found in nature. Even the snow that falls in the arctic night, even the rain that drenches tropical forests contains dissolved gasses, spores and traces of dust.

Water can be a great destroyer, the cause of terrifying epidemics. It is the spreader of cholera—which kills tens of thousands of people each year in India. At the turn of the century, water-spread typhoid fever killed thousands of Americans a year. The men who stopped this grim slaughter were authorities who made sure that municipal water supplies are safe from disease, and medical advances both in prevention and cure.

Besides cholera and typhoid, water also spreads dysentery and diarrhea — twin terrors of every Army in history up to the present time. To its ever-lasting credit, the American Army has completely controlled water-spread sickness. Not one case of typhoid or dysentery has been traced to Army water supplies in recent years.

Besides its impact on human health, water has also had its effect on the economic development of whole areas. Without a plentiful supply of soft water New England could never have become a center of paper making and textile manufacture. Similarly, Czechoslovakia would never have been famed for its Pilsen beer without hard water.

Hard water may be good in beer, but it can be "BAD" for the householder. The average household pays an enormous bill for the hard water present in 85% of the United States. It deposits lime in pipes, clogs water heaters, and ruins heating systems boilers, because it has the insulating qualities of fire brick, this lime hoists heating bills.

Soap precipitates the hardness in water to make a hard curd. This is the "ring" in the bathtub. Hair washed in hard water is sticky, luster-

less. This curd lodges in the pores of the skin to skin disorders and in the hair to give them a sour odor and cut their life half. In three items of increased use of soap, plumbing bills, shortening of clothing—hard water the average family one dressed dollars a year!

Besides the hardness of minerals, water may contain iron—or manganese—may be acid or alkaline, may contain hydrogen sulfide, which makes it like rotten eggs. It may have a murky look. These problems can be solved individually.

For the answer to your water problem, contact Cliff Lehman at Century Co., 15 W. Chestnut St., Lancaster, Pa.

Here are the answers to some questions we are asked about water this past year. This is general information and each problem should be handled individually. Like a published answer to a water problem—drop a letter to Cliff Lehman, c/o Lancaster Farming, Lancaster, Pa.

QUESTION: What causes water to turn reddish? It sets for a while? It comes out of the tap crystal clear.

ANSWER: This is caused by the oxygen going to the iron in the water. It also leaves a yellow stain on plumbing fixtures. We can cure this problem with proper treatment.

QUESTION: What causes water to eat holes in pipes. This water also causes clothing and plumbing to rust.

ANSWER: This corrosion is caused by acid water. The chief cause of water acidity in this section is carbon dioxide which dissolves in water and forms carbonic acid. The degree of acidity can be determined by tests. Acid water leaves yellow stains on iron pipes and green stains from copper pipes. Water of this type can be neutralized with a special inexpensive neutralizing filter.

QUESTION: After a heavy rain our water is muddy and dirty. What causes this?

ANSWER: This is a common problem in our area. It is usually caused by silt and mud getting into the underground stream. Wells can also be affected by particles leached from rock. This water should be tested to determine the type of filtering equipment will keep it clear. Don't dig a new well—call for a water test. This problem can be solved.