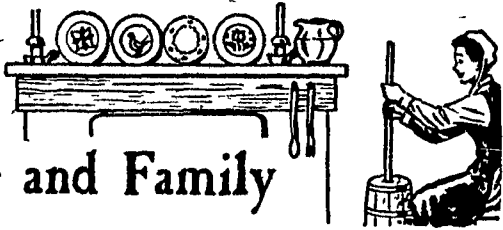


For the Farm Wife and Family



Special Angel Pie

By Mrs. Richard C. Spence

This delightful dessert is specifically designed for extra special occasions — bridge parties, showers and bridal parties. It's light as a cloud and made of mouthwatering ingredients.

The shell is a golden meringue. Blended and baked in this shell are oven-toasted rice cereal and toasted almond slivers.

The angel filling consists of thin'y sliced pear halves, which with shredded coconut, are folded into a rich, almond-flavored whipped cream.

As a final topping, coconut is sprinkled over all. It is then chilled in the freezer. This dessert will hold several days in the freezer—if there is any left

Angel Pie

MERINGUE:

1/2 teaspoon cream of tartar
3 egg whites
1 cup sugar
1/2 cup crushed, oven-toasted rice cereal
1/2 cup blanched, slivered toasted almonds

Add cream-of tartar to egg whites and beat until soft peaks form. Add sugar slowly two tablespoons at a time beating well after each addition; continue beating until stiff peaks form.

Fold in crushed cereal and almonds. Spread in pie pan, covering sides as well as bottom; bake in preheated 300 degree oven 35 minutes. Cool.

ANGEL FILLING.

1 One pound 13 ounce can pear halves, well drained
2 cups whipping cream
1/4 cup confectioners' sugar
1/2 teaspoon almond flavoring
3/4 cup coconut, flaked or shredded

Slice pears very thin; drain. Whip cream until almost stiff. Sift confectioners'

sugar over top; whip until stiff. Fold in almond flavoring, 1/2 cup of the coconut and pears. Pile into meringue shell and sprinkle remaining 1/4 cup coconut over top. Chill in freezer 30 minutes and serve immediately. Makes eight servings.

Ready to eat cereals are becoming more and more popular as an ingredient in desserts and main dishes. Try

this Danish Country Lass as a special dessert to fix for your family or friends.

Danish Country Lass

4 cups corn flakes
2 tablespoons brown sugar
1/4 cup butter or margarine melted
1 teaspoon cinnamon
2 cups stewed apples
1/2 cup jam or jellie

Crush corn flakes slightly. Combine with sugar, 2 table spoons of the butter and the cinnamon. Spread half this mixture in buttered 10x6-in. baking dish.

Spread apples over corn flakes mixture, cover with a thin layer of jam. Sprinkle evenly with remaining corn flakes mixture and melted butter. Bake in moderate oven (350 degrees) about 20 minutes. Serve warm with ice cream or plain or whipped cream. Six servings.

English Tea Cakes

1 1/4 cups sifted flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup soft butter or margarine
3/4 cup sugar
1 egg
3 tablespoons milk
1/2 chopped citron

1/4 cup currants or raisins
2 1/2 cups sugar coated corn flakes

Sift together flour, baking powder and salt. Blend butter and sugar. Add egg; beat until light and fluffy. Stir in milk. Add sifted dry ingredients, citron and currants, mixing thoroughly. Chill.

Crush sugar coated corn flakes slightly. Shape chilled dough into balls about one inch in diameter; roll in corn flakes crumbs. Place about two inches apart on greased baking sheets.

Bake in moderately hot oven 400 degrees about 12 minutes. Makes about three dozen cookies, 2 1/2 inches in diameter.

Crushed cereal combines well with ground beef.

Swedish Meat Balls

4 cups corn flakes
1 pound ground beef
2 eggs, slightly beaten
2 tablespoons minced onions
1 teaspoon salt
1/2 teaspoon pepper
1 1/4 cups milk
2 tablespoons shortening

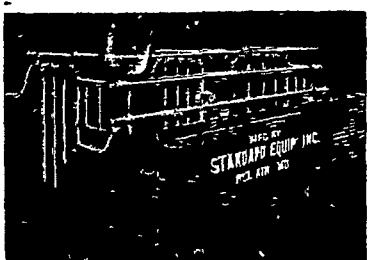
1 cup milk
1 tablespoon chopped sley
1/2 teaspoon salt
Crush corn flakes in crumbs. Mix together beef, eggs, onions, sley, milk and corn flakes. Divide into 12 portions. Form into balls.

Brown in shortening 30 minutes, turning once. Lift from pan. Stir into meat drippings, the parsley and salt. Form meat balls. Makes 12 balls.

Chili Con Carne Supreme

1 pound ground beef
1/2 cup chopped onion
2 tablespoons shortening
2 1/2 cups cooked tomato beans
1 1/4 teaspoons salt
1 1/2 cups oven-toasted cereal
2 teaspoons melted or margarine
Cook beef and onion heated shortening, stir separate meat into small tics. Add tomatoes,

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Let's Look At The Hard Water Problem!

Lancaster—"It should be a subject for study by every farm family," says Cliff Lehman, water conditioning consultant from Century Co., 15 W. Chestnut St., and here's why.

The Department of Agriculture (Bulletin 1978) reports, "very hard water is undesirable for drinking and cooking and is ineffective for cleaning and laundry purposes. It also causes a scale to form in pipes, boilers, and kettles."

Department of Agriculture Bulletin # 1978 also states "water for domestic use should be pure, soft and free from excess acidity or alkalinity."

"The water employed in dairy farming", continues Cliff Lehman, "should be clear, colorless, free from iron, taste and odor, sterile and zero hardness."

Hard water in addition to forming scale in boilers, water heaters, piping and fixtures, reacts with caustics to form farm milk scum, and milk stone. Soft conditioned water speeds up milk house cleaning and keeps down bacteria count.

Let us help you with the questions you have concerning your water supply. Here are some typical questions asked us in the past several weeks.

Question: WHAT MAKES WATER HARD?

Answer: Our entire water supply comes from the atmosphere. As this water falls to the earth in the form of rain and snow it is soft, but

as it seeps into the ground it dissolves and picks up calcium and magnesium salts, which makes it hard.

Question: What ABOUT PACKAGED WATER SOFTENERS?

Answer: Water conditioning preparations, synthetic detergents and bath salts help in washing clothes, dishes, etc. Unless these aids are added during rinsing, hard water again becomes a problem. This addition to the rinse cycle in automatic equipment is inconvenient and sometimes impossible.

Question: WHAT IS THE COMPLETE ANSWER TO THE HARD WATER PROBLEM?

Answer: A fully automatic water softener will provide a continuous supply of water soft as rain from every faucet. This works with a time-clock and selenoid mechanism while you sleep.

Question: HOW DOES WATER BECOME CONTAMINATED?

Answer: Water can become contaminated with foreign substances, either by picking up natural impurities in the air and earth or by dumping of sewage or trade wastes into streams, old wells, etc.

I am amazed at the great interest shown by you and your neighbors. We have helped many of your neighbors solve their problems. Let me help you. Dial Express 4-9365, and ask for Cliff Lehman or write Century Co., 15 W. Chestnut St. Lancaster, Penna. Adv

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