on vanilla ugar hites cup ice water of double boiler, ustard (about 10

from heat. Add cot lemon juice, and vanilla to cusstirring occasionmounds mixture

Pure Water Is

cessary As Pure Food

slightly when dropped from a spoon.

Gradually add sugar to egg whites and beat until very milk, whipped stiff. Whip dry milk and water.

of action into cheese mixture; then spo sugar, gelatin, and into cheese mixture; then spo sugar, gelatin, on into pan, eight or nine ege young mixture. Ca- inches square, lightly coverboiling water, stir- ed with crumb topping or boining weath and line pan with waxed paper. on top of cheese cake.

Crumb Topping

2 tablespoons melted butter

1\_tablespoon sugar 16. cup finely crushed gra-

### ham cracker crumbs ¼ teaspoon cinnamon

½ teaspoon nutmeg Mix together thoroughly all ingredients. Sprinkle on Fold egg and whipped milk cake mixture. Chill until firm 250 calories for each serving of this No-Bake Cheese Cake, if divided into ten pieces. Each serving provides 1/4 of the daily adult need of cal-Sprinkle crumb mixture cium and  $\frac{1}{2}$  of the protein needed daily.

Cottage Cheese Apple Pie

½ recipe plain pastry 1½ cups thinly sliced apples

#### 2 eggs

- 1/2 cup cottage cheese
- 34 cup sugar

1/2 cup cream 1/2 teaspoon salt

1 teaspoon grated lemon rind

½ teaspoon cinnamon

1/4 teaspoon nutmeg Line pie pan with pastry and cover with apples. Beat eggs slightly. Add cottage che ese, ½ cup sugar, cream, salt, and lemon rind.

Mix remaining sugar with cinnamon and nutmeg and sprinkle over apples. Then cover with egg and cheese mixture. Bake in hot oven (425 degrees) 10 minutes.

ch) pie.



Lancaster Farming, Saturday, June 20, 1959-7

## **Remove Onion** Seed Stalks

If you're growing some onions from sets, you may see some of them developing seed stalks. You'll do well to pinch off these seed stalks. If you don't, you'll have a development of seed stalks. of thick-necked onions

Cottage Cheese Prune Whip 2 egg whites

Dash of salt 6 tablespoons sugar 1 cup cooked prunes, drain ed and pitted 1 cup cottage cheese

1 to 2 tablespoons lemon juice -

Beat egg whites with salt. When whites are almost stiff, gradually beat in sugar and about half the prunes.

Fold in rest of prunes and Reduce temperature to 350 cottage cheese. Add emon degrees and bake 30 minutes juice to taste. Chill, Serve longer. Makes one deep (9-in shortly after making. Makes six servings.

As soon as the seed stalks have started, or even before they're three or four inches long, pinch off the tips, so the onion can force its growth into the development of the leaves and bulb.

Actually, the size of the onion at the time of planting is largely responsible for the For future plantings, it's well to remember that small sets are preferred by most growers and gardeners.

# Squash Adds Variety To The Garden

Squash can add variety to the garden where space permits, states Assistant Chester County Agent Frank E. Bortz. Culture of squash and pumpkin is similar. The planting distance depends on the type of plant growth for each variety.

Shallow - rooted, they should be cultivated not nore than two inches deep. Deeper stirring of the soil injures the roots. For best advantage, use summer squash when young and tender.

Pick when the outer rind is soft and before the seeds begin to fill. Only the hard shelled or winter squashes are adapted for long storage.

# Chemicals Kill Scum on Ponds

Chemicals can help control certain weed problems for pond owners reports Associate County Agent Joseph H. Way. Before weed control measures can be made, a permit to use chemicals must be obtained from the local Fish Commission representative or warden.

Filamentou algae, sometimes called moss, or scum can be controlled with copper sulfate, but it is important to use the correct amounts to avoid fish kill. Mimeographed directions for the use of chemicals are available in the Agricultural Extension Office.

can be controlled with Sodium Arsenite, while marginal weeds such as cattails are controlled by brush killer sprays. A permit and di-

is the most important m-in the human diet, bejor ingredient in foods as beverages," --- says Cliff f Century. Co., 15 West St, Lancaster. Doctors d more water for better rticularly in the case of Experience proves that taste-free water is unv consumed in greater than dirty, odorous, and

tion in municipal and ater supplies is essential

g water.

Cliff Lenman

and should be welcomed by everyone. It's disaaste is readily removed at the point of usage by ure water purifier, providing as sparkling clear free water as a mountain spring.

our most popular beverage (95% water) can be than the water from which it is made, regardless fee blend used. Dirt in the water makes muddy chlorine lends disagreeable off-tastes and odors. vater permits the beverage to bring out the pure fragrance of the coffee blend used.

hd taste free Everpure water used in the preparaa frozen orange juice and other beverages made r results in drinks of a quality in keeping with trates from which they are made.

a have all the mountain spring quality water you fraction of a cent per gallon from your own all and ask me about Everpure.

answer to your water problems please call Cliff t Century Co., 15 West Chestnut St., Lancaster or stop in the office any day. We are also open ind Friday evenings. Adv





lot that won't store well.

JOHN WOOD