For the Farm Wife and Family



Springtime Desserts

by Mrs. Richard C. Spence

Springtime is a joyous season—a most happy time that boasts so many delightful occasions. There's Mother's Day and Father's Day, Junior's long awaited graduation day, the blissful event of some bride or mother-to-be and, of tern in the frosting, lightly course, someone you love is having a birthday.

To fete each of these glorimouth.

your favorite.

with you some of the helpful orating is completed. hints that have proved so know, the top of the cake is frosting on bottom layer and lowing the most tender part and will stick to a wire cake rack cooler. To prevent this,

ous times, we suggest a it is best to turn cake from homemade cake, the old-fash- pan, flip it from one rack to ioned kind, feathery light another so that it may cool with moist, tender crumb top side up. You'll find three that simply melts in your cake racks handy for prepar-Though you're sure to have cakes are cool, remove the a favorite cake recipe that's crumbs with a small pastry been family tried and tested, brush. To catch excess frostwe believe you're always in- ing and keep cake plate terested in a new recipe or clean, place four strips of two-that just might become waxed paper about 3 inches FROSTING YOUR CAKE on first layer. You can pull

necessary, use wooden picks to prevent layers from skid- pleple to make. Make them delightful first fruit of ing. Begin by spreading a separately on cardboard, thin layer of frosting over cover and allow to harden in sides of cake, repeat with a refrigerator. Then they can second but thicker layer; be easily lifted with a small work quickly to finish before spatula and arranged on top frosting dries.

frosting from bottom to top frosted leaves. in even, well-spaced strokes, keeping frosting as straight simple or swept into fancy or spoon.

To make an intriguing patdraw a knife or fork across top of cake, working toward for the final scrubbing. you in parallel lines. Cross these lines with other parellel lines—at right angles for a square cake and about 30 degree angles for a round cake. You can make a gay wavy pattern with a teateaspoon. Lightly push the tip of the spoon into the soft repeat keeping frosting; spoon marks in a straight line and withdrawing quickly to keep lines sharp.

cardboard, season. of cake. Use the leaf tube For attractive sides, spread to fill in with decorative

You'll find it helpful to up and down as possible. The make the flowers first, refrigtop of the cake may be left erate until cake is baked and ready to be frosted. Prevent frills by using simple kitch frosting from hardening in en equipment like knife, fork the bowl by covering with a damp cloth. It's best to clean tubes as you work, holding 1½-quart ring mold; set them under a stream of wa- side. Cream butter and sugter and using a small brush ar until light and fluffy Add

> blend with just a drop or so on rind. Sift flour and bak of pure food coloring. For ing powder together and add colorful fun tint creamy alternately with milk to icing to please the person creamed mixture. Pour bat you are honoring And for ter into ring mold Bake 35 holidays and special occas- 40 minutes in a 325 degree ions, color the cake in keep oven. Cool 10 minutes Re ing with the day. A basic move from ring mold onto frosting can be varied in cake rack and cool complete flavor, too. Simply add citrus ly. Slice ring into two lay almond, peppermint or map- ers. Spread one-half le flavored extracts, choco- Orange Butter icing on cut late or peppermnit candies, surface of both layers Ar. etc. to taste.

Here are two cake recipe Flowers can become sim- featuring strawberries,

STRAWBERRY POUNDCAKE RING

34 cup butter (1½ sticks) 1 cup sugar

4 eggs 34 teaspoon vanilla 1/2 teaspoon finely grated

lemon rind 21/4 cups sifted cake flour 1/2 teaspoon baking powd

4 cup milk 1 pint fresh strawberries

Butter and lightly flour eggs all at once and beat for three minutes. (If using a There's no limit to the electric mixer, use medium variety of colors you can speed) Add vanilla and lem range 1 cup of sliced straw



.. FAMOUS FOR PRODUCING HIGH INTERIOR EGGS WITH QUALITY AND SOUND WHITE SHELLS. H & N Research has taken the best of nature and blended this with proved experiments to produce a superior laying hen for your farm.



Try new H&N Mark II Leghorns, with famous H&N Quality Breeding plus larger eggs. H&N Re search assures you of the finest layers available today, tomorrow and in the profitable future.

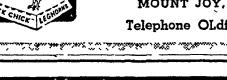
Write or phone for more information and new 15 duced prices.



IFLORIN FARMS, Inc.

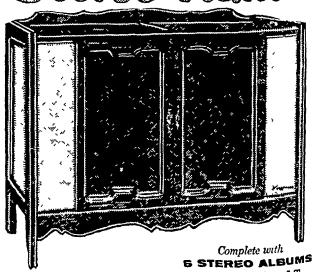
MOUNT JOY, R. D. 1

Telephone OLdfield 3-9891



DURING OUR EXCITING

1960 Magnavox



THE STEREO SYMPHONY

NO EXTRA CHARGE

INCLUDED AT

A'l-in-one ix speaker Stereo High Fidelity FM'AM Radio Phonograph in beautiful furniture.

Only \$299.50 in Mahogany

2320 Hobson Road, SMOKETOWN, PA. EX 3-7242 Open Tues. to Sat. 9 - 5: Friday 9 - 9: Closed Monday

Shavings

HAROLD B. ZOOK

220 Lampeter Road LANCASTER, PA.

Phone EX 4-5412

CLEAN DRY OR GREEN PINE - MIXED

Bags or Bulk -Deliveries over 2 ton and trailer load prices

FOR SALE



CHORE @ MASTER HEAVY DUTY TILLER

Do a whole week end's work in a few hours! A single pass does the work of plow, disc, harrow . . . preires ground for planting, furrows for seeding, cultivates at any stage of growth. Operates with single control center and recoil starter Works ground 11", 22" or 33" wide as deep as 10' Goes be tween narrow rows.

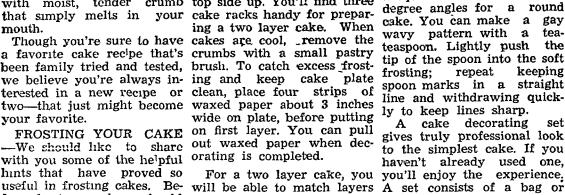
- 1 POWER TOOL DOES IT ALL!
- breaks ground hills
- cultivates furrows

Ask For A Demonstration EASY PAY PLAN

SPECIAL! 3 H.P. with wheels (not shown) \$119.95

H. BRUBAKER

350 Strasburg Pike Lanc. Lititz, R. D. 3 Ph. Lanc. EX 7-5179 Strasburg OV 7-6002 Lititz MA 6-7766



place second layer on top. If your set.

A cake decorating gives truly professional look to the simplest cake. If you haven't already used one, For a two layer cake, you you'll enjoy the experience. fore frosting, cakes should more easily and have a more gun and assorted decorating be cooled on wire racks evenly iced cake, if you tubes. As in all things pracwhich eliminate moisture place together the bottoms of tice makes perfect, start with and soggy bottoms. As you each layer Spread filling or the simple designs first, fol-











BUSINESS

NEW CAR.



RETIREMENT





HOME

INVESTMENTS

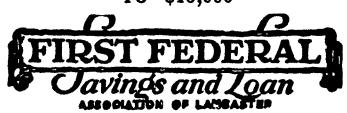
Whatever your goal in life, it can be yours if you prepare for it. And like many, you'll find that a friendly place to save, plus our generous dividends, will hasten the day. Stop in soon! CURRENT DIVIDEND



PER ANNUM

Paid On Savings

ACCOUNTS FEDERALLY INSURED TO \$10,000





25 North Duke St. Phone EX 7-2818

Gilbert H. Hartley Executive Vice President

Geo. L. Diehl Treasurer

Emlen H. Zellers Secretary

William E. Glasmire, Jr. James N. Esbenshade Asst. Treasurer

Asst. Secretary