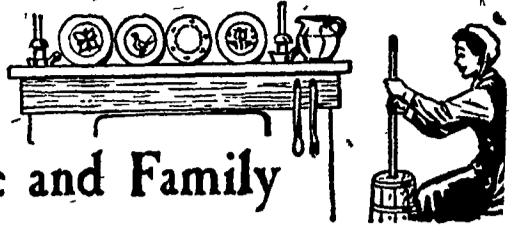


## For the Farm Wife and Family



### Treats For Valentine's Day

By Mrs. Richard C. Spence

Valentine's Day is a good reason to have a party. If it is to be a "kid's" party or a get-together for the "oldsters" here are some tasty treats that are sure to make your party a success.

#### DOUBLE HEART CAKE

1 cup margarine  
2 cups sugar  
4 eggs, separated  
3 cups sifted cake flour  
3 teaspoons double-acting baking powder  
¼ teaspoon salt  
1 cup milk  
1 teaspoon vanilla  
Red food coloring

Line bottoms of three 9-in. heart-shaped layer pans with waxed paper. Cream margarine and sugar together until light and fluffy. Add beaten egg yolks. Blend well. Sift flour with baking powder & salt. Add alternately with milk, adding flour first and last. Beat well. Fold in stiffly beaten egg whites and vanilla. Pour ⅔ batter into 2 prepared pans. Color remaining ⅓ batter with red food coloring and pour into remaining prepared pan. Bake in a moderate oven (375 degrees) about 25 minutes.

¼ cup sugar, ¼ cup candied cinnamon hearts, and a few drops peppermint extract. Place whipped cream mixture between cake layers arranged with the pink layer in the center.

**Frosting:** Cream ½ cup of margarine. Add 3 cups sifted powdered sugar, ¼ cup cream, 1 teaspoon vanilla, and ¼ teaspoon red food coloring. Beat until smooth and creamy. With a spatula or table knife spread the frosting on the sides of the cake first and then the top.

**Decoration:** Make a 2-inch heart outline with red cinnamon candies. Center with shredded coconut. Pierce with a foil arrow.

**NOTE:** Foil heart pans come in a package of two for layer-cake ease.

For a slight variation of the above recipe, add the whole eggs when it calls for egg yolks. Finish mixing the cake as directed. Pour into 2 heart-shaped pans and bake for 30-35 minutes at 380 de-

greens. When cool, frost with **Fluffy Pink Frosting**.  
**FLUFFY PINK FROSTING**  
2 egg whites, unbeaten  
1½ cups granulated sugar  
5 tablespoons cold water  
1½ teaspoons white corn syrup  
1 teaspoon vanilla  
Few drops red food coloring

Place egg whites, sugar, water, corn syrup in top of double boiler; beat until thoroughly blended. Place over rapidly boiling water. Beat constantly with hand or electric beater until frosting will stand in peaks on beater. Remove from heat; add vanilla, red food coloring; blend.

shortening and sugar until creamy; add egg yolks; beat well. Sift together flour, baking powder, salt and spices. Add alternately with milk to shortening mixture. Stir in oats; fold in egg whites. Pour batter into pan. Bake in preheated oven about 45 minutes. Let stand about 10 minutes; loosen edges and remove from pan. Cool. Frost with your favorite boiled frosting; tint some frosting pink for decoration of cake.

3 cups sifted enriched flour  
½ teaspoon baking powder  
1 cup rolled oats  
Currant jelly  
Confectioners' sugar

Heat oven to moderate (375 degrees). Beat together butter, sugar, egg, almond extract. Sift together flour and baking powder; add to butter mixture; beat well. Stir in oats.

Kiddies like cookies. See what they think of these.  
**DOUBLE HEART COOKIES**  
1 cup butter or margarine, soft  
1 cup sifted confectioners' sugar  
1 egg  
1 teaspoon almond extract

**SWEETHEART CAKE**  
½ cup shortening, soft  
1 cup sugar  
3 egg yolks  
1½ cups sifted enriched flour  
3 teaspoons baking powder  
½ teaspoon salt  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
1¼ cups milk  
1 cup rolled oats, quick or old-fashioned  
3 egg whites, stiffly beaten

Heat oven to moderate (350 degrees). Grease bottom of 3 quart heart-shaped pan; line with waxed paper; grease again and flour. Beat

**SUPER**  
Self Service  
**SHOES**  
220 W. KING ST.  
Lanc. Co.'s Largest  
Shoe Store  
All 1st Quality  
**SUPER LOW PRICES**

**LOANS**

FOR ANY FARM PURPOSE  
MADE THE FARMER'S  
WAY

**LANCASTER  
PRODUCTION  
CREDIT ASS'N**

411 W. Roseville Rd.  
Lancaster, Pa.  
Ph. Lanc EX 3-3921

**TOP QUALITY—FAMOUS NAME**

## Durham Bridge Chairs

LIMITED QUANTITY  
AT THIS  
LOW PRICE

4

FOR

\$10<sup>99</sup>

SPECIAL  
Verified Value  
PURCHASE

- Padded upholstered seats, covered with oyster white BFG Korocel.
- Front legs are capped with plated steel floor protectors.
- Ideal for any home, extra guests, parties and social affairs.
- Fold flat for compact storage.

SET OF 4 as low as \$1.00 DOWN

B.F. Goodrich Economy Type Tires

\$12<sup>95</sup>\*    \$14<sup>85</sup>\*    \$16<sup>20</sup>\*  
6.70-15    7.10-15    7.60-15

Safety-S\* Tube-type blackwall nylon plus tax with old tire from car.  
Road hazard guarantee - 15 months

## Smileage!

### B.F. Goodrich

Prince & Vine Streets, LANCASTER  
Phone EX 2-2196    Open Friday Night 'Til 9

**PENN SQUARE**

The  
**Fulton National Bank**  
and its  
Branches

● McGovern Ave.

● Akron

● Mountville

● East Petersburg

Lancaster provides a challenge to Think Big. The phenomenal growth of Lancaster during the Fifties can only be attributed to its leaders—thinking big! We salute such imagination . . . such courage to build for the future. And in the shadow of those who envisioned the "New Lancaster" that is appearing today, our bank is also building . . . a new and bold banking leadership . . . in step with Lancaster's continuing progress . . . increasing our branch facilities so as to better serve the individual and business firm with the most convenient bank service possible. We believe that it is a bank's responsibility to grow ahead of its customers' needs. You'll like our progressive spirit . . . our confidence in Lancaster's future. We invite you to come bank with us . . . the bank to grow with.

For Convenience • For Confidence • Bank At The Fulton

PENN SQUARE • MCGOVERN AVE • MOUNTVILLE • EAST PETERSBURG • AKRON  
member federal deposit insurance corporation