6-Lancaster Farming, Saturday, June 17, 1961



Evaporated Milk

By Mrs. Richard C. Spence

Using evaporated milk in your cooking can make for better blending and richer flavor. It will give you better texture and smooth gravies, sauces, custards, and frozen desserts Not only will you have delicious results with ev- saute ¼ cup finely chopped ring constantly, until thickaporated milk but your budget will benefit, too.

from which more than half ed in cans and then sterilized shredded carrots and 2 cups butter. Cover and chill. At of the water has been re- Evaporated milk can be submoved by heat ng in a vac- stituted for whole fresh milk; uum It is heremetically seal- for 1 cup fresh milk use 1/2

cup water.

(1) Luscious homemade tion. fruit pies are a natural accompaniment to summertime. pudding" but certainly a

pie will emerge from the ov- (about 4-ounces) light shiny glaze.

carrot saute will brighten up ated milk and % cup water. any menu. All you do is Cook over medium heat, stironion in 3 tablespoons butter ened, about 5 minutes. Rein a frypan until yellow, and move from heat and stir in corn cut from the cob, then serving time spoon pudding honey. For the dressing place cover and steam about 5 min- into four dessert dishes utes over very low heat. Stir Sprinkle with chopped salted long with 1/4 -teaspoon salt mediately. and a few grains pepper.

set to dish up four servings per for chocolate or vanith Here are some easy-to-do of a truly delectable and ice cream. To prepare play ways with evaporated milk: beautiful vegetable combina-

(3) Not exactly "hasty To make them even more en- mighty quick one to prepare tic ng brush the top pastry is this crunchy good Cocowith undiluted evaporated Peanut Pudding, made with peppermint stick candy. Str milk, then sprinkle lightly evaporated milk. For this with granulated sugar. Your family treat place 1 package chocolate en glistening prettaly with a pudding and pie filling mix (not instant) in a saucepan, (2) This sunny corn and then stir in 1 tall can evaporin ¼ cup evaporated milk a- peanuts, if desired. Serve im-

4) Evaporated milk blends smooth. Stir in 1 tablespoor Bring to serving temperature together a Peppermint Stick lemon juice, a pinch of su

cup evaporated milk and 1/2 over low heat and you're all Sauce that is a tempting top 1/2 cup white corn syrup and 1/4 cup water in a small sauce pan. Blend well, then boil t soft ball stage (235 degree F.) Remove from heat and stir in ¼ cup finely crushed until candy is dissolved, then stir in 1/2 cup evaporated milk. Cool. When ready t serve, stir in an additional cup of the crushed pepper mint candy. Makes 11/2 cum sauce.

> (5) Obviously meant for each other are fresh frui salads and this distinctly dressing that's a smooth blend of evaporated milk peanut butter, lemon juice 1/2 cup peanut butter in small bowl, then slowly blen in ½ cup evaporated mill and beat until mixture u and 1 tablespoon honey, then blend in an additional 1/4 cu evaporated milk. Makes a bout 1½ cups of dressing that will do marvelou things for a mixed fruit sal ad of sliced bananas, chop ped apple and grapefruit see

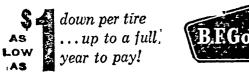


You can enjoy the benefits of home-ownership more completely when you have a home-financing plan that's just right for you. After a reasonable down payment, it's profitable to put your present rent money into monthly payments that bring you to free-and-clear ownership of your own home. Let us advise you about your home loan now.





our new BFG Silvertown than any other major brand, first-line tire. Up to twice as much! That's because the heaviest loads are on the outside ribs where tires wear out fastest. The Big Edge means your Silvertown stays newer longer, safer longer!



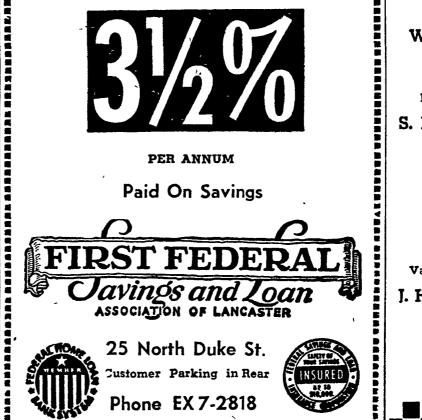


Prince and Vine Streets * : LANCASTER

– Open Friday Night 'Til 9 –

Accounts insured by the Federal Savings and Loan Insurance Corporation, an agency of the

CURRENT DIVIDEND



Kirkwood Snader's Mill Mt. Airy John J. Hess, II Intercourse - New Providence Wenger's Feed Mill, Inc Rheems Warren Sickman Pequea John J. Hess Kinzers - Vintage S. H. Hiestand & Co. Salunga John B. Kurtz Ephrata James High Gordonville Ira B. Landis Valley Road, Lancaster J. H. Reitz & Son, Inc. Lititz Wingenroth's Feed Service Mount Joy