

PUDDING
 Mrs. Mervin McMichael,
 Lancaster, Pa.
 Graham crackers—
 1 cup sugar
 1/2 cup butter
 1/2 cup milk
 1/2 cup flour
 1/2 cup coconut (optional)
 1/2 cup cream
 1/2 cup vanilla
 1/2 cup salt
 1/2 cup cranberry juice
 1 egg yolk
 1 1/2 quarts vanilla ice cream.

en about 40 minutes.
CHEESE - PINEAPPLE SALAD
 Mrs. Jay C. Garber, R6,
 Lancaster, Pa.
 1 package lime gelatin
 1 3-oz. pack Philadelphia cream cheese
 1/2 pint cream
 1 cup crushed pineapple
 1/2 cup finely chopped celery
 Dissolve gelatin in slightly thickened, add celery and pineapple. Mix thoroughly and add cheese and cream whipped together. Turn into a mold

arrives layer, the sauce with vanilla ice cream and freeze till serving time.

RED 'N WHITE PARFAIT
 1 cup canned or frozen tart red cherries with juice
 2 tablespoons sugar
 1 teaspoon flour
 Dash salt
 1/2 cup cranberry juice
 1 egg yolk
 1 1/2 quarts vanilla ice cream.

banana and lime juice are added to whipped cream in the first sauce.

BANANA - CHOCOLATE PARFAIT
 1/2 cup mashed banana
 2 tablespoons sugar
 1 tablespoon fresh lime juice
 Dash salt
 1/4 cup whipping cream
 Few drops green food coloring
 1 1/2 quarts vanilla ice cream
 3/4 cup chocolate sauce

Machinery Firm Sets Field Day

Over 80 new tractors and machines will go on display next week at the fourth annual International - Harvest-or field day.

The thousands of people expected to attend the event will be invited to drive the new diesel tractors and operate other machinery.

Lancaster County dealers, in cooperation with dealers from Dauphin, Lebanon and Berks Counties, have reserved a field on the John S. Landis farm along the 230 Bypass at Colebrook Road west of Lancaster for the gala event

Plowing demonstrations at 10 00 a.m. on August 3 will lead off the program which will include demonstrations of baler with bale throwers, power forage feeder, field chopper, field harvester and mower.

Between the plowing demonstration, with both diesel and gasoline tractors and the hay making demonstrations the company will provide a free lunch for all guests

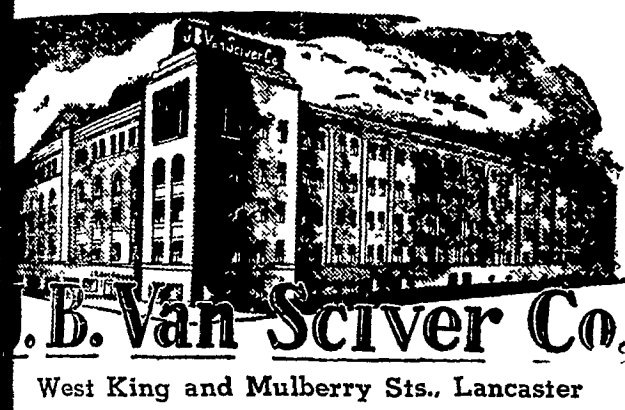
CHOCOLATE CAKE
 Mrs. David H. McMichael,
 Lancaster, Pa.
 1 cup light brown sugar
 1/2 cup Wesson oil
 1/2 cup shortening
 2 eggs
 1 cup flour
 1/2 cup cocoa
 1/2 cup baking powder
 1 cup cold water
 1/2 cup eggs, add shortening sugar Beat till well mixed Sift dry ingredients together Add to egg mixture slowly with water Beat Bake in 350 degree oven

GRAPE JELLY
 Mrs. C. Lloyd Harnish, R. 6, Lancaster, Pa.
 Weigh grapes and add same amount of sugar. Boil for 20 minutes. Put through a sieve Pour into jelly glasses.
 A jelly tip: Put jelly into freezer and it tastes like fresh jelly all winter.

Using electric mixer or blender beat cherries and juice until pulpy; set aside. In saucepan combine sugar, flour and salt; stir in cranberry juice and cherries. Cook over medium heat, stirring constantly, until mixture reaches simmering point Remove from heat; blend a few tablespoonfuls of cherry mixture with the egg yolk and return to cherry mixture. Return to heat; cook, stirring constantly, 3 to 4 minutes Chill. When ready to serve place a tablespoon of sauce in bottom of each parfait glass Top with a spoonful of vanilla ice cream; press down firmly with back of spoon. Repeat layers until parfait glasses are full.

In mixing bowl combine banana, sugar, lime juice and salt; beat until well blended. Whip cream until stiff; fold banana mixture into whipped cream Add food coloring; chill. When ready to serve place a tablespoon of banana sauce in bottom of each parfait glass. Top with a spoonful of vanilla ice cream; press down firmly with back of spoon. Add a tablespoon of chocolate sauce; top with more vanilla ice cream. Repeat layers until parfait glasses are full

SHORT COUNT
 If all the good resolutions that are kept were placed end to end they wouldn't reach very far into the new year



Tuesday thru Saturday 9:30 a. m. to 5 p. m.
 Wednesday and Friday Until 9 p. m.
Van Sciver's Clearance
 SAVE 20% to 50% and Even More
 Shop Early for Best Selection—Many Items Are One Only—Subject to Prior Sale



Traditional Chairs

	Reg.	Now
Mahogany Fan Back Chair—Cov. Bone White	\$ 68.50	\$ 39.75
Mahogany Occasional Chair—Cov.: Ivory Plastic	37.50	29.75
Mahogany Lounge Chair—Cov. Green Plastic	96.25	79.75
Provincial Wing Chair—Cov.: Natural	98.75	79.75
Mahogany Barrel Chair—Cov.: Turquoise	92.50	74.50
Mahogany High Back Occasional Chair—Cov. Blue Stripe	59.75	39.75
Provincial High Back Occasional Chair—Cov. Green Stripe	47.50	33.75
Mahogany Martha Washington Chair—Cov.: Green	87.50	49.50
Provincial Occasional Chair—Cov.: Green	51.25	29.50
Mahogany Lawson Arm Chair—Cov. Red	85.25	59.75
Mahogany Arm Chair—Cov. Light Green	112.25	96.25
Mahogany Arm Chair—Cov.: Green	103.75	89.25
Mahogany Knuckle Arm Chair—Cov.: Rose	168.50	139.50
Early American Wing Chair—Cov. Natural Print	184.25	115.75
Early American Arm Chair—Cov. Gold Print	172.00	109.50
Early Pine Wing Chair—Cov.: Green Tweed	138.25	109.50
Early Pine Ladies' Chair—Cov.: Brown Print	97.25	79.50
Maple Adjustable Arm Chair—Cov. Gold Print	122.75	94.50



Traditional Tables

	Reg.	Now
Mahogany End Table—Brown Leather Top	\$ 92.50	\$ 69.50
Mahogany Lamp Table—Wood Top	92.25	79.50
Mahogany Dropleaf Lamp Table—Brown Leather Top	53.25	46.75
French Provincial Step Table—Brown Leather Top	66.25	49.75
French Provincial Ant. Chestnut Cocktail Table—Wood Top	75.25	49.50
Mahogany Chairside Table—Wood Top	69.75	44.50
Cherry Lamp Table—Brown Leather Top	53.25	39.50
Cherry Commode Table—Brown Leather Top	69.75	49.50
Cherry Cocktail Table—Brown Leather Top	69.75	49.50
Cherry Cocktail Table—Brown Leather Top	49.50	39.50
Brass Step Table—White Marble Top	96.50	79.75
Brass Brunch Table—Black Marble Top	61.50	51.50
Mahogany Corner Table—Brown Leather Top	47.50	34.50
French Provincial Oyster White Cocktail Table	114.25	39.75
Brass Lamp Table—Golden Vein Marble	67.50	56.50
Mahogany Commode Table—Rose Marble Top	87.25	69.75
Cherry Commode Table—Brown Leather Top	49.50	42.50
Early American Maple Cocktail Table—Wood Top	38.75	27.50
Early American Maple Cocktail Table—Wood Top	28.50	19.75
Early American Maple Cocktail Table—Wood Top	66.25	47.50
Brass End Table—Rose Marble Top	79.50	39.50



One Of A Kind Rugs

	Reg.	Now
Wool Wilton, Beige and Brown, 12x8 8	\$115.95	\$ 69.95
Heavy Wool Textured, Green, 9x11'4	148.50	99.75
Wool Textured, Brown 12x8	116.85	69.95
01 Nylon, Wood Mist, 12x10'1	146.75	99.75
Wool Push, Old Ivory, 12x11	175.30	99.75
Nylon Twist, Brown Sugar, 15x7'10	104.50	59.95
01 Nylon, Gold, 15x6'5	110.50	69.50
Wool Loop, Green, 10'8x15	130.00	89.95
01 Nylon, Martini, 12x8'	106.25	59.95



Odd Bedroom Furniture

	Reg.	Now
Modern Oak Full Size Bed	\$ 49.75	\$ 19.75
Early American Cherry Full Size Bed	57.25	47.50
Traditional Mahogany Full Size Bed	71.75	55.00
Modern White Night Stand	69.75	34.50
Early American Maple Night Stand	62.25	19.75
Modern Tan Mahogany Oversize Bed	79.50	34.50
Early American Cherry Full Size Bed	86.75	24.75
Modern Tan Mahogany Full Size Bed	54.75	22.50
Modern Pecan Full Size Bed	79.75	39.50
Italian Provincial Fruitwood Full Size Bed	73.25	29.75
Early American Cherry Full Size Bed	67.50	29.75
Modern Mahogany Night Stand	41.50	12.75

Free Customer Parking At The Rear of Store

J.B. Van Sciver Co.
 W. King and Mulberry Streets, LANCASTER, PA.
 Phone LANCASTER EX 7-5171

10% Down 18 Mos. To Pay
 No Interest If Paid Within 3 Months