

1/4 cup sugar  
3 tablespoons red raspberry jam

Remove ice cream from freezer to soften slightly. Fill pan (9-inch square) to top with scoops of ice cream alternating flavors. Pack down firmly, cover & freeze firm. To serve, run knife around sides of pan to loosen ice cream; invert on chilled serving plate. Cover bottom of pan with towel wrung out in hot water; shake pan to remove ice cream. Return to freezer to firm. When ready to serve whip cream until stiff adding sugar gradually. Frost top and sides of ice cream with sweetened whipped cream. Drizzle the jam from a teaspoon in parallel lines across the top of frosted cake, with spatula pull the jam lightly toward you, at

right angles to the first lines of jam. Place in freezer for at least 1/2 hour before serving to allow whipped cream to freeze.

Sundae On a Stick, delightful for an afternoon or evening treat—

**SUNDAE ON A STICK**

1 quart vanilla ice cream  
8 wooden skewers  
1/2 cup (1 stick) butter, softened.  
3/4 cup butterscotch morsels melted  
3/4 cup chopped pecans  
8 paper baking cups

Scoop ice cream into eight balls in shallow pan. Insert skewers into the center of each ice cream ball and freeze firm. Cream butter; blend in melted butterscotch and morsels and pecans. Line

muffin cups with paper baking cups; divide butterscotch mixture equally in the cups. Press a ball of ice cream into each cup, allowing butterscotch mixture to come up around the sides of ice cream. Freeze until ice cream is firm.

**PEACH MELBA**

12-oz. package frozen raspberries  
1 tablespoon cornstarch  
2 tablespoons cold water  
2 pints vanilla ice cream  
2 12-oz. packages frozen sliced peaches (or fresh).  
Thaw raspberries. Mix cornstarch and water. Combine with raspberries in a saucepan. Bring to a boil and cook until clear, stirring constantly. Cool. Place large scoop of ice cream in sherbet glass. Surround with sliced peaches and top with raspberry sauce. Garnish with whipped cream if desired and serve with cookies. Makes 6 to 8 servings.

**ICE CREAM PARTY PUNCH**

12-oz. can apricot nectar  
1 quart orange carbonated beverage  
1-pound 2-oz. can pineapple juice  
Fill 4-qt. punch bowl with apricot nectar, orange carbonated beverage and pineapple juice. Stir. Top with small scoops of vanilla ice cream (2-quarts: garnish

with fresh orange slices.

**ICE CREAM TOPPED BROILED BANANAS**

12 banana halves  
1/4 cup melted butter  
1/2 cup firmly packed light brown sugar  
1/4 cup chopped nuts  
Vanilla ice cream

Arrange banana halves on broiler pan; brush with melted butter and sprinkle with mixture of light brown sugar and nuts. Broil 4 inches from heat until bananas are soft and brown sugar bubbles. Place 2 bananas in sherbet dish and top with vanilla ice cream.

**PRALINE SUNDAE SAUCE**

1/2 cup butter or margarine  
1/2 cup sugar  
1/2 cup molasses  
1/2 cup evaporated milk  
1 teaspoon vanilla  
1/2 cup pecan halves

Melt butter or margarine in saucepan; add sugar and molasses. Bring to a full, rolling boil; reduce heat and boil 2 minutes, stirring constantly. Remove from heat; stir in evaporated milk, vanilla and pecan halves. Serve warm or cool over ice cream or cake.

**CHOCOLATE SUNDAE PIE**

1 package brownie mix  
1/2 cup chopped walnuts (in addition to those called for in package directions)  
2 quarts vanilla-fudge ice cream

Prepare brownie mix as directed on package, adding extra walnuts. Spread evenly in two 8-inch pie pans. Bake in 375 degree oven for 15 minutes; cool in pans. When ready to serve, fill each pie with 1 qt. of vanilla-fudge ice cream. Cut each in six.

**MOLASSES ICE-CREAM SODA**

2 tablespoons molasses  
Milk  
1 scoop (1/4 pint) vanilla, chocolate or coffee ice cream  
Carbonated water  
Put molasses in 12-oz. glass; fill half full with milk. Add ice cream; stir vigorously. Fill to top with carbonated water.

**White** fully automatic water softener

THE BEST WATER SOFTENER MONEY CAN BUY!

LINED WITH LIVE GLASS

NO RUST OR CORROSION

COSTS LESS — SAVES MORE THAN YOU CAN IMAGINE!

PHONE US NOW FOR FREE WATER ANALYSIS

Convenient financing available

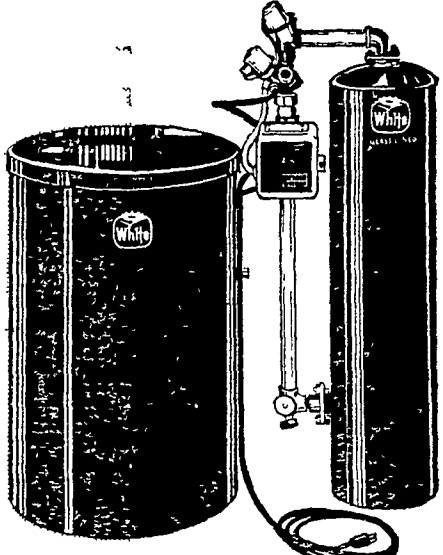
No Money Down

SPECIALISTS IN WATER PURIFICATION

**BRUBAKER**

PLUMBING AND HEATING

1284 Rohrerstown Road Ph. Lanc EX 3-3908



**WHEELHORSE and SIMPLICITY Garden Tractors**


Snavelly's Farm Service  
NEW HOLLAND EL4-2214

**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



1941—20th Anniversary—1961

**SUMMER SALES PROMOTION**

Now-Bigger Than Ever!

SAVE—Special Anniversary Prices

MANY—MANY SPECIALS

See Us Today!

**Charles B. Hooper**

INTERCOURSE PH. SO 8-3501

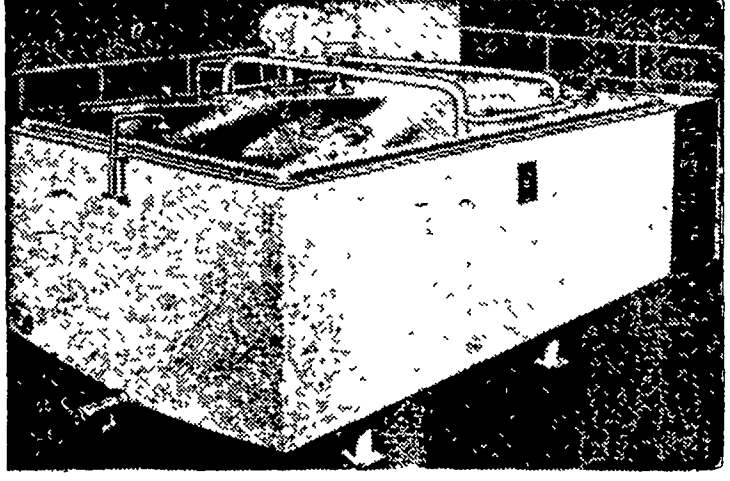


**CLARK ELECTRIC**

Is your headquarters for

**GIRTON FARM TANKS**

SEE—COMPARE—BUY  
GIRTON DELUXE 1-PIECE COVER MODEL



Available in sizes 100 gallon through 1500 gallon.


- They're built to last. Heated in air tight, rust resistant, moisture free chamber.
- You get more for your capacity, it's your best buy.
- Fast, economical direct-circulation.
- Completely automatic operation.
- Built low—only 34" from ground to strainer opening.
- Sanitary stainless steel construction.
- Vermin-proof covers keep tanks clean.

WE INVITE YOUR INQUIRIES.

R. D. 1, Intercourse, Pa.

Phone Intercourse 8-8501

Let our factory-trained representatives show you why dairymen everywhere choose Girton over ordinary farm tanks.



**SAVE SAVE**

WHERE IT DOES THE MOST GOOD—

Your Friendly Fulton Bank

**The Fulton National Bank**

PENN SQUARE \* McGOVERN AVE \* MOUNTVILLE \* EAST PETERSBURG \* AKRON

Member Federal Deposit Insurance Corporation

