and pepper and water to Chill one hour or until set.
cover. Cook until potatoes Store in refrigerator until are nearly done. Add corn served. Makes about 54 and milk. Heat but do not squares. boil. Serve with saltines o oyster crackers. Serves 25 .
Some desserts for the crowd-

NO-BAKE BROWNIES 3 cups evaporated milk $91 / 2$ ounces ( 6 cups) minature marshmallows 36 -oz packages semi $11 / 2$ cups sugar $3 / 4$ teaspoon salt 3 tablespoons butter or margarine
2 tablespoons vanilla
2 pounds graham crackers (crushed)
3 cups chopped walnuts Cook first five ingredients in 6 -quar until chocolate medies and marshmallows melt. Cook and stir to a full rolling boil and boil ten minules Remove from heat and gradually stir in remaining ingredients Press mixture into a buttered $12 \times 18$ inch pan

FRUIT SOUARES 3 10 $1 / 4$-oz. packages shor bread cookies, crushed $101 / 2$ qunces flaked coconut 18 ozs. pecan halves not drain)
Crush cookies, using mixe with paddle at low speed. Add remaining ingredients; blend well. Press into a buttered $12 \times 18$ inch pan. Chill thoroughly. To serve cut in quares. Makes about 54 squares.
squares.

* ${ }^{*}$ * ${ }^{*}$ group or organiza ion is having a bake chiffon pies make a good saleable em.
LEMON CHIFFON PIE FILLING 24 egg yolks 3 cups sugar $21 / 2$ cups lemon juice 2 ounces gelatine $13 / 4$ cups cold water

2 tab
24 egg whites
$21 / 4$ cups sugar
Beat egg yolks with sugar, salt and lemon juice. Cook over boiling water until mix
ture starts to thicken. Soften gelatine in cold water and stir into egg yolk mixture. Add grated lemon rind. Coo until partially set. Beat egg whites with sugar. Fold in egg yolk mixture gradually Divide mixture into six 9 -in pie shells. Chill.

CRUST
Thoroughly mix $21 / 4$ pounds graham cracker crumbs, one pound softened butter or margarine and two cups sug-
ar. Divide into six $9-\mathrm{in}$. pie ar. Divide into six $9-\mathrm{in}$. pie
plates and press firmly against bottom and sides. The easy way is to press crumbs into.place using an 8 -inch pie plate. Bake at 375 de grees
fill.
VARIATIONS. 1. Apricot Lemon Chiffon: Stir in four cups canned apricot halves
drained and chopped. Garn drained and chopped. Garnish with apncot hating of flaked coconut 2 Pineapple-Lemon Chiffon Stir in 6 cups drained, crush-

## "TRY"

 BUHRMAN'S Most Modern \& Convenient PARKING DECK Enter from GRANT ST. Using either DUKE, 0LIME STREETS Next to Douglas Hotel and Western Auto Store Norman A. Buhrman, 228 North Duke Street
"Try Our Bail Bond Service'
TRAILER LOAD PRICES



Ask your Hoffman Seed-Man to show you his new book "How To Grow Better Paying Corn Crops."
A.H.HOFFMAN SEEDS,Inc.

LANDISVILLE PHONE TW 8-3421

## Real Estate

CORNER OF RT. 896 AND 372 NEAR GEORGETOWN ON ROAD TOWARD CHRISTIANA

Recently remodeled. Good well and state-approved sewage system.

On corner, good location for business, such as butcher shop, etc.

## Formerly Cheese Factory and Restaurant

Storeroom 36x24, Room 8x14, Room 12x12, Refrigerated room '36x24, Refrigerated Room 10x12, TWO GARAGES

Large Apartment, 7 large rooms recently remodeled.

Will sell or trade for small country property.
Call Atglen, LYric 3-5187 and ask for Mr. Mimm

## Lancaster Farming, Saturday, January 20, 1962-7

ed pineapple. Garnish with chopper to make crumbs. pineapple tidbits and whip- Cream butter or margarine ped cream 3. Strawberry- and sugar together. Add eggs Lemon Chiffon: Stir in four and beat until fluffy. Whip cups frozen strawberries, cream. Fold in pineapple, ish with whipped cream and $12 \times 18 \times 2$-inch pan. Cover botwhole fresh strawberries. tom of pan with about $1 / 3$

GINGER REFRIGERATOR 2 pounds PDING gingersnaps
$3 / 4$ pound butter or marga ine ( $11 / 2$ cups)
2 pounds powdered sugar
8 eggs
3 cups heavy cream
1 quart pineapple tid-bits, drained
8 bananas, sliced
8 ozs. walnues, chopped
through the coarse screen of sugar and butter mixture ov er crumbs. Add another $1 / 3$ of crumbs. Spread fruit mixture carefully over this layer crumbs Chill overnight Cut into 48 squares.

LEMON REFRIGERATOR 2 quarts plus
2 quarts plus 1 pint boiling water
lemon flavored
(Turn to page 8)

## PENN SQUARE MUTUAL FUND

Investing in Diversified Securities for INCOME and CAPITAL GAINS Possibilities

$$
\begin{aligned}
& \text { NO BUYING CHARGE } \\
& \text { NO SELLING CHARGE }
\end{aligned}
$$

Subscriptions Accepted With No Minimum Share Requirements al Property Tax in opinio
NON-ASSESSABLE
J. I. HAIN \& CO.

451 Penn Square, Reading, Pa. FR 5-4424 Please send me free information about Penn Square Mutual Fund

Name .........................................................
Address
City and State
LISTEN TO WCOY-COLUMBIA 1580 ON THE DIAL LISTEN TO WCOY-COLUMBIA 1580 ON THE DIAL on stock prices.

## rounir

## LAYING FEEDS

ARE DESIGNED FOR YOU, THE COMMERCIAL POULTRYMEN WHO ARE STRIVING FOR:

1. High Consistent Production
2. Superior Egg Quality
3. Excellent Feed Conversion
4. Low Cast

Put Your Laying Flock OnFLORIN LA-MOR

OR
FLORIN EGG-PRODUCER

Call Mount Joy OL 3-2411

Wolgemuth Bros., he
FLORIN, PENNA.

