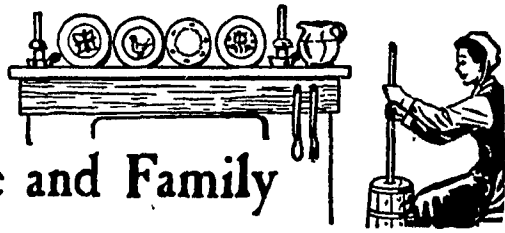


# For the Farm Wife and Family



## Plain Or Festive Fate

By Mrs. Richard C. Spence

For many years gelatin has been one of America's very favorite desserts. It's refreshing fruit flavors, clear-sparkling colors, and its versatility have given it universal appeal for all age groups.

A dish of gelatin is likely to be one of baby's first contacts with the wonderful world of eating. Fruited gelatin is second to none among the school-age set. And gelatin liberally laced with whipped cream Bavarian is a dessert sophisticated enough for the most discriminating taste.

Clear shimmering gelatin, especially the tangy flavors, lemon, orange, apple, lime and orange pineapple, makes an ideal showcase for crisp vegetables. These salads can be molded in fancy shapes, cut into squares, or spooned onto crisp greens — anyway you serve them they lend a delicious, refreshing note to menus.

### TANGY VEGETABLE SALAD

1 3-oz package apple or lemon-flavored gelatin  
1 cup boiling water  
1 cup cold water  
¾ teaspoon salt  
Dash of pepper  
2 tablespoons vinegar  
2 teaspoons grated onion  
1½ cups leftover cooked or raw vegetables  
½ cup diced celery

Dissolve gelatin in boiling water. Add cold water, seasonings, vinegar, and onion. Chill to thicken slightly. Fold in remaining ingredients. Spoon into 4-cup mold. Chill until firm. Unmold on crisp lettuce. Serves 6.

### GOLDEN GLOW SALAD

1 3-oz package lemon-flavored gelatin

½ teaspoon salt  
1½ cups boiling water  
1 cup canned crushed pineapple  
1 tablespoon lemon juice  
1 cup grated raw carrots  
½ cup raisins (optional)

Dissolve gelatin in boiling water along with salt. Add pineapple and juice and lemon juice. Chill to thicken slightly. Fold in carrots and raisins. Pour into individual molds. Chill until firm. Unmold on crisp lettuce. Serves six.

### JELLIED WALDORF SALAD

1 3-oz package of lemon-flavored gelatin  
¼ teaspoon salt  
1 cup boiling water  
1 cup cold water  
2 teaspoons vinegar  
1 cup diced red apples  
¼ cup chopped walnuts  
¾ cup diced celery, seasoned with ¼ teaspoon salt

Dissolve gelatin and salt in boiling water. Add cold water and vinegar. Chill until slightly thickened. Then fold in rest of ingredients. Pour into individual molds. Chill until firm. Unmold on crisp lettuce. Serve with mayonnaise and balls of cream cheese, if desired. Makes six servings.

### SEA BREEZE SALAD

1 3-oz package lime-flavored gelatin  
¼ teaspoon salt  
1 cup boiling water  
1 tablespoon lemon juice  
Canned pineapple juice & water to make 1 cup  
1 cup cottage cheese  
1 cup drained canned crushed pineapple

Dissolve gelatin and salt in boiling water. Add lemon & pineapple juices. Chill until slightly thickened. Combine cheese and pineapple. Fold into slightly thickened gelatin. Pour into shallow pan or individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise, if desired. Makes 6 or 7 servings.

When dessert is the highlight of the meal and you want something special, or if you're entertaining friends with "dessert and coffee," choose one of these gelatin desserts. Try Strawberry Bavarian Pie or, for a really spectacular dessert, serve Crown Jewel Dessert.

### CROWN JEWEL DESSERT

1 3-oz package each apple, grape, and cherry gelatin  
3 cups boiling water

2 cups cold water  
1 cup pineapple juice  
¼ cup sugar  
1 3-oz. package strawberry gelatin  
18 ladyfingers, split  
2 envelopes (4 oz. package) dessert topping mix

Prepare apple, grape, and cherry gelatin separately, using 1 cup boiling water and ½ cup cold water for each. Pour into separate 8x8-x2-inch pans and chill until firm. Cut into ½-inch cubes.

Combine pineapple juice and sugar in saucepan and bring to a boil. Remove from heat and add strawberry gelatin; stir until dissolved. Add remaining ½ cup cold water; chill just until syrupy. Line bottom and sides of two 9-in. pie pans with ladyfingers cut in half. Prepare topping mix as package directs; fold in syrupy strawberry gelatin. Then fold in gelatin cubes. Pour mixture into lined pans. Chill 8 hours. Makes 12 to 16 servings.

### STRAWBERRY BAVARIAN PIE

1 3-oz. package strawberry gelatin  
¼ cup sugar  
Dash of salt  
1 cup boiling water  
½ cup cold water  
2 tablespoons lemon juice  
2 cups strawberries, crushed or 1 box (10 ounces) of frozen strawberries, thawed and drained, may be substituted. Omit sugar.  
1 cup whipping cream or 1 envelope dessert topping mix  
1 baked 9-inch pie shell  
Dissolve gelatin, sugar, and salt in boiling water. Add cold water and lemon juice. Chill until slightly thickened. Fold in strawberries. Then whip cream or dessert topping mix and fold into gelatin mixture. Spoon into pie shell. Chill until firm.

### AMBER APPLE PIE

1 3-oz. package apple-flavored gelatin.  
1 to 2 tablespoons sugar  
¼ teaspoon salt

## Farmers and Associated Businessmen

Our services could make your operation more efficient and productive.

### Lancaster Laboratories, Inc.

2425 NEW HOLLAND PIKE, LANCASTER, PA.

Phone Leola OL 6-9043

Specialists in Soils, Feeds, Fertilizers, Foods, Agricultural Chemicals.

## FRESH STOCKS

### Alfalfas Clovers

VERNAL	PENNSCOTT
RANGER	CHESAPEAKE
BUFFALO	MIDWEST
DUPUIT	MAMMOTH
NARRAGANSETT	TALL SWEET
SCANDIA	YELLOW SWEET

All Alfalfas and Clovers inoculated before delivery. INOCULATION FREE.

Also Oats — Soy Beans — Seed Corn

WE DELIVER

## Reist Seed Company

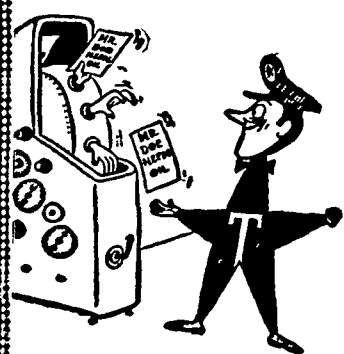
PHONE OL 3-3821

MOUNT JOY, PA.

## Ice Skates and Sleds

### Groff's Hardware

NEW HOLLAND



### AUTOMATIC DELIVERIES!

Based on the severity of the weather and your "degree-day" needs. No need to call us — and no worry about running short.

### GARBER OIL CO.

105 Fairview St.  
MOUNT JOY, PA.  
Ph. OL 3-2021

## ORDER YOUR FUNK'S G NOW



FUNK'S G-HYBRIDS GIVE YOU ALL THE 5-STAR FEATURES

- ★ RAPID GROWTH
- ★ DISEASE RESISTANCE
- ★ INSECT RESISTANCE
- ★ DROUTH RESISTANCE
- ★ STANDABILITY

Ask your Hoffman Seed-Man for a copy of "18 Best New Ways To Increase Your Corn Growing Profits," or phone us at Landisville TW 8-3421

A. H. Hoffman Seeds Inc.



Perhaps You Need

A Larger Home!

MORTGAGE LOANS

CURRENT DIVIDEND

# 4 1/2%

Per Annum

Paid

on

Savings

ALL ACCOUNTS INSURED TO \$10,000

## FIRST FEDERAL Savings and Loan ASSOCIATION OF LANCASTER



25 North Duke St.

Customer Parking in Rear

Phone EX 7-2818

