Cake Base! One package of oatmeal bread mix 1 egg, .unbeaten % cup:milk

Heat oven to moderate . 375 degrees). Drain cherjuice add sugar, corn-Го ut in bottom of 2-quart obong baking dish. Top with herry mixture.

For cake, base, mix oatackage directions. Pour bat er on top of cherry mixure. Bake in preheated ovn about 30 minutes. Cool; nvert on serving plate. Cut nto pieces and serve with weetened whipped cream Makes 8 servings.

CHERRY SOUFFLE tablespoon unflavored 1 24 gelatın cherries ¼ cup cold water 3 eggs, separated 1 teaspoon grated lemon rind ROCKLAND ENT-A-CIN THE BEST FORMULATIONS MONEY CAN BUY omplete line or every mastitis need . . SEE YOUR DEALER OTE Milk taken from dary animals thun 72 hours after last Pent-A-Cin atment for mastitus must not be used for human consumption.) ROCKLAND CHEMICAL CO. WEST CALDWELL, N. J. FARM BETTER WITH A MARIETTA

3 cup-sugar teaspoon salt % cup drained canned cherries ped

ies reserving 1 cup juice. minutes. Beat egg yolks grees) 25 minutes. Makes 12 slightly and add grated rind to 15. tarch, lemon juice and food, lemon juice, sugar and salt. coloring, Stir until blended. Cook in double boiler, stircook over medium heat, stir ring constantly until mixing occasionally until mix- ture thickens. Add gelatin ure is thickened and clear. and stir until dissolved. Add dd cherries and butter; pineapple and cool. When eat thoroughly. Place coco- mixture begins to stiffen, fold in whipped cream and stiffly beaten egg whites. Turn into mold and chill. When firm, remove from mold and heal bread according to the garnish with cherries and quarter slices of pineapple Serves 8.

CHERRY MUFFINS 2 cups sifted enriched flour get it. 4 teaspoons baking powder 1/2 teaspoon salt ¼ cup sugar

-1 egg, beaten ¹/₄ cup melted shortening

1 cup milk

2 tablespoons lemon juice Sift day ingredients together. Mix egg, shortening and milk together thoroughly. Combine mixtures, stirring just enough to dampen 1/2 cup heavy cream whip- flour. Add cherries. Fill greased muffin pans % full. Soften gelatin in water 5 Bake in hot oven (400 de-

WHEN YOUR FREEZER STOPS

er, when your home freezer use, the longer the food will stops, there's bound to be keep frozen. Fifty pounds trouble. How much trouble depends upon how much you down to 15 degrees for aknow about handling the situation. Here are several size freezer. For added prosteps you can take to keep your food from spoiling.

Keep the freezer closed. Move the food to a locker plant.

Add dry ice if you can blankets.

Can the food if necessary. frozen about two days after out. They may not be as the electricity goes off. With less than half a load, it prob cup drained, chopped ably won't last more than a day.

Lancaster Farming, Saturday, February 17, 1962-9

"rod in plenty of newspapers and blankets or use intrip from freezer to locker as quickly as possible.

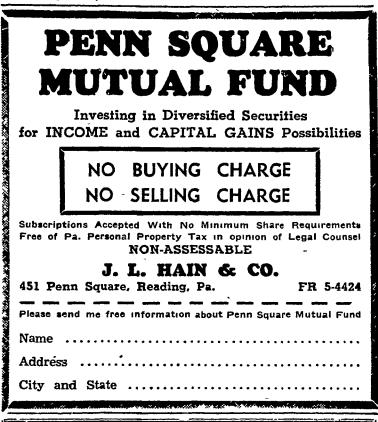
Dry ice is another possi-No matter what the weath bility. The more dry ice you will keep the temperature bout 2 days in an averagetection, cover the freezer with blankets or quilts. It will help to put crumpled newspapers or excelsior between the cabinet and the

If worse comes to worse, you can always can the food In a closed, fully-loaded Fruits, however, can be re-

If you think it may take tasty, but a little fermentalonger than a day or so to tion will not make fruits get your freezer back in dangerous to eat. Be careful shape, you might use your though, about refreezing of local locker plant. Wrap the thawed meats and poultry. They become unsafe to eat as soon as they start to spoil sulated boxes, then make the Also, don't refreeze vegetables, shellfish or cooked foods if they have thawed completely. Get rid of them. They may be dangerous!

STOP WINTER SLUMP

Laying hens that have gone down in production during cold weather may come back to normal production if given supplemental vitamin A and D feeding oil. Just give the birds a dose of feeding or cod liver oil in the feed, is advice of Herbert Jordan, Penn State extension poultry specialist. The local feed dealer or county agent freezer, food usually stays frozen even though they thaw can suggest a recommended mixture



His Future Job: Feed 200 Million



