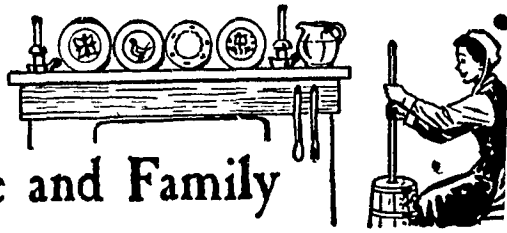


For the Farm Wife and Family



REFRESHMENT BREAK

By Mrs. Richard C. Spence

A "refreshment break" can be a delightful idea on a warm summer's afternoon. Whether it's simply time out for a cool drink or is something a bit more elaborate it's certainly time well spent when you consider the lift to your spirits and the energy boost it gives.

One fine thing to have on hand for these afternoon snacks is a loaf of homemade nut bread, and this chocolate nut bread is one of the best! A very appealing blend of chocolate, orange and nutty flavors it makes delicious little sandwiches when sliced thinly and spread generously with softened cream cheese.

Semi-sweet chocolate is used in the bread and can either be grated by hand or put into the electric blender and blended together with the evaporated milk. If you do grate the chocolate by hand, you'll be able to see little flecks of chocolate evenly distributed throughout the loaf when you slice it. Both orange juice and orange rind contribute their fruity flavor and chopped nuts add their crunchiness as well as good flavor.

The bread is pleasantly moist just the way you like nut bread to be, and it does improve when given a little ripening time. Wrap the loaf in aluminum foil and store in the refrigerator at least overnight so that the flavors will have a chance to mellow and mingle nicely, then you'll be all set to make sandwiches whenever you want them. They'll be a real treat served along with glasses of cold milk or a fruit punch.

CHOCOLATE NUT BREAD
 2-1/2 cups sifted flour
 1 cup sugar
 1/2 teaspoon salt
 4 teaspoons baking powder
 1/4 cup chopped nuts
 1 square (1 ounce) semi-

stir just until all the dry ingredients are moistened. (Batter will not be smooth.) Turn into a well-buttered loaf dish (8-1/2 x 4-1/2 x 2-3/4 inches) Bake in preheated oven (350 degrees) until done, about 55 to 60 minutes. Remove from oven and let stand in dish for 10 minutes, then turn out onto cooling rack to cool. Wrap in aluminum foil when cool and allow to ripen overnight in refrigerator before slicing. Makes 1 loaf.

Note: If desired, place chocolate in container of electric blender, then cover and blend on high speed until chocolate is broken up. Add the 3/4 cup evaporated milk. Cover and blend. Add chocolate mixture to the dry ingredients along with the egg, orange rind, orange juice and melted butter.

Lime and Chocolate, an unforgettable combination, makes this tempting light dessert for a summer meal. It may look and sound complicated, but really is quite easy.

CHOCOLATE ROLL

5 eggs, separated
 1 cup sugar
 3 tablespoons dry cocoa

FILLING

3/4 cup sugar

1 tablespoon unflavored gelatine (1 envelope)
 2 eggs, separated
 1/2 cup fresh or frozen lime juice
 1 tablespoon grated lime peel
 1/2 cup water
 1/2 cup instant nonfat dry milk

Powdered sugar and thin slices of lime

Directions for Roll: Line a 11x15 inch jelly roll pan with waxed paper. Beat egg yolks and sugar together about 10 minutes, or until very thick. Add cocoa and stiffly beaten egg whites, blending well. Spread mixture in pans. Bake 25 minutes. When roll is baked, place pan on a damp towel until cool. Invert on waxed paper or a dry towel, and remove paper. Cut off any hard edges from roll. Spread with filling, roll, using paper or towel to keep roll in shape. Chill for several hours. Sprinkle with confectioners sugar and garnish with slices of lime. Slice and serve.

Directions for Filling: Mix sugar and gelatin in saucepan, add beaten egg yolks,

lime juice and rind. Cook until mixture coats spoon—about 6 minutes. Remove from heat and cool. Place egg whites, water and nonfat dry milk in small bowl of mixer and beat until stiff. Fold in cooked mixture. Chill. Follow directions above for completing roll.

The elegance of Filbert Confection Creams belies their ease of preparation. Filberts are toasted for crunchiness, then added with coconut flakes and vanilla wafer crumbs to butter fudge. The butter smooth frosting is sandwiched between this crunchy nut layer and a simple chocolate topping. Peppermint extract flavors the icing, but other flavors may be used for variety.

FILBERT CONFECTION CREAMS

1 cup chopped filberts
 1/2 cup (1 stick) butter
 1/4 cup sugar
 2 tablespoons cocoa
 2 teaspoons vanilla
 1/4 teaspoon salt
 1 egg

(continued on page 15)

PENN SQUARE MUTUAL FUND

Investing in Diversified Securities
for INCOME and CAPITAL GAINS Possibilities

NO BUYING CHARGE
NO SELLING CHARGE

Subscriptions Accepted With No Minimum Share Requirements — Free of Pa. Personal Property Tax in opinion of Legal Counsel

NON-ASSESSABLE
J. L. 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 _____

"I Feel More Secure With A Home Of Our Own"

Women set great store by this feeling of security. And there is nothing that offers more stability to the members of a family than a home of their own.

We're proud of the homes we have placed in the tender, loving hands of a new owner. When the time comes for you to make a move, we would like to give you the latest figures on the loan. No obligation, of course.

LOANS

FOR ANY FARM PURPOSE
MADE THE FARMER'S WAY

LANCASTER PRODUCTION CREDIT ASS'N
411 West Roseville Rd.
Lancaster, Pa.
Ph. Lanc. EX 3-3921

HERCULES TRUSSES

SAVE UP TO \$500 A HOUSE

- ... you get perfect-fitting trusses ready for placement
- ... eliminate costly, on-the-job roof framing
- ... do away with interior bearing partitions and foundations
- ... dispense with many double plates and joists
- ... get the house under cover faster
- ... quicker drying in for job storage
- ... custom engineering consulting and truss design service, meeting all codes.

Complete Building Service
Lumber — Millwork

H. M. Stauffer & Sons, Inc.

LEOLA, PA.
Phone: Leola Oldfield 6-2811
Lancaster EX 4-8296

TOBACCO GROWERS

- Hy-Gro for use on beds and in transplanter.
- Heptachlor and Chlordane for transplanter.
- Dried Blood

Closed Wed. Afternoon

GROFF'S Hardware

New Holland

CURRENT DIVIDEND

4%

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 3-0601