

**Cookbook Review**

(continued from page 14)

**RICE PUDDING**  
 1 cup rice—wash and drain  
 2 cups cold water  
 1 teaspoon salt  
 Bring to a boil and simmer for 12 minutes, covered. Let stand off heat, covered, for 10 more minutes.  
 Add  
 2 cups milk  
 1 egg, slightly beaten  
 ½ cup sugar  
 1 teaspoon cornstarch  
 Stir until mixture boils. Remove from heat and add 1 teaspoon vanilla. Good warm or cold.

**APRICOT CHIFFON DESSERT**

¾ cup sugar  
 5 tablespoons flour  
 ¼ teaspoon salt  
 ¼ cup lemon juice  
 1 cup apricot juice  
 ½ cup water  
 ¾ cup apricots, diced  
 1 tablespoon butter  
 3 egg yolks  
 3 egg whites  
 Blend sugar, flour, salt. Add juices and water, butter. Cook until it thickens. Add apricots and fold in stiffly beaten egg whites. Serve cold with whipped cream.

**CHICKEN AND RICE CASSEROLE**

2 cups boiled rice  
 3 cups cooked, cut up

chicken  
 3 cups well seasoned chicken gravy  
 Place rice and chicken alternately in a 2-quart casserole. Pour gravy over contents and top with buttered bread crumbs. Bake at 350 degrees for 45 minutes.

**CHEESE STRATA**

12 slices bread  
 6 slices cheese  
 4 eggs  
 2-½ cups milk  
 Salt, pepper and butter  
 Arrange 6 slices of bread in baking dish to fit bottom. Place cheese on bread and cover with remaining slices. Beat eggs; add milk, salt and pepper. Pour over bread and cheese. Dot with butter. Bake 40 minutes at 325 degrees.

**APPLE SALAD**

5 apples  
 1 cup celery, diced  
 ½ cup raisins, crushed  
 apple or cut oranges

**DRESSING:**

1 large tablespoon mayonnaise  
 2 large tablespoons sugar  
 1 tablespoon peanut butter  
 ½ cup cream  
 Pour dressing over fruit and serve.

**FROSTED LIME WALNUT SALAD**

1 package lime gelatin  
 1 cup boiling water

1 #2 can crushed pineapple  
 1 cup smooth cottage cheese  
 ½ cup finely cut celery  
 1 tablespoon chopped pimiento  
 ½ cup chopped walnuts  
 Dissolve gelatin in boiling water. Cool until syrupy. Stir in remaining ingredients. Mold in 8" square pan. Makes 8 to 12 servings.

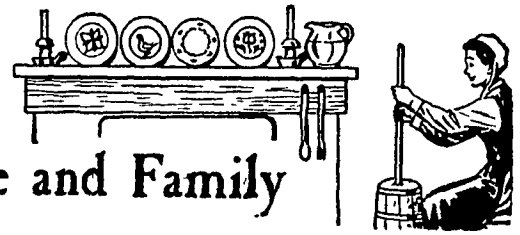
**LEMON-ORANGE MERINGUE**

6 tablespoons cornstarch  
 3 cups sugar  
 1 orange  
 2 lemons  
 4 eggs (separated)  
 3 cups boiling water  
 Mix cornstarch and sugar together. Add grated rind and juice of orange and lemons. Add beaten egg yolks and boiling water. Cook until thick. Pour in baked shells. (Makes 2 pies.)  
 Make meringue of egg whites and 6 tablespoons sugar. Spread on pies and bake in 350 degree oven until brown.

**POTATO CHOCOLATE CAKE**

2 cups granulated sugar  
 1 cup shortening (butter suggested)  
 ¾ cup sour milk  
 ¼ cup cocoa  
 2 cups flour  
 2 teaspoons soda  
 1 teaspoon cinnamon  
 ½ teaspoon nutmeg  
 (Continued on Page 16)

**For the Farm Wife and Family**



**Ladies, Have You Heard? . . .**

By Jane Thurston

**How To Lengthen Life Of Curtains**  
 Rotate positions of curtains to equalize damage and distribute light exposure. If fabric design permits, rehang curtains, reversing top and bottom.  
 Use shades or blinds to protect curtains. You can find attractive shades and blinds to fit your decorating scheme.  
 Never let curtains get wet from rain . . . moisture in the presence of heat may cause yellow streaks or circles.  
 Clean curtains often and before they become badly soiled . . . soil damages the fabric fibers.  
 When buying new curtains, ask for fabrics woven of a fiber or fibers with exceptional resistance to sunlight fading.



THURSTON

Some curtain fabrics are treated to resist fading from fumes in the atmosphere — known as fume fading. Look for labels stating resistance to fume fading as well as fiber content.

**About Guides To Clothing Storage**

Store in cool, dry areas . . . warm, damp dark areas en-

courage insects and mildew.  
 Clean all clothing before storing. Wash washables and dryclean the nonwashables. Garments that don't need cleaning can be aired, brushed, and examined for spots which you can remove at home. Soiled clothing invites moths.  
 Put clean garments in airtight containers with a chemical moth preventive for added protection during storage.  
 (Continued on Page 17)

**CHERRIES ARE RIPE**

Large Dark Sweet Cherries  
 Large White Cherries — Red Pie Cherries

Pick Them Yourself — Pay by the Pound  
 Bring Your Containers — We Supply the Ladders  
 Extra Weighing Service  
**NOW PICKING**  
 DAILY 7 A.M. to 7:30 P.M. — SAT. 7 A.M. to 4 P.M.  
 CLOSED SUNDAY

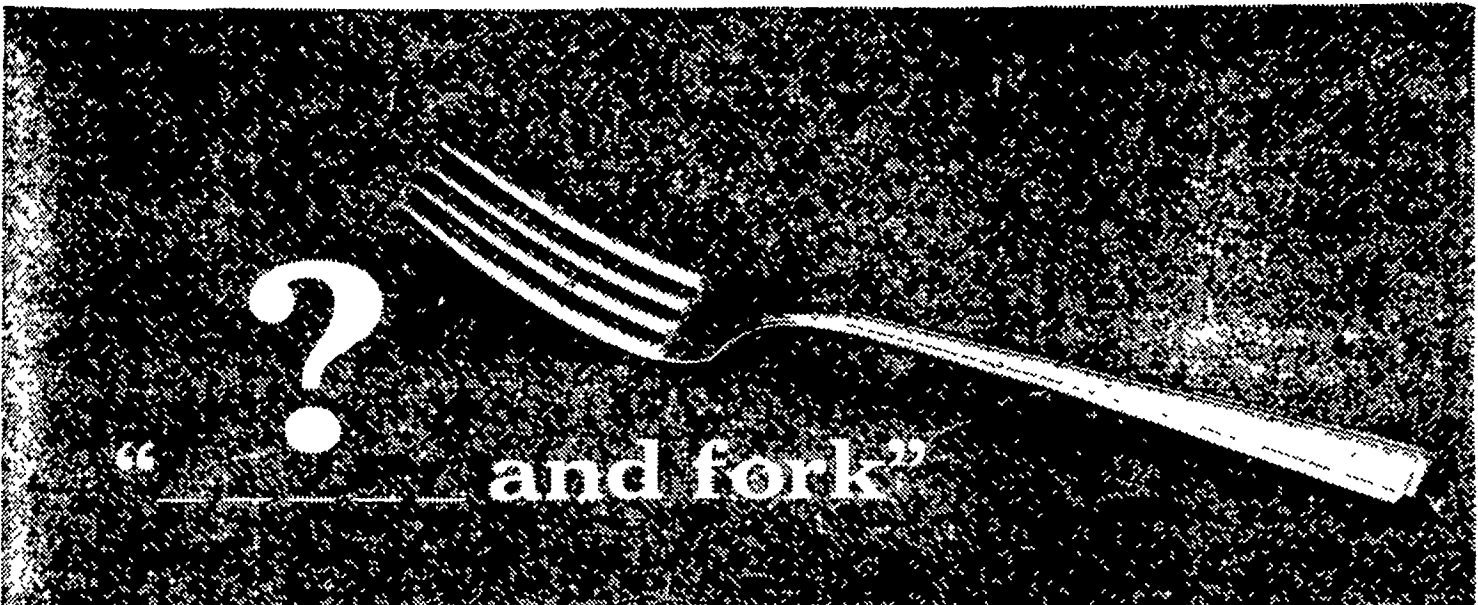
**SHANK FRUIT FARMS**

New Danville Pike  
 R. D. #6, Lancaster, Pa.

(Pa. Route 324)  
 Ph. EX-2-6022

**Why Crops Need Limestone**

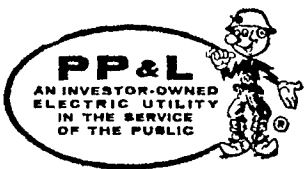
Two important ingredients needed by crops are calcium and magnesium. Both of these are regularly lost through the soil by the following ways:  
 1. By leaching (a slow leaking away — a normal process where there is rainfall)  
 2. By crop removals (legumes, such as hay and other greens, are taken off the fields, instead of plowed under)  
 3. By general use of the soil.  
 Because of this loss the soil becomes what is known as high in acid. Putting on limestone may supply calcium and magnesium and correct the soil acidity at the same time.  
 It has been shown by experiments by agricultural colleges and experiment stations that for every dollar spent for limestone, from \$3 to \$15 are returned to the farmer through increased yields.  
 —Adv., by Ivan M. Martin, Inc., Blue Ball, Pa.



**CAN YOU FILL IN THE MISSING WORD?**

The answer should be easy because some things just naturally go together.

Take electricity for example. It just naturally goes with comfort, convenience and a low-cost way of getting things done. That's why electricity and better living go hand-in-hand . . . to make it the biggest bargain in your family budget today.



**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

Answer—Knife and Fork