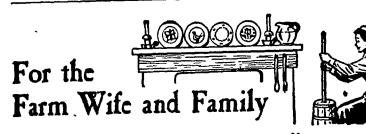
8-Lancaster Farming, Saturday, August 11, 1962



Ice Cream "Saucery"

By Mrs. Richard C. Spence

Ice cream is the American's favorite dessert anytime, but especially so in the summertime 'Just plain' ice cream is good but dressed up with a luscious sauce it is extra delicious. Why not try some of the sauces we have tor you today Most of these sauces can be made ahead and stored in the refrigeratoi

One nevel goes wrong with a chocolate flavored sauce Here are some we know you'll lıke

SPEEDY FUDGE SAUCE BASIC SAUCE

- 1 6-ounce package chocolate
- bits (semi-sweet)
- milk
- 3 cup water
- 1 teaspoon vanilla

Melt chocolate bits over (not boiling) water. condensed milk, water and for corn syrup) vanilla Serve warm.

VARIATIONS: Add while warm, one of the following: 1.1 teaspoon instant coffee

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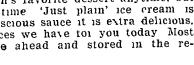
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2 1/4 cup marshmallow cream

14 cup peanut butter 1/2 cup shiedded or 4 toasted coconut

After standing, sauces may be thinned by adding a small 1/3 cup sweetened condensed amount of boiling water.

> LUSCIOUS FUDGE SAUCE 1/2 cup light corn syrup MARSHMALLOW SAUCE (for maple-flavored sauce, sub-Add stitute maple-blended syrup

- 1/2 cup evaporated milk 2 tablespoons water
- 1 cup (6 ounces) semisweet chocolate bits
- 1 teaspoon vanilla

Combine corn syrup, evaporated milk and water and bring just to a boil, over low just to boil over moderate heat, stirring constantly. Re- heat, stirring constantly. Remove from heat; add chocol- move from heat and add choc-

ice cream or warm cake, ually. Serve over ice cream Makes 1-% cups. Sauce may be reheated over

hot water.

CREAMY CHOCOLATE SAUCE

- ¼ cup honey
- 1 tablespoon water 1 cup (6 ounces) semi-
- sweet chocolate bits
- 1 teaspoon vanilla
- ped
- 1/3 cup water

Combine honey and water in small saucepan and bring just to boil over moderate heat, sturing constantly. Re- ietrigerator. move from heat. Add chocolate bits and vanilla and stir till blended and smooth Cool about 10 minutes Fold in whipped cleam, blend in 5 1/2 cup salted peanuts gradually the water. Serve over ice cleam or cake at once or chill before serving. Makes about 3 cups.

CHOCOLATE

- 1/2 cup milk 1/4 cup butter or margarine
- 1/8 teaspoon salt 1 cup (6 ounces) semi-
- sweet chocolate bits
- 1 teaspoon vanilla 1 7-1/2 ounce jar marshmal-
- low cream

Combine milk, butter or margarine, and salt and bring



and stir till blended and till blended and smooth. Beat CHOCOLATE PEANUT smooth. Serve warm over, in marshmallow cream grad- SAUCE

or cake. Makes 2-14 cups.

CHOCOLATE DESSERT SAUCE

- 2 eggs
- 1/2 cup sugar 1 stick butter
- 2 squares semi-sweet choc-
- olate, melted

Mix eggs and sugar in top 1 cup heavy cream, whip- of double boiler. Cook, stiring constantly, until mixture is amber colored. Add butter and chocolate Continue heating, stirring constantly until butter is melted. Store in

- 1 6-ounce package semisweet chocolate bits 1/2 cup peanut butter
- 34 cup milk

Melt chocolate bits and peanut butter over hot water. Blend in the milk. Serve warm over ice cream or cake. Makes 1-34 cups.

* * OLYMPLA CHOCOLATE

SAUCE 1 14-ounce can (1-1/4 cups) sweetened condensed milk

- 14 cup butter
- ¹4 teaspoon salt
- 1 6-ounce package chocolate bits

(Continued on Page 9)



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