Thanksgiving Menu

(continued from page 14)

1/4 cup grated Parmesan cheese

Drain asparagus Arrange in shallow buttered baking dish Spoon on sour cream and sprinkle with bread crumbs and cheese Bake at 350 degrees for 15 to 20 minutes, or until asparagus is heated cream and vanilla, turn into mold, which has been rinsed and crumbs are lightly browned.

The delicate and delicious way to finish off a holiday until sugar is dissolved. Add meal is to serve this tempting clanberlies and cook about 5 Dessert Cream, topped with your own special Fall Fruit Sause

- DESSERT CREAM
- 1 cup cream
- % cup sugar
- tablespoon (1 envelope) 1 unflavored gelatin

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- 1/2 cup milk
- cup dairy sour cream 1
- 1 teaspoon vanilla
- minutes Remove from heat, add apple and cool. When ready to serve, turn out nold onto dessert platter, top with some of Sauce and gamish with chopped walnuts. Place remaining Sauce in dish and serve as Topping NOTE Thawed, frozen raspberries may be served instead

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with cold water Chill until

firm For Fall Fruit Sauce,

Cook together sugar and water

FALL FRUIT SAUCE

% cup sugar

1/2 cup water 1 cup cranberries

1 cup diced apple

Chopped walnuts

of the Fall Fruit Sauce, if de-

a state and the state of the sired. Whipping cream may also be substituted for the cream in the Dessert Cream recipe.

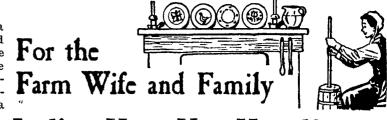
Loaf cakes are always a popular tamily dessent, and self-frosting Honey-Top Date Heat together cream and Cake is no exception. The cake sugar until hot. Sprinkle gelatin over milk to soften, stir stays moist for second-day eninto hot cream until dissolved. Joyment and can easily be included in lunchboxes for a Cool slightly. Fold in sour dessert treat

HONEY-TOP DATE CAKE

- 34 cup sifted flour
- teaspoon baking powder 1 1/2
- teaspoon salt 1/4 cup chopped nutmeats
- 1/2 cup finely cut dates
- 1/2 cup soit butter or mai-
- garine
- 1/4 cup sugar
 - 3 eggs, separated
 - 1/2 teaspoon vanilla flavoring
 - 北 cup whole bran cereal tablespoons milk 3
 - TOPPING:
 - ½ teaspoon coinstaich 3 tablespoons orange juice 1½ tablespoons honey

Sift together flour, baking powder and salt, combine with nutmeats and dates Biend but beat well. Add sitted div ingre dients alternately with milk, mixing well after each addi-

and a second the second of a source of the second A 12 the marth Lancaster Farming, Saturday, November 17, 1962-15



Ladies, Have You Heard?

By: Jane Thurston, Extension Home Economist

Shopping Guides For Furnishings

Take your time when shopping for furnishings, especially for your first home Plan your furnishing needs first of all Consider immediate needs and also future requirements Then look for furnishings that can lead two lives.

You may wish to consider alea lugs instead of carpeting or large jugs.

With your needs, budget, and shopping plan in mind, shop around to see what's available to suit your requirements Choose furnishings especially for your purpose not because they are fashionable or just right in a friend's home

Furnishings that withstand maximum use with a minimum of care was a good choice because the are easy to live with and are woman who buys prepared attractive. Items that are chicken chow mein instead of ter and sugar. Add egg yorks simple in design and free of making it herself saves thirvanilla and whole bian cereal, elaborate ornamentation need ty-six cents in money and the least care

The Munich Food Fair tion Beat egg whites until was a popular food item at culture's Economic Research stiff but not dry. Fold into the international tood exhibit Service batter. Spread in greased and tion held in Munich, Germany,

PENN SQUARE



THURSTON

torty_six minutes in the kitchen These figures are from Canned chicken chow mem the U S Department of Agu-

Customers at the German in late Septembei. This item tood fair supermarket tound other American foods besides chow menn Among the five hundled items available for sale were all of the typicallr American processed and frozen food pioducts.

(Continued on Page 16)



