

**For The Farm Wife**  
 (Continued from Page 7)  
 Beat on medium speed of electric mixer or 300 strokes by hand. Add remaining milk, vanilla extract and eggs, mixing to blend. Beat 2 minutes or 300 strokes more. Turn into prepared skillet. Bake in moderate oven (350 degrees) 50 to 60 minutes or until cake tester inserted in center comes out clean. Remove from oven and immediately turn out upside down on plate. Serve warm or cooled.

**APRICOT TOPPING**  
 1/4 cup butter or margarine  
 1 cup flaked coconut  
 1/4 cup confectioners' sugar  
 2 tablespoons honey  
 Maraschino cherry halves

1 1/2 cups drained apricot halves (1-pound can)  
 Melt butter or margarine in 10 inch skillet. Blend in coconut, confectioners' sugar and honey. Place a cherry half in center of each apricot half and place face down in skillet.

A chiffon cake calls for oil as shortening and uses both baking powder and air as leavening. The method calls for making a "well" in the dry ingredients into which the liquid ingredients are poured. The beaten batter is poured slowly over the stiffly beaten egg whites, and carefully folded in. The cake is baked in a tube pan, and may be served plain or sprinkled with confectioners' sugar.

**CHERRY-NUT CHIFFON CAKE**  
 2 1/2 cups sifted enriched flour  
 1 1/2 cups sugar  
 1 tablespoon baking powder  
 1/4 teaspoon salt  
 1/2 cup salad oil  
 1/2 cup maraschino cherry juice  
 5 egg yolks, unbeaten  
 1/4 cup cold water  
 1 teaspoon vanilla extract  
 1 cup egg whites (7 or 8)  
 1/2 teaspoon cream of tartar  
 1/2 cup finely chopped nuts  
 1/2 cup finely chopped maraschino cherries  
 Sift together flour, sugar, baking powder and salt into bowl. Make a "well" in center of dry ingredients. Add oil,

cherry juice, egg yolks, water and vanilla extract. Beat with spoon until smooth. In large bowl beat egg whites until frothy. Add cream of tartar and beat until egg whites form very stiff glossy peaks. Pour egg yolk mixture over egg whites, a little at a time, folding in after each addition. Fold in nuts and cherries. Turn into ungreased 10 inch tube pan. Cut through batter with knife to remove air bubbles. Bake in slow oven (325 degrees) 80 to 85 minutes. Cool 1 hour before removing from pan.

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**Patricia Scott Spends Summer In Co. Office**

Miss Patricia Scott is serving as a summer assistant home economist in the Lancaster County Agent's office.

Miss Scott, who will be a senior at the Pennsylvania State University this fall, was reared on a dairy farm near Burgettstown, Washington County, and graduated from Burgettstown Union High School in 1960.



PATRICIA SCOTT

After two years at Muskingum College, New Concord, Ohio, she transferred to Penn State in order to major in home economics.

The daughter of Mr. and Mrs. James A. Scott, Patty had 11 years in 4-H club work including projects in dairying, clothing, sheep, flowers and vegetable gardening. She was a member of a 4-H dairy judging team that competed in the national contest at Waterloo, Iowa. Her parents have a Milking Shorthorn herd.

She hopes to be an extension home economist and says her senior year at Penn State will be spent studying extension home economics. She will be in the county until about the middle of August.

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