

flavor. The secret to making a good pound cake is thorough creaming and beating — of the butter, sugar and eggs. The texture should be velvety smooth, and the top of the baked cake will crack.

**MOCHA POUND CAKE**

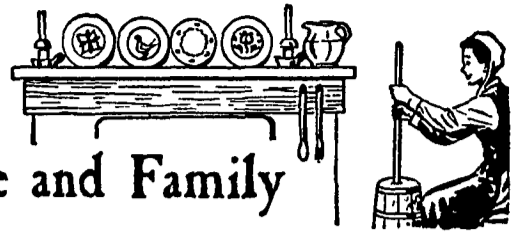
2 cups sifted enriched flour  
 1/2 cup cocoa  
 3 tablespoons instant coffee  
 1 cup softened butter or margarine (1/2 pound)  
 1 1/4 cups sugar  
 1 cup eggs (4 or 5 eggs)  
 Sift together flour, cocoa and coffee. Cream butter or margarine thoroughly in large bowl. Very gradually beat in sugar, beating until smooth and fluffy. (This step requires 10 to 12 minutes). Add eggs gradually beating well after each addition. (Mixture may curdle slightly). Add flour mixture to creamed mixture

and beat just until smooth. Turn batter into greased waxed-paper lined 5 1/4 x 9 1/2 inch loaf pan. Bake in slow oven (325 degrees) about 1 hour and 35 minutes or until cake tester inserted in center comes out clean, and cake has pulled away from corners of pan. Cool 10 minutes before removing from pan. Allow to cool completely before slicing.

To make tomato relishes and catsup you need to boil the juice down quickly to keep a bright red color. Using a wide shallow pan or kettle helps. Catsup or chili sauce that turns dark is a problem for the home canner. It's best to start with just the tomatoes and cook them down until they are about half volume. For a recipe calling for 16 cups peeled tomatoes, cook them until 8

cups remain.  
**CATSUP**  
 8 cups tomato puree (prepared as above)  
 2 cups vinegar  
 2 cups chopped onion  
 2 tablespoons salt  
 1 cup brown sugar  
 3/4 cup white sugar  
 Seasonings (Mustard, paprika, cayenne, mace and ginger may be your choice of seasoning. Or try some garlic and cloves with the paprika and cayenne. Black pepper, cloves and all spice will turn the catsup dark in color so unless you have special preference for their flavor it may be best not to use them.)  
 Add vinegar and onions to tomatoes. Cook on high enough heat to keep the catsup boiling. When the juice has thickened add salt, sugars, and seasonings. Cook quickly for about five minutes. Adding the salt, sugar, vinegar and other seasonings at the end of the cooking also helps to keep the catsup from darkening.

**For the Farm Wife and Family**



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

By: Jane Thurston, Extension Home Economist

**Guides To Buying Fresh Peaches**

The crop of southern peaches is about 18 percent better than last year. And this is good news because last winter's damage to local peach trees was fairly extensive. This crop of southern peaches is already making its way north and you'll find fresh peaches on the market!

When buying fresh peaches, remember, a blushing peach is no sure proof of quality — pinkness differs with variety. For better signs of maturity and flavor, look for a white or yellow background color and a fairly firm flesh.

Green peaches often won't ripen, are lacking in flavor, and may shrivel. It's a



THURSTON

good idea to buy peaches as ripe as possible without being bruised.

To properly ripen peaches at home, keep them at room temperature — they won't soften in the refrigerator. When fruit is tender to the touch, keep it cool until ready to use. Peaches tend to shrivel and decay if kept in the sun.

Peel peaches just before ready to use and they won't darken and discolor. If you must peel ahead of serving time, sprinkle with lemon juice to keep the color.

**Cold Cuts During**

**Hot Weather**

Cold cuts are convenient to have on hand for warm weather meals. Cold cuts add flavor and heartiness to hot main dishes. You can slice, dice, or grind cold cuts and add to dozens of main dishes. Or you may slice and then pan-fry, broil, or bake cold cuts and serve as the meat course of a luncheon or supper menu.

The versatile members of

the sausage family are highly nutritious and provide the same top quality, body-building proteins contained in all meats.

**For You To Try**

Peanut Cream Tarts make good family and company desserts. Prepare vanilla pudding mix according to directions on the package, then cool, stirring occasionally. Put a half pound of peanut brittle through the food chopper, then stir the ground candy into the pudding mixture. Spoon this mixture into baked tart shells. Chill until ready to serve, then garnish with whipped cream and peanut brittle if desired. A half pound of brittle makes one cup when ground.

When the demand for ice cubes runs high, and you have a freezer, here's an easy way to have a good supply of cubes. Empty ice cubes into plastic bags and store in the freezer while extra cubes freeze in ice trays.

**To Store A Wedding Dress**

One way to store a wedding dress with a train is to fold the dress carefully, using plenty of tissue paper. Then fold the train over tissue. Put dress in a box large enough to prevent crushing. Seal edges of the box with gummed tape to keep out silverfish. This insect feeds on starch in fabrics and can damage them.

**Farm Women 8 Entertains At Family Night**

Farm Women Society 8 entertained at a Family Night program recently at the Don-egal Presbyterian Church near Mount Joy. The meeting featured a covered dish supper on the church lawn.

The principal speaker for the evening was Walter Knapp, Lancaster, who presented an illustrated talk on "Off The Main Line, Little Known Facts of the Branch Railroad."

Hostesses for the evening were: Mrs. Abner Risser, Mrs. John L. Keener, Miss Ada Kraybill, Mrs. Harold Frey, Mrs. Lizzie Keener and Mrs. Mary Sheaffer.

There will be no meeting in August. The next session will be Sept. 21 at the home of Mrs. Paul Erb, Mount Joy RD.

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**Farm Women 1 Meets Today**

Society of Farm Women No. 1 will meet on Saturday, August 3 at 1 30 pm at Menonite Central Committee Headquarters at Akron, Pa. The devotions will be in charge of Mrs. C V Smith and the roll call will be answered by naming "My Favorite Church Activity" Mrs. Edna Byler will be the guest speaker.

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