



For the Farm Wife and Family

Cooking With Evaporated Milk

By Mrs. Richard C. Spence

Whether it be a rich, fancy cake or a smooth creamy sauce you can make it extra rich and extra delicious by using double-rich evaporated milk. Besides all the nourishment it gives you, it is also economical to use.

If you have never used evaporated milk in a cake try this One-Egg Cake.

TENDER ONE-EGG CAKE

- ¾ cup evaporated milk
- ½ cup water
- 2 cups sifted all-purpose flour
- 1¼ cups sugar
- 2½ teaspoons baking powder
- 1 teaspoon salt
- ½ cup soft shortening
- 1 teaspoon vanilla
- 1 egg

Mix evaporated milk and water. Sift together into a bowl the flour, sugar, baking powder and salt. Add two-thirds of the milk mixture, the shortening and vanilla to the sifted dry ingredients. Beat hard 2 minutes with electric mixer at medium speed, or by hand. Add rest of the milk mixture and the egg. Beat hard 2 minutes more. Pour batter into a greased and floured 9-inch square pan. Bake near center of oven 40 to 45 minutes at 350 degrees.

CHOCOLATE FEATHER CAKE

- ¾ cup evaporated milk
 - ½ cup water
 - 2 teaspoons vinegar or lemon juice
 - 1½ cups sifted, all-purpose flour
 - ¾ teaspoon baking soda
 - 1 teaspoon salt
 - ½ cup soft shortening
 - 1¼ cups sugar
 - 2 eggs
- Two 1-ounce squares un-

sweetened chocolate, melted

Mix evaporated milk, water and vinegar or lemon juice and let stand until needed. Sift onto a piece of waxed paper the flour, baking soda and salt. Put shortening, sugar and eggs into a large bowl. Beat hard with electric mixer at medium speed, or by hand, until fluffy. Beat in melted chocolate. Beat in well ½ of flour mixture. Mix in ½ of milk mixture. Beat in well another ¼ of flour; then rest of milk mixture. Beat in well rest of flour. Pour batter into a greased and floured 9-inch square pan. Bake in a 350 degree oven 40 to 45 minutes.

POUND CAKE

- 2½ cups sifted, all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup soft butter
- 1½ cups sugar
- 1 teaspoon vanilla
- 3 eggs
- ¼ cup evaporated milk
- ¼ cup water

Sift flour, baking powder and salt together. Put butter, sugar and vanilla into a large

bowl. Beat hard with electric mixer at medium speed, or by hand, until fluffy. Add eggs and beat until very light and fluffy. Beat in well ½ of flour mixture. Beat in ½ of evaporated milk and water mixture. Beat in well another ¼ of flour; then rest of milk mixture. Beat in well rest of flour. Pour batter into a greased and floured 9 x 5 x 3-inch loaf pan. Bake in a 350 degree oven for 1 hour and 10 minutes.

SNOWY WHITE CAKE

- 2½ cups sifted all-purpose flour
- 1½ cups sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- ½ cup soft shortening
- ¾ cup evaporated milk
- 2 cup water
- 2 teaspoons vanilla
- 4 egg whites

Sift flour, sugar, baking powder and salt into a large bowl. Add shortening, evaporated milk, water and vanilla. Beat hard 2 minutes with electric mixer at medium speed, or by hand. Add egg whites and beat hard 2 minutes more. Pour batter into 2 greased and floured 9-inch round cake pans. Bake in a 350 degree oven 30 to 35 minutes. When cool, frost with Bonbon Frosting*. Spoon Deep Chocolate Glaze* just around the edge of frosted cake, letting it drip down sides.

BONBON FROSTING

- ½ cup soft butter or margarine
- ¼ cup evaporated milk
- 2 teaspoons vanilla
- 1 pound powdered sugar, sifted

Put butter, evaporated milk and vanilla in a small bowl. Stir in, just about a cup at a time, the sugar. Stir just until smooth. Makes enough to frost tops and sides of two

8 or 9-inch layers of cake, or 36 cupcakes. If frosting becomes too thick to spread easily add a few more drops of evaporated milk.

DEEP CHOCOLATE GLAZE

- 6-ounce package semi-sweet chocolate pieces
- 2 tablespoons light corn syrup
- ¼ cup evaporated milk
- 1 tablespoon butter or margarine

Stir over low heat until smooth and creamy. Take off heat. When cool, spoon just around edge of cake frosted on top and sides with Bonbon Frosting, letting glaze drip down the sides. If glaze becomes too thick to spoon easily, add a few more drops of evaporated milk. Good, too, served over slices of unfrosted cake. Makes 1 cup.

Delicious cookies can be made, too, with evaporated milk.

JIFFY PEANUT COOKIES

- 2 cups sifted, all-purpose flour
- 1 cup sugar
- 2 teaspoons baking powder
- 2 eggs
- ½ cup soft shortening
- ½ cup evaporated milk
- ½ teaspoon vanilla
- 1½ cups coarsely cut salted peanuts

Sift flour, sugar, and baking powder into a large bowl. Add shortening, eggs, evaporated milk and vanilla; mix well. Mix in peanuts. With 2 teaspoons drop mixture about 2 inches apart onto ungreased

cookie sheet. Bake in a 350 degree oven about 15 minutes, or until light brown. Take from sheet at once. Makes about 4 dozen cookies.

CRISPY COCONUT DROPS

- 1 cup sifted all-purpose flour
- ¼ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup soft shortening
- 1¼ cups brown sugar
- 1 egg
- ¼ cup evaporated milk
- ½ teaspoon vanilla
- 1½ cups crisp rice cereal
- 1¼ cups cut-up coconut

Sift flour, baking powder, baking soda and salt into a large bowl. Add shortening, brown sugar, egg, evaporated milk and vanilla; mix well. Mix in the rice cereal and coconut. With 2 teaspoons, drop mixture about 2 inches apart onto greased cookie sheet. Bake in a 350 degree oven 12 to 15 minutes, or until light brown. Take from sheet at once. Makes about 4 dozen cookies.

CHOCOLATE GRAHAM SQUARES

- 1¼ cups fine graham cracker crumbs
- ½ cup evaporated milk
- ½ cup sugar
- ¼ cup semi-sweet chocolate pieces
- ½ cup broken nuts
- 1 teaspoon vanilla

Mix all ingredients together; spread in a well-greased 8-inch square pan. Bake in a 350 degree oven.

(Continued on Page 9)

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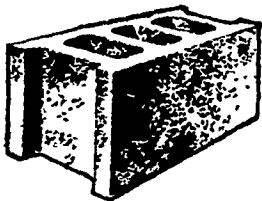
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