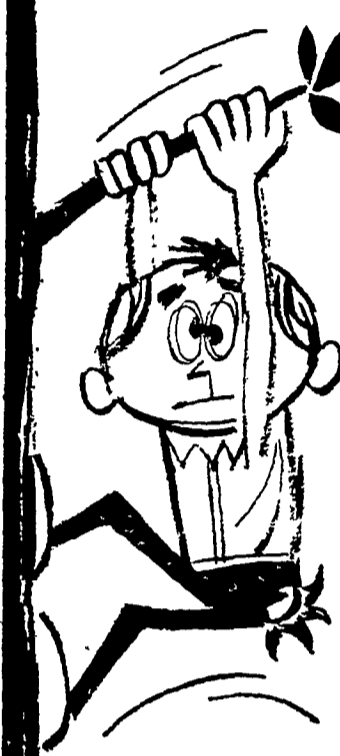


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● For The Farm Wife

(Continued from Page 7)
the bottom and sides of the plate with gingersnaps. Beat confectioners' sugar, butter and egg together until creamy. Spread over the gingersnaps. Top with the drained fruit. Chill overnight or for several hours. Cut in wedges and serve.

NOTE: This dessert may be made in a 9x13" glass dish using broken gingersnaps to line the dish.

* * * * * CRANBERRY REFRIGERATOR CAKE

2 cups fresh cranberries, chopped
1 large banana, sliced
3/4 cup granulated sugar
2 cups crushed vanilla wafers
1/2 cup margarine or butter
1 cup confectioners' sugar
2 eggs
1/2 cup chopped nuts
1 cup whipping cream
Mix together chopped cranberries, banana, and granulated sugar. Set aside while you prepare rest of recipe. Place one-half of the crushed vanilla wafers in bottom of a 8 x 8" glass baking dish or pie pan. Cream margarine and confectioners' sugar together, add eggs and beat well. Spread this mixture over the crumbs. Now top with a layer of the cranberry-banana mixture and sprinkle with the chopped nuts. Whip the cream until it peaks and spread over the cranberries and nuts. Cover all with remaining crushed wafers and chill at least 4 hours before serving. The best flavor results if chilled overnight. Serves 9-12 depending on size of piece.

* * * * * PLANTATION DESSERT

1 1/2 cups sifted all-purpose flour
3/4 teaspoon salt
1/2 teaspoon ginger
1/2 teaspoon cloves
1/2 teaspoon cinnamon
1/2 cup shortening
1/2 cup sugar
3/4 teaspoon soda
1/2 cup molasses
1 egg, unbeaten
1/2 cup sour milk
2 3-ounce packages cream cheese
2 tablespoons milk
Sift together flour, salt, ginger, cloves, and cinnamon. Cream shortening, sugar, and soda. Blend in molasses. Stir in 1/2 cup flour mixture. Beat in egg. Add sour milk alternately with remaining flour mixture. Beat 1/2 minute. Turn into a well-greased and lightly floured 8 x 8 x 2-inch pan. Bake in a moderate oven (350 degrees) 40 minutes. When ready to serve, blend together cream cheese and milk. Cut cake into squares; place spoonful cream cheese on top of each square. Serve with a lemon sauce. 9 servings.

SAVORY PRETZELS

1 7 1/2 ounce package verithin pretzel sticks
1 8-ounce package verithin pretzels
1/2 cup butter or margarine
1 tablespoon garlic powder
2 3-ounce jars grated Parmesan cheese
Place pretzels and pretzel sticks into a roasting pan. Cut up butter or margarine into pieces and place on top. Sprin-

kle with garlic powder and Parmesan cheese. Bake in a slow oven (325 degrees) 10 to 15 minutes, shaking the pan occasionally to coat all the pretzels. Remove from oven. Cool. Store in airtight container. Makes 8 cups savory pretzels.

L.F. Advertising Page

Farm Women 5 Holds Party

A song fest by the members highlighted the recent meeting of Farm Women Society 5 in the home of Mrs. Walter Holbein, Landisville.

Mrs. Esther Sauders presented a unique carol sing with the history and origin of carols. The 26 members and their guests joined in the singing. Miss Cindy Holbein presented recitations.

The newly elected president, Mrs. Amanda Holbein, will represent the group at the state convention in Harrisburg next week. Mrs. Cora Earhart and Mrs. Alverta Hess are alternates.

Following the meeting a Christmas buffet was served and gifts were distributed. Next meeting will be held at the home of Mrs. Pauline Longenecker, Manheim.

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