

(Continued from Page 14)

- 2 teaspoons soda
- 1 cup chopped nuts
- 1 cup chopped pitted dates
- 1 cup packed brown sugar
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 4 cups sifted flour

Combine water, soda, nuts, and dates. Cook stirring constantly, about 4 minutes. Cool. Cream together margarine and sugars. Add eggs and vanilla and beat until fluffy. Add flour and date mixture. Mix well. Pour batter into two 9x5x3 inch loaf pans, (bottoms rubbed with margarine). Bake in a slow oven (325 degrees) 1 1/2 to 1 3/4 hours or until cake tester comes out clean. Remove from pans and cool. Slice and spread with margarine. May be made early, then sliced at serving time.

Storage: Wrap in foil or waxed paper and keep in a cool place.

PECAN QUICK LOAVES
1 1/2 cups sifted all-purpose

- flour
 - 1 tablespoon baking powder
 - 1 teaspoon salt
 - 1/2 teaspoon nutmeg
 - 1/2 teaspoon mace
 - 3/4 cup firmly-packed brown sugar
 - 1 cup chopped pecans
 - 1 1/2 cups rolled oats (quick or old-fashioned, uncooked)
 - 1 1/2 cups milk
 - 1 egg, beaten
 - 1/4 cup liquid shortening
- Sift together flour, baking powder, salt, nutmeg and mace into bowl. Add remaining ingredients, stir only until dry ingredients are moistened. Pour batter into 3 greased empty cans, about 2 cup capacity. Bake in preheated moderate oven (350 degrees) about 50 minutes. Loosen edges, remove from cans immediately and cool thoroughly. Wrap cooled bread and store one day for easy slicing. Makes 3 small loaves.

Something a little more handy in the bread line would be this Caraway Ring. It's particularly suited to bacon, sausage

and other breakfast meats as well as those late evening ham snacks.

CARAWAY RING

- 1/2 cup butter or margarine
- 1 cup sugar
- 2 eggs
- 2 teaspoons caraway seeds
- 2 cups sifted all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon mace
- 1/2 cup milk

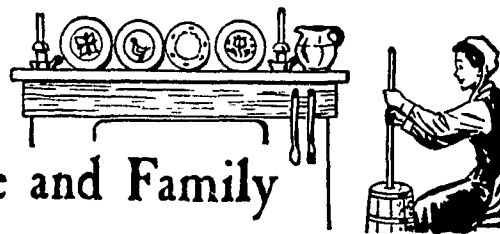
Cream butter, sugar until light and fluffy. Add eggs, one at a time, beating after each addition. Add caraway seeds, blend. Sift flour, baking powder, salt, mace together. Alternately add in thirds, flour mixture, milk; blend well after each addition. Pour into greased 1 1/2 quart or 6 cup ring mold; spread evenly. Bake 25-30 minutes at 350 degrees. When done, remove from oven; let stand 5 minutes; turn onto cooling rack; cool.

Bake a double go of these Pineapple Cookies and freeze some. Delicious and moist, they will be a special treat this summer with a cool glass of iced tea.

PINEAPPLE COOKIES

- 2 cups sifted flour
- 2 teaspoons baking powder

(Continued on Page 16)



For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

Worth Knowing About Almonds

Almonds are available in many different forms.

Roasted diced and whole or sliced natural almonds have an eye-appealing contrast of brown skin and light meat.

Blanched whole sliced, or sliced almonds offer varieties in shape and can be oven-toasted to a delicate brown.

Toasted sliced almonds and in-shell almonds are perfect nibblers.

Almonds enhance the flavor and color of cream pies. Stir a half cup of roasted diced or toasted sliced almonds into chocolate or butterscotch filling before turning into a baked pie shell.



THURSTON

Basic Floor Care Products

There are two basic kinds of floor care products—polishing waxes and self-polishing waxes.

Polishing waxes, either liquid or paste, must be buffed to a shine. These products contain naphtha to keep the wax soft

in the can so you can rub it on the floor in a thin film. Liquid wax is paste wax thinned with extra naphtha. It cleans each time you apply it because the naphtha dissolves the old polishing wax on the floor. When you use a polishing wax—either liquid or paste—you never have to wash the floor or remove the old wax.

Self-polishing waxes—always liquid—dry shiny. Easy to apply, they don't need buffing. For best results, apply self-polishing wax to a clean floor and remove the wax completely two or three times a year with a wax remover.

For Serving Canned Peaches
As the morning fruit, serve peaches alone or as a go-with for hot or cold cereals.

Add canned peaches, diced or cut into small pieces, to hot rolls and muffins or other hot breads.

Peaches are a pleasing salad item at lunchtime. Combine with other fruits, cottage cheese or cole slaw. Serve peaches with cream or ice cream for dessert, or use them in pies, tarts, cobblers, and shortcakes.

Glazed peaches make an attractive garnish for the dinner roast, ham, turkey, or chicken. And broiled peach halves are excellent with the main dish.

Tips on Bath Towel Care
(Continued on Page 16)

NITROGEN

SERVICE



WE WILL TOP DRESS YOUR

- Pasture
- Small Grain
- Grass, Hay & Forage

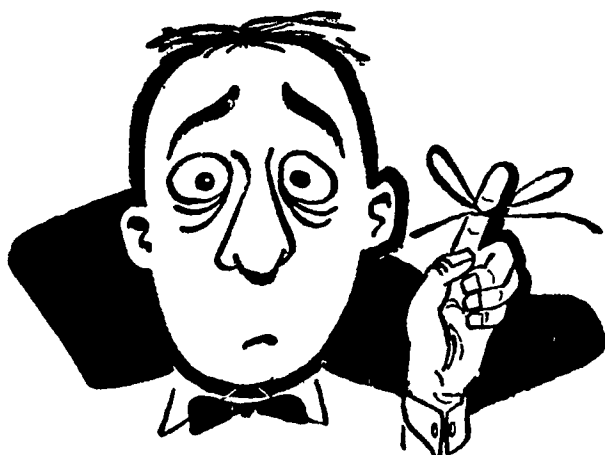
WITH:

Aero UREA or Aeroprills Ammonium Nitrate
Make your arrangements now for spring application

392-4963

ORGANIC PLANT FOOD CO.

GROFFTOWN RD. Next to the Waterworks



MEMORY TEST!

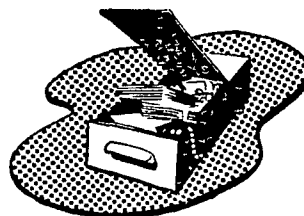
Right now, could you lay your hands on your . . .

Will
Bonds
Stocks

Birth Certificate
Marriage Certificate
Valuable Papers

Abstract
Contracts
Deeds

Scattered about your home, it might be difficult. Placed in a Safe Deposit Box, your valuables are secure against fire, theft or loss of any kind. Get one!



4% Interest Paid On Certificates of Deposit for 1 Year

2 1/2% Interest Paid on Savings Accounts

Use Our Convenient Drive-In Window
One-half block from Penn Square on South Queen Street — Rear of Main Bank.

FREE PARKING
25 S. Queen Street — Swan Parking Lot — Vine & S. Queen Sts.
Stoner Parking Lot — S. W. Corner Vine and Queen Sts.



NATIONAL BANK

"Serving Lancaster from Center Square since 1889"

LITITZ SPRINGS BRANCH Broad & Main Sts., Lititz
MILLERSVILLE BRANCH 302 N. George St.

Maximum Insurance \$10,000 per depositor
Member Federal Deposit Insurance Corporation

GOULDS NEW SUB WORKS WELL UNDER WATER



Pump and motor are in one unit in the well. Silent—dependable—most modern private water supply system.

5 Year Unconditional Guarantee on Pump and Motor

DAVID B. HESS

Plumbing
Pumps — Filters
Water Softners
WILLOW STREET, PA.
397-0510

NEW HOLLAND CONCRETE BLOCK

for SAFE, durable RESIDENTIAL and COMMERCIAL construction

NEW HOLLAND CONCRETE

PRODUCTS, New Holland, INC. phone Penna. 354-2114