

For the Farm Wife and Family

By Mrs. Richard O. Spence

PUNCH BOWL SPECIALS



SPENCE

Spiced Egnog.
LEMON EGGNOG
 8 eggs
 1 cup sugar
 ½ teaspoon salt
 1 cup lemon juice
 ½ teaspoon grated lemon

rind
 2 quarts milk
 1 cup whipping cream
 Beat eggs with rotary or electric beater. Add sugar, salt, lemon juice and lemon rind; mix well. Add milk slowly, mixing well. Just before serving, whip cream until stiff; fold in egnog. 16-20 servings.

FROSTED EGGNOG
 8 eggs
 1 cup sugar
 ½ teaspoon salt
 2 quarts milk
 1 cup whipping cream
 1 teaspoon vanilla

Beat eggs well with rotary or electric beater. Add sugar and salt; blend well. Add milk and mix thoroughly. Chill. Just before serving, whip cream and fold in vanilla. Top egnog with mounds of whipped cream. 16-20 servings.

EGGNOG SUPREME
 ¼ cup sugar
 2 cups half and half
 4 egg yolks, beaten
 4 egg whites, stiffly beaten
 2 cups ginger ale, chilled
 ½ cup whipping cream

Combine sugar, half and half and egg yolks. Beat well. Fold in egg whites. Add ginger ale and mix. Whip cream until stiff. Fold into egnog. Serve immediately. 12 servings.

QUICKIE VERSION
 2 cups dairy egnog
 2 cups ginger ale, chilled
 ½ cup whipping cream, whipped
 Mix together egnog and ginger ale. Fold in whipped cream. Serve immediately.

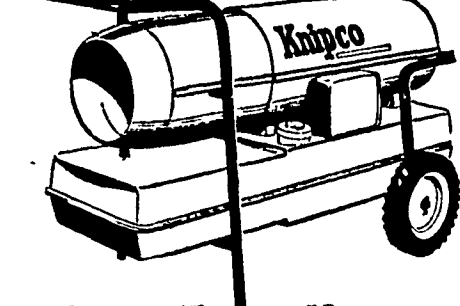
HOT CALIFORNIA EGGNOG
 8 eggs, separated
 1 cup sugar
 5 cups fresh orange juice
 3 cups heavy cream
 Grated orange peel
 Freshly ground nutmeg or mace

Beat egg yolks until thick and lemon colored; add ½ cup sugar gradually, beating continually. Heat orange juice to just below boiling; gradually pour over beaten yolks, mixing well. Beat egg whites in large bowl until they hold in soft peaks; gradually beat in remaining sugar, until whites

hold in stiff peaks. Heat cream to just below boiling point. Fold hot cream into egg whites. Combine hot orange mixture with cream mixture. Pour into large heat proof punch bowl or pitcher. Sprinkle with grated orange peel and freshly grated nutmeg. Serve hot. 40 punch-cup servings.

PINEAPPLE EGGNOG
 2 cups dairy egnog
 1 cup pineapple juice
 1 egg white
 1 tablespoon sugar
 Combine egnog and pineapple juice. Beat egg white until frothy; add sugar and beat until peaks fold over. Fold egg white into egnog; serve at once. 6 5-ounce servings.

(Continued on Page 7)



\$129.

Best Farm Heater on wheels

Knipco rolls anywhere to warm animals, machinery or people. With lowest cost high volume heat. Burns kerosene or #1 fuel oil. To increase production and make more money, use Knipco portable, circulating heat.

BRING GOLD RUSH CARDS HERE

Phone for free Knipco demonstration on your farm.



C. E. WILEY & SON

101 South Lime St.

Quarryville, Pa.



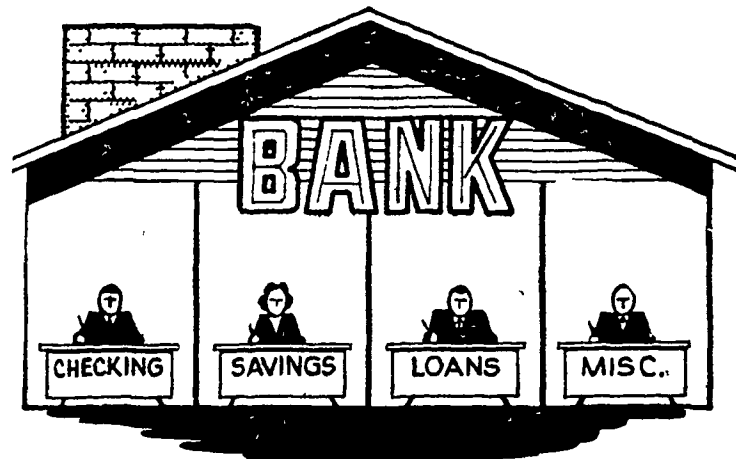
Don't Neglect Your Eyes

Visit Your Eye Doctor if you are in doubt.

Doctor's Prescriptions Filled Adjustments, Repairs

DAVID'S OPTICAL CO.

Always See Better
 403 N. DUKE STREET
 Lancaster
 Phone 394-2767



One Trip Does It

when you keep all of your money matters under one roof!

- Checking Accounts • Savings Accounts
- Travelers Checks • Safe Deposit Boxes
- Bank Money Orders • Personal Loans
- Auto Loans • Modernization Loans

Use Our Convenient Drive-In Window	FREE PARKING 25 S. Queen Street — Swan Parking Lot — Vine & S Queen Sts Stoner Parking Lot — S. W. Corner Vine and Queen Sts
One-half block from Penn Square on South Queen Street — Rear of Mam Bank.	

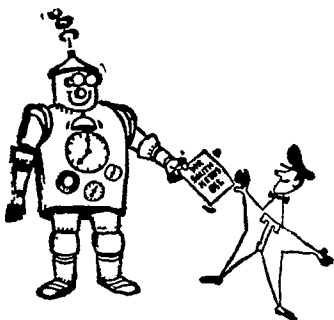


NATIONAL BANK

"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



Automatic deliveries!

We keep a chart of your "degree day" needs, based on daily temperatures. In this way, we know when you need oil, and make a delivery without your call. You never run short of Texaco Fuel Chief Heating Oil.

We Give S & R Green Stamps

GARBER OIL CO.

Distributor
 Texaco Fuel Chief Heating Oil
 MOUNT JOY, PA.
 Ph. 653-2021
 105 Fairview St.

Like The NEW Models?



The down payment may be lower than you think and the monthly payments no more than your present rent.

Why not stop in and let us give you the latest figures on how little it takes to make a move. There's no obligation.

ACCOUNTS INSURED TO \$10,000



25 North Duke St.

Phone 393-0601

