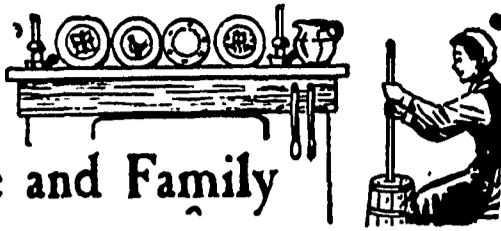


## For the Farm Wife and Family



By Mrs. Richard C. Spence

### Dress It Up With Sour Cream



SPENCE

Sour cream does wonders for your meals from soup to desserts. It is not a new product. In fact, our grandmothers and their mothers before them relied on sour cream to add fine full flavor to their cooking and baking. Perhaps one reason all people are not familiar with the wonders of sour cream is a result of the name itself. The word "sour" may be misleading. Sour cream today is a far superior product to that used in grandma's day. Today's product is made from Grade A cream which has been pasteurized and homogenized. Lactic culture is added to produce a rich, clean, medium sharp cultured flavor.

One of the world's best loved flavors is chocolate, and you may think you've tried it in every possible way. But have you ever had chocolate combined with dairy sour cream in elegant dessert recipes? One that's sure to please your family or guests is Snow-Capped Chocolate Mocha Cake, delicious with tall glasses of milk.

#### SNOW-CAPPED CHOCOLATE MOCHA CAKE

**Cake:**  
 1 cup (2 sticks) butter  
 1½ cups sugar  
 1 teaspoon vanilla  
 4 eggs  
 2 tablespoons cocoa  
 3 tablespoons instant coffee powder  
 ¾ cup boiling water

Line bottoms of 3 round, 8-inch cake pans with waxed paper. In a large mixing bowl cream together butter and sugar until light and fluffy; add vanilla. Add eggs one at a time, mixing well after each addition. In a small bowl blend cocoa, in-

stant coffee powder and boiling water together to make a smooth paste; add to creamed mixture. Sift together flour, baking powder and salt and add alternating with chocolate milk to creamed mixture, beginning and ending with dry ingredients. Pour batter into pans and bake 25-30 minutes in a 375 degree oven. Cool 10 minutes before removing cakes to wire rack. To make filling and frosting: In a large bowl (chilled) with chilled beaters whip whipping cream until foamy, blend in confectioners sugar; continue whipping until fluffy. Fold in dairy sour cream. Spread between layers and on top of cake. Sprinkle chocolate shot on top for decoration. Serve immediately or refrigerate until serving time.

#### CHOCOLATE-BANANA CREAM PIE

**Crust:**  
 1½ cups crushed vanilla wafers  
 ¼ cup (½ stick) butter

**Filling:**

4 egg yolks  
 ¼ cup sugar  
 2 cups milk, scalded  
 1 tablespoon (1 envelope) unflavored gelatin  
 ¼ cup cold water  
 1 teaspoon vanilla  
 2 large ripe bananas  
 1 cup dairy sour cream  
 1 square (1 oz.) semi-sweet chocolate OR ¼ cup chopped semi-sweet chocolate pieces

**Meringue:**  
 4 egg whites  
 ¼ teaspoon cream of tartar  
 ¼ cup sugar

To make crust: In a small

(Continued on Page 9)

# Fix Up

WITH A THRIF T. FULTON

## HOME IMPROVEMENT LOAN



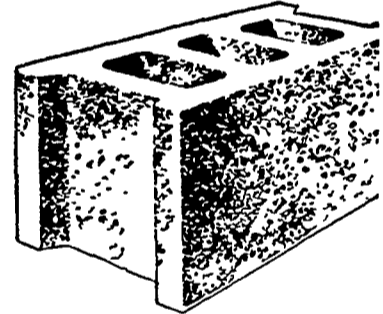
### FULTON National BANK

OF LANCASTER

PENN SQUARE  
 MCGOVERN AVENUE  
 EAST PETERSBURG  
 MOUNTVILLE  
 AKRON  
 GAP  
 MANHEIM

MEMBER FEDERAL DEPOSIT INSURANCE CORP.

## Concrete Blocks



**QUALITY!**  
**STRENGTH!**  
**DURABILITY!**

Quick Delivery

### New Holland Concrete Products


New Holland, Pa. 354-2114

No Other Protein Need When You Feed

## SPECIAL TANVILAC

Feeders Say . . .  
 "The Most Economical Feeding Plan of All"

No trouble with scours or cattle going off feed. You'll be more than satisfied with our feeding program for you'll get healthy stock, quick gains at low cost. Remember, there's a FEED LOT PROVEN TANVILAC CULTURE PRODUCT FOR EVERY FARM-FEEDING PURPOSE.



FOR MORE PROFITS—MAIL COUPON

THE TANVILAC COMPANY, INC.  
 6th & Corning Aves., Box 96, Highland Park Station, Des Moines 13, Iowa

Please Send Me Additional Information about Special Tanvilac.

I have \_\_\_\_\_ Cattle

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

**C. O. NOLT**

LOCAL DISTRIBUTOR

BIRD-IN-HAND Phone Lanc. 397-0751

# SPRING IS TERMITE TIME



**NOW is the time to rid your home of these Destructive pests . . .**

**CALL US FOR:**

- FREE INSPECTION, ESTIMATES
- GUARANTEED TERMITE CONTROL
- \$5,000 WARRANTY GUARANTEE

## J. C. EHRlich CO., INC.

738 East Chestnut St., Lancaster Ph. 397-3721