

● **For The Farm Wife**
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this dessert or dessert salad truly delectable.

CHERRIES 'N CREAM SALAD

- 2 cans red tart pitted cherries in extra heavy syrup (1 pound each)
- 1 can (13 1/4 ounces) pineapple tidbits
- 1 can (3 1/2 ounces) flaked coconut
- 1 cup miniature or cut-up marshmallows
- 1/4 teaspoon salt
- 1 1/2 cups dairy sour cream

Drain cherries and pineapple. In a large bowl combine fruit with coconut, marshmallows and salt. Fold sour cream carefully into fruit mixture, cover and refrigerate overnight. Makes 10 to 12 servings.

This exquisite Ambrosia Torte features spongy cake layers filled and topped with refreshing ambrosia.

AMBROSIA TORTE

- Cake:**
- 3/4 cup milk
 - 1/8 teaspoon salt
 - 3 eggs
 - 3/4 cup sugar
 - 1 1/2 teaspoons grated orange peel
 - 2 tablespoons orange juice
 - 1 cup pancake mix
- Filling:**
- 2 tablespoons cornstarch
 - 1/4 cup sugar
 - 1 1/2 cups orange juice
 - 2 cups orange segments, drained

Shredded coconut
For cake, scald milk; set aside. Beat salt and eggs until thick and lemon colored. Slowly add sugar, beating constantly. Add orange peel and orange

juice. Stir in 1/2 of the milk and 1/2 of the pancake mix; repeat. Divide batter evenly into 2 greased and waxed paper-lined 8-inch round cake pans. Bake in preheated slow oven (325 degrees) 25 to 30 minutes. Remove from pans; carefully peel waxed paper from cake layers. Cool.

For filling, combine cornstarch and sugar in medium-sized saucepan. Stir in orange juice. Cook over medium heat until thickened, stirring constantly. Cool. Add orange segments. To assemble torte, put 1/2 of filling between cake layers. Spread remaining filling on top; sprinkle with coconut. Makes 8 servings.

Let your freezer do the work on this one. Peppermint Freeze is an easy to make, light and refreshing dessert.

PEPPERMINT FREEZE

- 3 eggs, separated
- 1 can sweetened condensed milk
- 2 teaspoons grated lemon peel
- 3/8 cup lemon juice
- 3 tablespoons crushed peppermint candy

Beat egg yolks in small bowl until very thick; fold into sweetened condensed milk. Stir in lemon peel and juice. Beat whites until stiff, but not dry; fold into yolk mixture along with crushed peppermint. Spoon into freezer tray, or paper cups; freeze until firm. Remove from freezer 10 minutes before serving.

Your family will think you're the greatest if you surprise them with this "yummy" pie.

LEMON CREAM PIE

- 1 baked 9-inch pie shell
- 1 1/4 cups sugar

- 6 tablespoons cornstarch
- 1/2 teaspoon salt
- 3 egg yolks, slightly beaten
- 2 tablespoons grated lemon peel
- 1/8 cup lemon juice
- 2 cups hot water
- 1 tablespoons butter
- 1 cup dairy sour cream

Whipped topping or 1 cup heavy cream, whipped and sweetened

Prepare pie shell; cool. Combine all ingredients, except sour cream and topping in double boiler. Cook over boiling water, stirring constantly until thick and clear, about 10 to 12 minutes. Cool thoroughly; add sour cream, beating until smooth. Pour into baked pastry shell, garnish with whipped topping. Chill until set before serving.

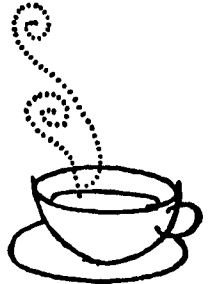
Note: This makes a soft pie. For a firmer pie, combine all ingredients, except sour cream and topping, in saucepan instead of using double boiler. Bring to a boil over medium heat, stirring constantly. Cook 2 to 3 minutes, allowing mixture to "bubble" from time to time. Cool thoroughly; beat in sour cream and follow directions above.

Growing Season

The growing season is approaching for the first day of spring is less than a month away according to the calendar. All food and feed producers are reminded of the importance of careful handling and storing of all types of pesticides. Many are used in every lawn, garden, or farm and contribute to success. However, these items should be stored safely away from all plants and seeds, all food and feed items, and out of reach of children and farm animals. Left-over chemicals from last year should be well identified in order to be properly used.

**Ladies,
Have You Heard? . . .**

By Doris Thomas, Extension Home Economist



Why Food Prices Vary

Weather conditions determine the abundance or scarcity of food supplies.

Fresh food are still most plentiful and less costly during the normal growing season. Out-of-season foods cost more because supplies are smaller and transporting them across country is expensive.

Although convenience foods save time consumers usually pay more for the extra convenience. In some cases convenience foods are less expensive than fresh because they're more compact to ship and store and have a longer shelf life. An example is canned peas compared to fresh peas.

Imported foods must be harvested, packed, and shipped to the United States. Small crops in far-away countries mean smaller supplies and higher prices — all factors which contribute to fluctuating costs of imported foods.



THOMAS

The price of a new product includes part of the cost to the manufacturer for developing, testing, advertising and creating recipes to go with it. The price of advertising, depreciation, and per package may decrease if the food marketing industry's profit before taxes.

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Eli Good, (pictured), changed this tractor from gasoline to Uгите Bottled Gas. The same gas many Lancaster County Housewives cook with.

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