

FOR THE **FARM** WIFE AND **FAMILY**

or until golden brown Let stand

in ring mold on wire rack a few

minutes; invert onto warm serv-

ing plate Slice and serve warm

with whipped cleam cheese of

mold drizzle lightly with confec-

LEMON BALL COFFEECAKE

SUPER

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package (133/4 ounces) hot

tioners sugar glaze, if desired

NOTE After removing from

whipped butter

SPECIAL BREADS

Special occasions deserve spec- of food chopper Set aside. Com- 25 minutes tal breads, special breads deserve bine all-bran, bananas and lespecial care in preparation and mon juice, let stand about 5 service In such a case Tangy Ba- minutes or until the all-bran is nana Ring is just what you're softened Add eggs and margarlooking for Golden raisins, apri- ine; beat well Sift together flour, cot bits and lemon juice enhance sugar, baking powder, soda and the blended flavois of the fully salt Add to all-bran mixture, tipe bananas and the bian cereal, stirring only until combined As a finishing touch dizzle the Lightly stir in finits and nuts fragrant baked ring lightly with Pour into greased 9-inch ring a confectioners sugar glaze be-mold Bake in moderate over 1 cup sifted all-purpose flore slicing This bread deserves (350 degrees) about 40 minutes 2½ teaspoon baking powder your prettiest serving plate

TANGY BANANA RING

- 3 cup seedless golden raisins
- 1/3 cup dried apricots
- cup all-bran cereal cup mashed bananas, fully ripe
- teaspoon lemon juice eggs
- 1/3 cup margarine or butter, soften**e**d
- cup sifted regular allpurpose flour
- 3/4 cup sugar teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup coarsely chopped nuts

Rinse raisins and apricots, then put them through medium blade

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- 1's cup toasted coarsely chopped
- tablespoons light brown sugar
- 114 teaspoons grated temon peel ! cup (12 stick) butter, melted

Prepare dough according to package directions, only substitute milk for water. Cover and half in 9-inch pie plate. Sprinkle zle tops with sugar icing half the almond mixture over balls, then airange a top layer of balls extending only to inner edge of outer circle; sprinkle with remaining topping. Drizzle over any remaining butter Cover and allow to stand in warm place until almost doubled Bake in preheated 375 degree oven 20-

MOLASSES BRAN MUFFINS

- 1/4 cup shortening
- 1/4 cup molasses egg
- cup bran 34 cup milk
- cup sifted all-purpose flour
- ½ teaspoon salt
- ½ cup finely cut dates

Blend together shortening and molasses. Add egg; beat well Stir in bran and milk; let stand until most of moisture is taken up Sift together flour, baking powder and salt Add to molasses mixture with the dates; stir only until blended Fill greased muf- 3 fin cups two-thirds full Bake in 350 degree oven 30 minutes Makes 12 small muffins

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ORANGE TOPPED DINNER ROLLS 21 soft dinner rolls

- Raisins "4 cup frozen orange juice concentrate, thawed and
- undiluted 15 cup honey

To top 2 dozen soft dinner rolls allow to stand in warm place un- that are baking sprinkle with til doubled Meanwhile, mix to- raisins. Mix together the thawed gether almonds, sugar and le- orange juice concentrate and mon peel. Pinch off pieces of honey Brush tops of rolls with dough the size of walnuts, shape this mixture Continue baking at into balls and roll in melted but- 375 degrees for 15 minutes. If ter; arrange a little more than desired, while still warm, driz-

GINGERBREAD SQUARES

14 cup shortening

tje ste

- ½ cup sugar
- cup molasses

eggs

- 2½ cups sifted all-purpose flour teaspoon salt
- teaspoons baking powder
- ½ teaspoon baking soda teaspoon ginger
- teaspoons cinnamon
- ½ teaspoon ground cloves cup hot water

add sugar; cream mixture until light and fluffy Blend in molasses Beat in eggs, one at a time Sift together flour, salt, baking powder, baking soda and spices Add to creamed mixture alternately with hot water. Turn into

a greased and wax-paper-lined 9inch square pan Bake in 350 de- 134 cups flour grees oven 40 minutes Cool slightly. Cut and serve with butter,

if desired.

QUICK CAKE ROLL eggs

½ cup granulated sugar

¼ teaspoon almond extract

🤼 cup pancake mix

Grease bottom and sides of a 15 x 10-inch jelly roll pan: line with waxed paper, letting paper extend 4 inches beyond pan on either end; grease again Evenly spread pie filling over bottom of pan Beat eggs until thick and lemon colored Slowly add sugar. beating constantly. Stir in almond extract and pancake mix. Slowly pour and spread over pie filling in pan. Bake in preheated hot oven (400 degrees) 8 to 10 minutes.

While cake is baking, sprinkle a towel well with confectioners sugar Immediately on taking cake from oven, loosen edges of paper from pan, leaving cake attached to paper. Invert pan onto towel; 1emove pan. Carefully loosen edges of paper from cake; slowly peel waxed paper from bottom of cake Roll up, using (Continued on Page 21)

CORRECTION

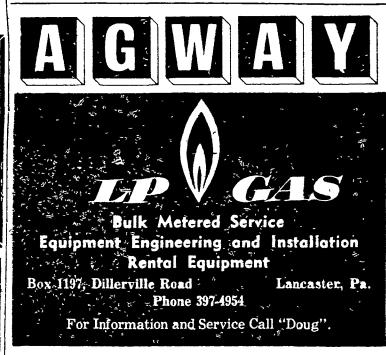
In last week's issue in Mrs James Long's recipe for Pumpkin Cream shortening Gradually Bread it stated to use 3 cups water This amount should have been 1, cup water

Corrected recipe is as follows:

PUMPKIN BREAD

- 1/2 teaspoon cinnamon 1/4 teaspoon salt
- ½ teaspoon soda
- ½ cup oil
- ⅓ cup water cup cooked pumpkin
- eggs

Mix dry ingredients and add to 3/3 cup canned cherry pie filling other ingredients and mix well. Add ½ cup walnuts Bake 1½ hours at 350 degrees.



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