



**FOR THE  
FARM  
WIFE  
AND  
FAMILY**

by Mrs. Richard C. Spence

Who can resist a spice cake? Spiced to perfection it's the perfect fall treat to accompany a tall glass of chilled milk, a mug of steaming cocoa, or a cup of hot coffee. Spicy Pumpkin Cake is like the familiar applesauce cake which keeps so well — moist and tender due to the addition of fruit. This cake, laden with pumpkin and shortened by butter, makes a wonderful recipe to double. Then store one in the freezer for another lucky day.

**SPICY PUMPKIN CAKE**

- 1/2 cup (1 stick) butter
  - 1 cup sugar
  - 2 eggs
  - 2 cups regular all purpose flour
  - 1 teaspoon baking powder
  - 1/2 teaspoon baking soda
  - 1/2 teaspoon cinnamon
  - 1/2 teaspoon salt
  - 1/2 teaspoon nutmeg
  - 1/2 teaspoon cloves
  - 1 cup cooked pumpkin
  - 1/2 cup milk
  - 1/2 cup chopped pecans
- FROSTING:**
- 1/4 cup (1/2 stick) butter
  - 2 cups confectioners sugar
  - 3 tablespoons milk
  - 1/2 teaspoon vanilla
  - Chopped pecans

In a large mixing bowl cream butter gradually add sugar and beat until light and fluffy. Beat in eggs, one at a time. Sift together flour, baking powder, baking soda, cinnamon, salt, nutmeg and cloves. Add to creamed mixture alternately with pumpkin and milk, beginning and ending with dry ingredients. Stir in pecans. Turn into a buttered 9 x 5 x 3 inch loaf pan. Bake in a preheated 350 degree oven for 60-70 minutes. Cool in pan on wire rack 10 minutes. Turn onto rack and cool completely. Frost. To prepare frosting in a small mixing bowl cream butter, add confectioners sugar, milk and vanilla

Beat until smooth. Top sides and top of cake sprinkle with chopped pecans.

Another 'different' pumpkin cake—

**PUMPKIN PIE CAKE**

- 8 inch yellow cake layer, split in half to make 2 thin layers
- 1 cup packed brown sugar
  - 1 teaspoon grated orange peel
  - 2 tablespoons orange juice
  - 4 eggs
  - 1 cup packed brown sugar
  - 1/2 teaspoon cinnamon
  - 1/2 teaspoon nutmeg
  - 1/2 teaspoon allspice
  - 2 cups canned pumpkin
  - 1 cup whipping cream
  - 1/2 stick (1/2 cup) butter or margarine, melted
  - 2 cup whipping cream, whipped

Grease bottom and sides of two 8 inch layer cake pans. Combine 1 cup brown sugar, orange peel, and orange juice. Divide in half and spread on the bottom of the pans. Place cake layers, cut side down over brown sugar mixture.

Beat eggs until thick and lemon colored. Gradually add 1 cup brown sugar. On low speed add spices, pumpkin, 1 cup cream and butter. Pour over cake layers. Bake in a moderate oven (375 degrees) 45 to 50 minutes or until a knife cut through the pumpkin comes out clean. Turn out of pan immediately but turn back over so

pumpkin is on the top. Serve warm with whipped cream.

Here is a cake very appropriate to this time of year—

**CRANBERRY ORANGE UPSIDE DOWN CAKE**

- 2 tablespoons melted butter or margarine
- 1 cup finely packed brown sugar
- 2 oranges, peeled, sliced into cutwheels
- 2 cups raw cranberries
- 1 cup shortening
- 1/2 cups sugar
- 2 eggs
- 2 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/2 cup orange juice
- 2 teaspoons grated orange peel

Cover bottom of 13 x 9 x 2 inch baking pan with melted butter top with an even layer of brown sugar. Cut orange slices in half, place in rows on top of sugar. Sprinkle over cranberries set aside. Cream shortening and sugar together until fluffy beat in eggs until smooth. Sift together dry ingredients add to cream mixture alternately with milk and orange juice beating until smooth. Stir orange peel into batter. Pour over cranberry orange mixture. Bake at 350 degrees for 45 to 50 minutes. Immediately turn out onto plate or tray. Serve warm or cool.

**GRAHAM COCONUT CAKE**

- 1/2 cup butter or margarine
- 1 cup granulated sugar
- 4 eggs, separated
- 3 cups graham cracker crumbs
- 1/4 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 cup finely chopped walnuts or pecans
- 1 cup flaked coconut

Beat butter or margarine and 1/4 cup sugar until creamy. Add egg yolks and beat until fluffy. Combine next four ingredients, add alternately with milk to creamed mixture. Stir in next three ingredients. Beat egg whites until foamy gradually



Stripe a knit, knit a stripe. One way or the other, you have a vest and hat set that's quite dapper. Strike up the band with scarlet, white, blue and a spicy yellow. The set is done in the stockinette stitch with ribbed borders. It can be made in misses' sizes 10-16. Free instructions are available by sending a self-addressed, stamped envelope to this newspaper along with your request for Leaflet PK 5062.

add remaining 1/4 cup sugar, or until a cake tester inserted in beating until stiff. Fold into center comes out clean. Cool graham mixture. Turn into a 10 minutes, then loosen around greased (9-inch) tube pan. Bake edges and turn out on rack to in a preheated moderate oven cool completely. Garnish with (350 degrees) for about 1 hour. (Continued on Page 21)

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