

FOR THE **FARM** \mathbf{WIFE} AND **FAMILY**

by Mrs. Richard C. Spence

Who can resist a space cake? Spiced to perfection at sthe per fect fall treat to accompany a tall glass of chilled milk, a muor steaming cocoa, or a cup of cake-hot coffee Spicy Pumpkin Cake is like the lamiliar applesance cake which keeps so well moist and tender due to the addition of fruit. This cake laden with pumpkin and shortened by brtter, makes a wonderful 1 scripe to double. Then store 2 one in the freezer to, another 4 lucky day

SPICY PUMPKIN CAKE

- 12 cup (1 stick) butter
- cup sugar
- eggs cups regular all purpose flour
- teaspoon baking powder
- 12 teaspoon baking soda
- 1 teaspoon cinnamon 12 teaspoon salt
- 12 teaspoon nutmeg
- 15 teaspoon cloves
- 1 cup cooked pumpkin 12 cup milk 1/2 cup chopped pecans
- FROSTING: 1/4 cup (12 stick) butter
- cups confectioners sugar tablespoons milk
- 1/2 teaspoon vanilla Chopped pecans

beat until light and fluffy Beat in eggs, one at a time Sift to gether flour, baking powder baking soda, cinnamon, salt nutmeg and cloves Add to creamed mixture alternately with pumpkin and milk, begin ring and ending with dis ingle dients Sin in pecans Turn in to a buttered 9 x 5 x 3 inch loof pan Bake in a preheated 350 degree oven for 60.70 minutes Cool in pan on wife tack 10

nimites. Turn onto tack and cool completely trost To pro pare Frosting In a small mixing bowl cream butter, add confectioners sugar milk and vanilla

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chopped pecans

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PUMPKIN PIE CAKE

8 inch vellow cake laver, split in half to move 2 thin layers

- cup packed brown sugar teaspoon grated orange peel
- tablespoons orange juice eggs
- cup packed brown sagar 12 (2, 3)0 m / mnamon
- 12 tel spoon butmeg 12 teaspoon allspice
- 2 cups canned pumpkin
- 13 cup whipping cream margarine, melted
- 2, cup whipping cream, whip

Grease bottom and sides of 12 cup butter or margarine two 8 inch layer cake pans 1 cup granulated sugar Combine 1 cup brown sugar 4 orange peel, and orange juice 3 Divide in half and spread on 2 teaspoons baking powder the bottom of the pans Place 12 teaspoon salt cake layers, cut side down over 1 biown sugai mixture

Beat eggs until thick and lemon colored Gradually add 1 1 cup brown sugar On low speed In a large mixing bowl cream add spices pumpkin 1 cup batter gradually add sugar and cream and butter Pour over 34 cnp sugar until creamy Add

pumpkin is on the top. Serve warm with whipped cream

Here is a cike very appropriate to this time of year -

CRANBERRY ORANGE UPSIDE DOWN CAKE

- tablespoons melted butter or margarine
- cup frand; picked brown SHUAL oranges, perfed, sliced into
- carryheels cups raw er inberries
- cup santenin (The cups sugar
- cups sifted flour teaspoon balling powder
- 😉 traspeon soda: teaspoon salt
- 12 cup milk
- , d cop of cake spinkle with 12 cup orange juice
 - teaspoons grated orange

Aro her 'different' pumpkin | Cover bottom of 13 x 9 x 2 irch 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 Strinkle over Camberries set aside Cream shortening and sugar together until fluffy bert in eggs until smooth. S.ft together div ingradients add to cream mix ure elternately with milk and better Pour over cranberry orange mixture Bake at 350 de grees for 45 to 50 minutes. Im-12 stick (11 cup) butter or mediately turn out onto platter or tray Serve warm or cool

GRAHAM COCO NUT CAKE

- eggs, separated
- 14 cup all-purpose flour
- cup milk teaspoon vanilla extract
- cup finely chopped walnuts

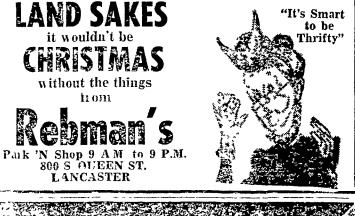
or pecans

cup flaked coconut

Beat butter or margarine and cake lavers. Bake in a moderate egg yolks and beat until fluffy oven (375 degrees) 45 to 50 Combine next four ingredients, minutes of until a knife cut add alternately with milk to through the pumpkin comes out creamed mixture Star in next clean Turn out of pan im-three ingredients. Beat egg mediately but turn back over so whites until foamy gradually

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o, ange nuce beating until Stripe a knit, knit a stripe One way or the other, you have smooth Sta orange peel into 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 14 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 tuin out on rack to cups graham cracker crumbs in a pieheated moderate oven cool completely. Garnish with (350 degrees) for about 1 hour,

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