

ROW, ROW, ROW YOUR BOAT... and the theme for summer '71 is sun 'n surf. Brightening up the summer fashion scene is this attractive wide brimmed hat worked of "Red Heart" Knitting Worsted in variegated sun-kissed shades of oranges. Hat is compiled of six sections which make up the crown, and a wide brim that can be worn either turned up or down at whim. Chain stitch tie and 1" grosgrain ribbon highlight hat for an added fashion plus. Free instructions are available by sending a self-addressed stamped envelope to this newspaper along with your request for leaflet PK 5384.

## lt's Almost

(Continued from Page 22)

thicken Pour into cooled crust. Then arrange fresh fruits sliced evenly over the cheese layer. Cover with cooled glaze and chill.

may be used):

Crush one cup fresh fruit. Add one cup water and cook two minutes. Strain through a sieve. Combine ½ cup sugar and two tablespoons cornstarch in a small pan. Stir in berry spoon over sliced fruit. Chill.

> **DEE DEE'S CHERRY** BANANA SALAD

- cup mayonnaise or salad dressing
- 3 oz. pkg cream cheese, softened
- tablespoon lemon juice 1/8 teaspoon salt
- Stir till smooth, then add: cups sweet cherries, pitted
- and well drained 81/2 oz. cup crushed pineapple, well drained
- banana sliced
- <sup>1</sup>/<sub>2</sub> cup chopped nuts

Pour into mold and chill 4 hours.

**CHERRY PUDDING** 2½ cups sifted all-purpose

- flour
- teaspoons baking powder ⅔ teaspoon salt

cup sugar

Soft flour, baking powder, and salt together. Add sugar and mix well.

1 cup milk

- 1/4 cup shortening (preferably butter)
- Melt shortening and add with milk to flour mixture. Beat until smooth.
- 2 cups pitted cherries
- 2 cups boiling water



Lancaster Farming, Saturday, June 19, 1971–23

We are in the midst of strawbeiries and sugar peas.

When I read descriptions of those luscious red ripe berries hiding under pro-Fruit Glaze (Cherries, straw- tecting leaves, I know it wasn't written by berries, blueberries or peaches someone who has just picked 50 boxes without stopping Somehow, we lose the beauty of our own fruit and vegetables when we grow large amounts to sell.

It is so easy to see beauty and not take time to reflect on it.

Threatening weather moved graduajuice and cook. Stir constantly tion ceremonies into a hot gymnasium The until thick and clear Cool and class of over 300 represented the pride and hope of many families.

Afterward, someone said to me, "Now half of your children are through high school" I really hadn't thought

of that.

cup sugar

tablespoons butter

Pour into two one-quart greased casseroles and put the cherries, water, and sugar over the top. Dot with butter, and bake in a moderate oven (375 have its ups and downs?

degrees) for 45 minutes, or un-

are used.

for a light summer meal or as break the pots, sleep on the a dessert with ice cream. Black- petunias and get in mischief. berries, raspberries, peaches stituted for the cherries.



By Ida Risser

It's taken over 20 years to leach this point, but it will only take half as long for the other three to finish. As only one is through college, we still have a

Does your bath towel supply

Mine dwindles to the point where I feel more will have to be bought Then a half dozen will come home from gym and bottom of the pudding when it swim classes and another batch from a week end at the shore

Out kittens live on the back porch, but they play in and Mrs. Haas serves it with milk around my flower pots. They

But like children, we have to and blueberries can also be sub- take the good with the bad and enjoy them while they're young.





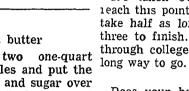
SAVE AT STATE CAPITAL



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- - til done. Serve warm. NOTE: The cherries-water-

sugar mixture ends up on the is baked, forming a very nice and again I'm well supplied. sauce. Pie cherries or sweet cherries can be used, decreasing amount of sugar if sweets



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