

Mrs. Miller Gets

(Continued from Page 43)

Dot with butter. Bake at 375 degrees for 50 minutes. Stir once during baking to keep corn from settling to bottom. Serves 6.

CHRISTMAS SALAD

1 6 oz pkg cherry or strawberry gelatin
 1 1/2 cups boiling water
 1 cup cold water
 When slightly thickened add:
 1/2 cup miniature marshmallows
 1/2 cup English walnuts (chopped)
 1/2 cup maraschino cherries (quartered)
 3/4 cup shredded cabbage
 1/4 cup chopped green pepper (optional)
 1 cup crushed pineapples (drained)
 Stir in 1 to 2 cups whipped cream. Let stand until thickened and serve on lettuce leaf.

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BLACK JOE CAKE

2 cups flour
 2 cups sugar
 1/4 cup cocoa
 Dash of salt
 2 eggs
 1/2 cup vegetable oil
 1 teaspoon baking powder
 2 teaspoons baking soda
 1 cup black coffee (drinking temperature)
 1 cup milk

Combine all ingredients and beat until smooth. No sifting needed. Bake at 350 degrees for 35 to 45 minutes. (Cup cakes 25 minutes) Makes 2 eight-inch layers or 2 1/2 dozen cup cakes

xxx

SHOO FLY PIE

1 cup flour

3/4 cup light brown sugar
 3 tablespoons shortening (half butter and half vegetable shortening)
 1 slightly beaten egg
 1 cup King table syrup
 1 teaspoon baking soda
 1 cup hot water

Mix flour, sugar, shortening to form crumbs. Keep 1/2 cup for top

Mix egg, syrup, 3/4 cup water. Add to dry ingredients.

Dissolve soda in remaining 1/4 cup hot water. Add to mixture.

Pour into unbaked 9-inch pie crust. Sprinkle with remaining crumbs. Bake at 375 degrees for 35 minutes.

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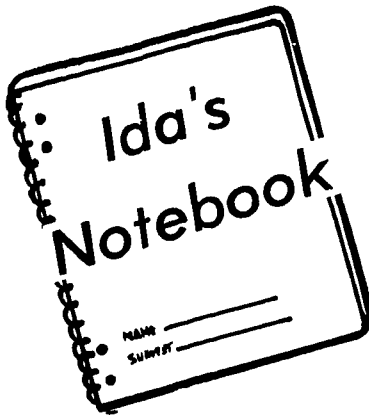
PUMPKIN CHEESE PIE

1 8 oz. pkg. Phyllo cream cheese
 1/4 cup sugar
 1/2 teaspoon vanilla
 1 egg
 1 nine-inch unbaked pastry shell
 1 1/4 cups cooked mashed pumpkin
 1/2 cup sugar
 1 teaspoon cinnamon
 1/4 teaspoon ginger
 1/4 teaspoon nutmeg
 Dash of salt
 1 cup evaporated milk
 2 eggs slightly beaten

Combine softened cream cheese, sugar and vanilla. Mix until blended, add egg, mix well. Spread onto bottom of pastry shell

Combine remaining ingredients, mix well. Carefully pour over cream cheese mixture.

Bake at 350 degrees for 1 hour and 5 minutes or until done. Garnish with nuts, if desired



Ida Risser

The aftermath of the holidays are more "things" to find a place for. Some are practical and fit well into the scheme of everyday life, while others are unusual and can be used only occasionally.

It has been a job to keep order in our house, as it was almost overrun with people. Sleeping 10 isn't the easiest thing to manage and feeding even more took a lot of time.

Invariably it happens that after they leave for college, we find a bottle of bath lotion that belongs on the West coast and a pair of

extra long jeans goes to Delaware Valley instead of to University Park.

It will be pleasant to settle back into a more normal routine.

xxx

Allen did his part to spread

holiday cheer. He gathered apples and milk cans and had over 60 gallons of cider made. Within one week, it all disappeared, except for a small amount which I froze in jars and jugs.

xxx

Over the years we have had many goldfish come and go.

As each one died, a small child would become tearful and, therefore, a proper ceremony was needed to dispose of it. Each little fish was carefully laid under the spruce tree and covered with flowers. Even this little act helps children to realize what death is.

I've heard that many people merely flush them down the toilet.

This year we have a new pet. It is a cute little green turtle named "George." Long may he live!

Society 22

Farm Women Society 22 met Tuesday at the home of Mrs. Harold Rudy. Co-hostess Mrs. Kenneth Hoover led the devotions.

Miss Conne Campbell, who spend nine weeks in Lima, Peru with the American Youth Exchange program, gave a slide-illustrated talk on her experiences. She also showed souvenirs

Members sewed 75 chair bags for the patients at the Lebanon VA Hospital

Next meeting will be held at the home of Mrs. John Harnish. Mrs. Robert Bare will serve as co-hostess. "A Safety Tip" will be presented by Mrs. Millie Landis.

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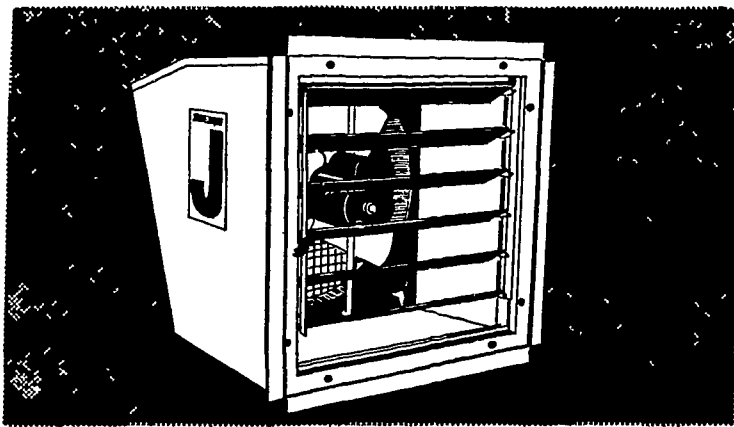
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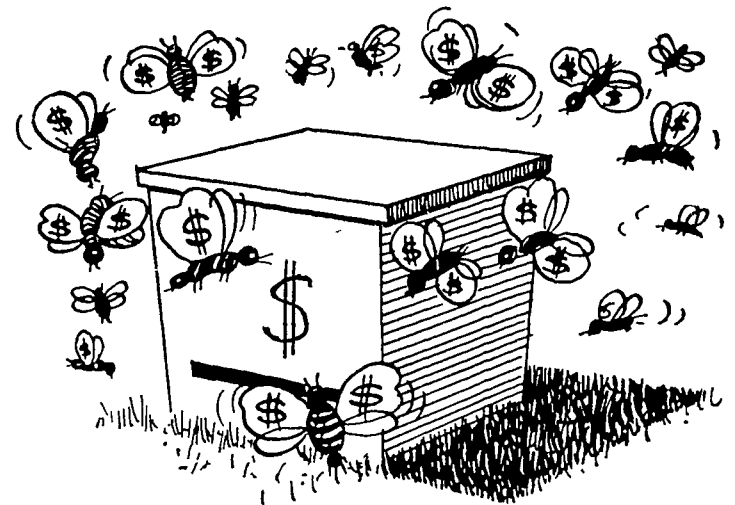
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