

# Recipe

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## Date and Nut Cake

6½ oz. dates, finely chopped  
1 cup hot water  
¼ cup butter or Crisco or soft shortening  
1 cup sugar  
1 egg  
1 teaspoon soda  
1¾ cup sifted cake flour  
½ cup nuts

Heat oven to 350 degrees. Grease well and flour a square pan.

Pour hot water on dates and cool.

Combine shortening, sugar, egg and vanilla in mixing bowl. Beat 5 minutes, until fluffy. Sift together flour, soda and salt. Add alternately into date mixture. Begin and end with dry ingredient. Blend until smooth. Add nuts.

Bake 40 to 45 minutes.

"We prefer 10X sugar icing with marshmallow whip and peanut in it."

Mrs. Jacob E. King  
Groffdale Rd.  
Gordonville

## Hot Milk Sponge Cake

Beat 4 egg yolks, and slowly add:  
2 cups white sugar  
Heat 1 cup of milk until bubbles form around pan, but don't boil. Pour slowly over sugar and egg yolks, beating all the while.

Sift together:

½ teaspoon salt  
2 cups flour, sifted  
2 teaspoons baking powder

Add to mixture, then fold in the 4 beaten egg whites and bake in either a sheet cake pan or two layer pans.

Bake at 350 degrees for about 30 minutes, or until cake starts to shrink from pan.

Ice with peanut butter icing when cold.

Mrs. L. E. Null  
212 Second Ave.  
Hanover

## Sponge Cake

2 cups granulated sugar  
5 eggs

Beat together 15 minutes.

Sift together, then add:

2½ cups flour  
2 teaspoons baking powder  
Pinch of salt

Mix well, then add:

1 cup boiling milk  
1 teaspoon vanilla

Mix again.

Bake in tube pan in 350 degree oven until done, about 40-50 minutes.

Mrs. Harvey H. Martin  
R.D.1  
East Earl

## Lemon Meringue Pie (10" Pie)

2 cups sugar  
4 tablespoons cornstarch (slightly rounded)

¾ cup lemon juice

1 1-3 tablespoons grated rind

4 egg yolks, beaten

2 cups boiling water

Mix sugar and cornstarch, add lemon juice and grated rind, then egg yolks. Add boiling water gradually. Boil four minutes. Pour into a baked pie shell.

Beat egg whites of the four eggs and a pinch of cream of tartar till stiff but not dry. Add 8 tablespoons (small) sugar gradually. Spread on top of pie filling and to the edges of pie crust. Bake at 425 degrees till light brown.

Mrs. Chalres McSparran  
401 W. Fritz Ave  
Quarryville



# Ladies, Have You Heard?

By Doris Thomas,  
Extension Home Economist



Doris Thomas

## Canned Pears:

### The Peak of Goodness

Canned and frozen fruits, preserved at the peak of goodness, are ready to serve as they come from the container and are delicious ingredients in salads, sauces, desserts and other dishes. This month canned pears in particular are in excellent supply.

This succulent item is especially good for use in salads and desserts and is conducive to varied tinting for special occasions. Green minted pears, red cinnamon pears, and spiced pears are ideal meat mates.

Canned pears arranged cut side up also make attractive "baskets" for a variety of stuffings (cheese balls, blueberries and other fruits, chicken, etc.).

When buying canned pears, avoid cans that bulge, swell, or leak. Small dents in the can will not harm the contents unless the dents have pierced the metal or loosened the can's seam.

If you keep canned pears (or any canned fruit) in a place no warmer than 75 degrees F, they will usually retain their quality for a year or more. The color, flavor and texture of canned

fruits that have been stored at very warm temperatures or for long periods of time may not stay at top quality, but the fruits still safe to eat. Once a can has been opened, the fruit should be refrigerated if it is not for immediate use.

If you're uncertain whether to buy Grade A or B, you should remember that Grade B are slightly less perfect but are still of very good quality. In Grade B, the texture may be a little grainy. In thrifty Grade C, you will find more blemishes, greater variation in shapes, and more broken pieces.

Here is a delicious and nutritious recipe using pears

### Pear Seafoam Salad

1 cup cottage cheese  
1 package lime-flavored gelatin  
1¾ cups hot liquid, (pear syrup plus water)  
2 tablespoons lemon juice  
6 to 8 canned pear halves  
2 tablespoons piment to  
½ cup crushed pineapple, undrained.

To prepare dissolve gelatin in liquid; add lemon juice. Cool. Pour a thin layer into round oiled 8-inch pan, allow to set. Cool remaining gelatin until syrupy. Drain pears. Place pimento strip in tip of each pear cavity before placing pear cut side down in gelatin. Combine pineapple, cottage cheese, and remaining pimento and fold into remaining gelatin. Pour mixture over pears; chill until firm; unmold onto serving plate. Garnish with a ring of cottage cheese around edges and in the center, and parsley sprigs around edge. Serve 6 to 8.

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Contents include appliances, automobiles, budget and finance, child care, clothing and fabrics, gardening and landscaping, health, housing, and food.

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# Farm Women Calendar

Tuesday, May 2

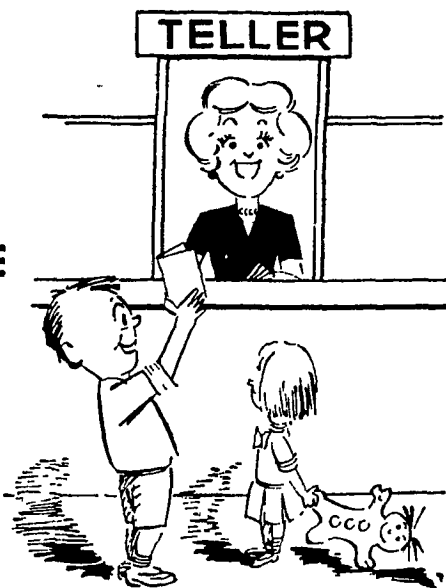
6:30 p.m. — Farm Women Society 23 Mother-Daughter dinner, Meadow Hills Dining House.

Farm Women Society 22, entertain guests, Neffsville Brethren House.

Saturday, May 6

Farm Women Society 6, entertain Society 20, Elizabethtown Church of the Brethren.

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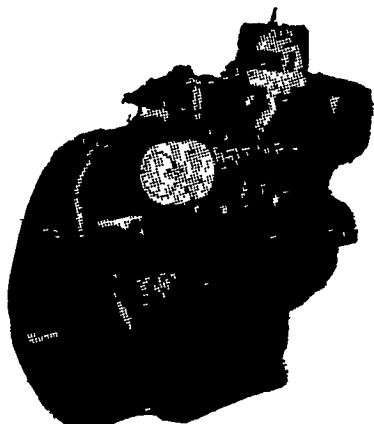
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9 to 4:30

Fri.  
9 to 6

Sat.  
9 to noon

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