Germany Family Learn to be American

(Continued From Page 23) and bake before company arrives.

xxx

Fruit Cake

Mix together like pie dough

with hands:

4 cups flour 4 teaspoons baking powder

³4 pound butter

2 cups sugar

Mix in:

3 unbeaten eggs

Press two-thirds of dough into square pan. Cover with 1 quart raw sliced apples or plums, cover with rest of dough (crumbs).

Bake at 375 degrees for about one-half hour.

x x x Rouladen

For each person use one thin round steak which is a little bigger than a man's hand, pound it. Season with salt and pepper. Spread with one teaspoon prepared mustard, cover with one slice bacon, some slices of onion and kosher dill pickles. Roll up, use tooth picks or thread to keep together. Brown in lard on all sides. Place in dutch oven with about 1 inch of water and simmer for 1½ hours. Take rouladen out, thicken gravy with flour and sour cream. Serve with red cabbage and potatoes.

XXX **Red Cabbage** 1 small head red cabbage 1/2 pound lard Slice cabbage thin, fry in lard 5 minutes Add: 1/2 cup vinegar ¹/₂ cup sugar Salt 5 whole cloves 2 bay leaves 1/2 cup water Let summer for 1½ hours. XXX **Birthday Cake** 6 eggs 1 cup sugar Pinch salt $\frac{1}{2}$ cup flour mixed with $\frac{1}{2}$ cup cornstarch 1 teaspoon baking powder 1 tablespoon sugar Beat egg whites, salt and one

cup sugar till stiff. Beat egg yolks with one tablespoon sugar Fold into egg whites Fold in flour and baking powder Bake at 350 degrees for 40 minutes Cream Custard 2 cups milk 1/2 cup sugar 4 tablespoons cornstarch 1 egg yolk Bring milk and sugar to a boil. Stir in cornstarch and egg yolk. Let cool, stirring occasionally. While it cools cream with electric mixer:

¹/₂ pound butter 1 cup 10X sugar

Beat two mixtures together slowly.

Cut cake into 3 layers. Put filling between layers and ice cake with it. Can be made and put in refrigerator until next day.

x x x Cream Puffs ¼ pound butter 1 cup milk

Salt Bring to a boil.

1 cup flour

% teaspoon baking powder Pour at once into boiling milk and beat. Take from heat. Beat one egg at a time into batter and beat, using four eggs.

Drop with tablespoon onto buttered sheet and bake for 20 to 25 minutes at 350 degrees. Don't look into oven for 15 or 20 minutes. Fill with whipped cream.

New Cooperators

The Lancaster County Soil and Water Conversation District announces the following new cooperators:

Earl H. Martzall, Clay Township, eight acres; Rollen S. Kresge, West Hempfield Township, seven acres; John W. McKelvey, Colerain Township, 400 acres; Helfred Realty Co., Fred Schneider, Elizabeth Township, 77 acres; Harvey Martin, Elizabeth Township, 195 acres; C. Nevin Hershey, Paradise Township, 53 acres, and Pennsylvania Power and Light Company, Manor, Martic and Conestoga Townships, 2,600 acres.

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THIS

is a hunting month — and a

harvest month. Be a careful hunter. Handle your gun safely—protect yourself, your friends and your dog from injury.

HARVEST ACCIDENTS are too common — turn off the power before adjusting or unclogging machinery; corn pickers have taken off too many hands. Avoid wearing loose, floppy clothes which might get caught in machinery.

