

Junior Cooking Edition

Light and fluffy, richly delicious, fine and coarse textured, are all descriptions of the cake recipes sent in by our junior readers.

Recipes should be sent in so that we receive them by the Tuesday before each theme.

November 11, breads and rolls will be featured in the Junior Cooking Edition.

November 18 will feature dessert breads.

November 25 features nuts, nuts and more nut recipes.

The first week of December we will feature lollipop and hard candy recipes.

The second week in December will be "filled" with doughnut recipes.

Send your recipes to Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543. Remember to include your name, address and age. Only complete recipes will be published. A small gift will be sent to those junior readers who have their recipes published. Our way of saying thanks, from Lancaster Farming.

PENNSYLVANIA DUTCH HUSTLE CAKE

- ½ cup milk
- ¼ cup granulated sugar
- ½ teaspoon salt
- ¼ cup butter or margarine
- ¼ cup lukewarm water
- 1 package dry yeast
- 1 egg beaten
- 1½ cup sifted flour
- 1½ cup apple slices
- 2 tablespoons brown sugar
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon

Scald milk. Stir in sugar, salt and half of butter. Cool to lukewarm. In a mixing bowl dissolve yeast in warm water. Stir yeast into lukewarm scalded milk mixture. Add egg and flour. Beat until smooth. Spread dough evenly in greased 9 by 9 inch pan. Arrange apple slices on top. Sprinkle with mixture of sugar, cinnamon and nutmeg. Dot with the remaining butter. Cover. Let rise in warm place, draft free, for forty minutes or until doubled in bulk. Bake at 400°F. for 25 minutes.

Fay Martin
Age 3
Ephrata R3, Pa.

over motion, while turning the bowl. Fold in the remaining flour by fourths. Bake in an ungreased 10 inch tube pan at 375°F. for about 30 minutes. Invert pan and cool cake thoroughly.

Mary Elizabeth Laughman
Age 9
Chambersburg R3, Pa.

CHEESE CAKE

- 18 graham crackers
- ½ stick margarine
- 1 large box orange gelatin
- 1 cup boiling water
- 1-8 ounce package cream cheese

- 1 cup granulated sugar
- 1½ cup chilled condensed milk

Crush graham crackers and mix with margarine. Put this mixture in a pan. Combine gelatin, with boiling water until dissolved. Cool until it starts to thicken. Cream cream cheese with sugar and add to gelatin mixture. Beat condensed milk until stiff and add to gelatin. Pour into graham cracker lined pan. Chill and serve.

Rachel Fisher
Age 14
Ronks, Pa.

STRAWBERRY SHORTCUT CAKE

- 2 cups strawberries
- 1 - 3 ounce package strawberry gelatin
- 2¼ cups flour
- 1½ cup granulated sugar
- ½ cup shortening
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 3 eggs
- 1 teaspoon vanilla
- 1 cup miniature marshmallows

Combine sugared strawberries and gelatin. Let stand. Mix flour, sugar, shortening, baking powder, salt, milk and eggs. Beat very well. Sprinkle marshmallows into the bottom of a greased pan. Pour dough over marshmallows. Spoon strawberry gelatin mixture on top of dough. Bake at 350°F. for 45 minutes or until golden brown. Also good with other fruits.

Katie B. Zook
Age 7
Lititz, Pa.

HELENS ALMOST SPONGE CAKE

- 1 package white or yellow cake mix
- 4 egg yolks
- 1 package instant lemon pudding
- ½ cup oil
- 1 cup water

Beat egg whites until they form peaks. Mix other ingredients well. Fold in egg whites. Bake at 350°F. about 40 minutes.

Earl Shirk
Leola R1, Pa.

SPICE CHIFFON CAKE

- 2 cups flour
- 1½ cups granulated sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon allspice
- ½ teaspoon cloves
- ½ cup salad oil

- 5 egg yolks
- ¾ cup water
- 2 teaspoons vanilla
- 7-8 egg whites
- ½ teaspoon cream of tartar

Sift together all dry ingredients except cream of tartar. (First eight ingredients). Add oil, egg yolks, water and vanilla. Mix well. Beat egg whites with cream of tartar. Fold into batter and pour into a tube pan. Bake at 350°F. for 55 minutes, then a 350°F. until done. To cool cake, invert it for one hour, or until cold. Loosen with spatula or slender knife.

Fay Martin
Age 13
Ephrata R3, Pa.

CHEESE CAKE

- 1 cup granulated sugar
- 2 beaten egg yolks
- 1 cup milk
- 1 teaspoon lemon juice
- 1 teaspoon vanilla
- 1 package clear gelatin
- 1 pound cream cheese

Cook sugar, egg yolks and milk for three minutes. Add lemon juice, gelatin and

vanilla. Soften cream cheese. Add the cooked mixture to the cream cheese. Beat egg whites until stiff. Whip 1 cup cream. Mix everything together and put in a graham crust lined pan. Let cake chill and set for a few hours before serving.

Cathy Bawell
Age 11
Leola R1, Pa.

CORN PONE CAKE

- ¾ cup corn meal
- ¾ cup flour
- ½ cup granulated sugar
- 1½ teaspoon baking powder
- ¾ cup milk
- ¼ cup butter
- 1 egg

Mix all ingredients together. Pour into a buttered 9 inch cake pan. Bake at 350°F. for 25 to 30 minutes. Eat hot with milk. Serves four. This is also very delicious when served with blueberries or strawberries.

Nevin Wenger
Age 13
Manheim, Pa.

ANGEL FOOD DESSERT CAKE

- 1 package strawberry Danish dessert
- 1 pint strawberries, drained
- 1 white angel food cake, baked
- 1 package whipped cream
- 2 cups confectioners' sugar
- 1 package 8 ounces cream cheese

Using strawberry juice, prepare the Danish dessert. Cool and add strawberries. Mix one package of whipping cream as directed. Mix

confectioners' sugar with cream cheese. Tear cake into pieces and place on bottom of serving dish. Alternate layers of dessert and cream cheese mixture. Makes a very attractive dessert. You may substitute any kind of canned pie filling instead.

Alma Zimmerman
Age 16
New Holland

COFFEE CAKE

- 2 cups brown sugar
- ½ cup oil
- 2 eggs
- 2 cups sifted flour
- ¾ cup cocoa
- dash of salt
- 1 cup sour milk
- 1 teaspoon baking soda
- vanilla
- 1 tablespoon coffee
- 1 cup hot water

Add all dry ingredients. Slowly mix in oil eggs milk and vanilla. Mix coffee and hot water. Add to batter. Bake at 350°F. until done.

Mary Petersheim
Age 13
Christiana, Pa.

PUMPKIN CAKE

- 3 cups granulated sugar
- 4 eggs
- 1 cup shortening
- 4 cups flour
- 1 teaspoon salt
- 4 teaspoons baking soda
- 4 cups pumpkin

Pumpkin should be fairly stiff with no juice. Combine all ingredients. Bake at 350°F. for at least one hour.

Esther Petersheim
Age 12
Christiana, Pa.

SWEET GERMAN CHOCOLATE CAKE

- 1 package (4 ounces) German sweet chocolate
- ½ cup boiling water
- 1 cup butter or margarine
- 2 cups granulated sugar
- 1 teaspoon vanilla
- 2½ cups sifted cake flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 4 egg whites
- 4 egg yolks
- 1 cup buttermilk

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add to chocolate. Add yolks, one at a time, beating well after each. Blend in vanilla, sift flour, soda, and salt. Add alternately to chocolate with buttermilk. Beat well after each addition. Whip egg whites until stiff. Fold into batter. Pour into three 8 or 9 inch layer pans that are lined on the bottom with paper. Bake at 350°F. for 40 minutes. Cool. Frost tops with coconut pecan frosting which follows.

Marianne Fisher
Age 8
Narvon, Pa.

COCONUT PECAN FROSTING

- 1 cup evaporated milk
 - 1 cup granulated sugar
 - 3 egg yolks slightly beaten
 - ½ cup butter
 - 1 teaspoon vanilla
 - 1½ cup flake coconut
 - 1 cup chopped pecans
- Combine milk, sugar, yolks, butter and vanilla.

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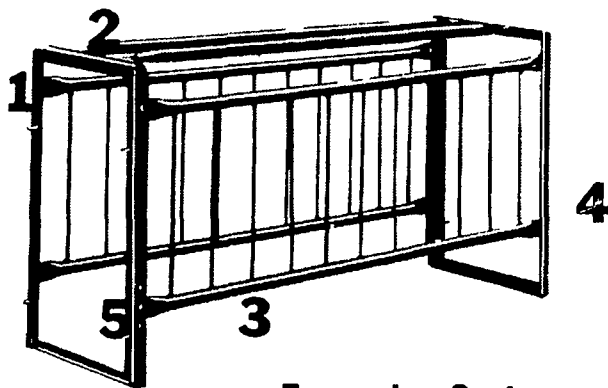
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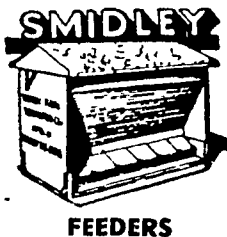
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