

Junior Cooking Edition

(Continued from Page C10)

RASPBERRY TART

1 pint canned or fresh raspberries
1 cup sugar
1½ tablespoons flour
1 cup whipping cream
2 tablespoons powdered sugar
½ teaspoon vanilla

Rub canned or freshly cooked raspberries through a fine sieve to remove seeds. Add sugar and bring to a boiling point. Add ¼ cup water to flour and make a smooth paste. Stir flour paste into hot berries and cook until thickened. Pour mixture into unbaked crust and bake at 400° F. until crust is browned, about 35 minutes. Before serving, top with whipped cream to which powdered sugar and vanilla have been added. Makes 1 9-inch pie.

Linda Kramer, Age 15, Reinholds

APPLE NUT CAKE

1¾ cups sugar
1 cup vegetable oil
2 cups flour
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon baking soda
2 cut up apples
3 eggs

1 teaspoon vanilla

Topping:

½ cup sugar

1 teaspoon cinnamon

½ cup chopped nuts

Beat eggs and sugar until creamy. Add oil and beat. Add flour, soda, salt, cinnamon and vanilla. Fold in apples and nuts. Bake at 350° F for 45 minutes in an 8x12 inch loaf pan.

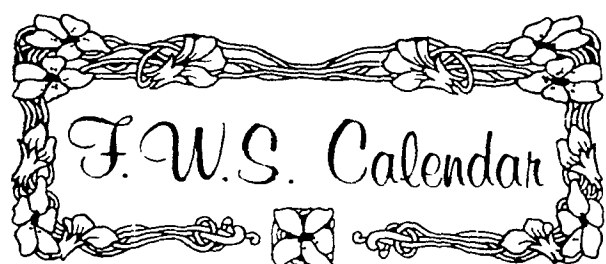
Steven Beiler, Narvon

CHERRY PUDDING

1 cup sugar
3 tablespoons butter
2 cups sour cherries
2 cups flour
1 teaspoon soda
1 cup sweet milk

Cream sugar and butter. Add cherries. Stir in flour and soda and milk. Bake at 350° F until a silver knife inserted in the middle comes out clean.

Katie Blank, Age 10, Ninepoints



F.W.S. Calendar

Saturday, July 12
Lancaster Co Society 6
meets at 2 p.m. at
Heisey's cottage, Mt
Gretna

Sunday, July 13
Lancaster Co Society 19
holds a picnic at the
Landisville Tea Room, 1
p.m.

Tuesday, July 15
Berks Co Society 6 meets at

the home of Cindy
Hetrick

Dauphin Co Society 16
meets at the home of
Marian Messick for
sewing for the home
program by Patricia
Huff

Thursday, July 17
Lancaster Co Society 15
meets at 1 p.m. at the
home of Emily Reath

Recipe Swap

Today we're swapping spaghetti recipes. These recipes are for a spaghetti sauce made in large quantities. So get out the bread sticks and the salad, we're going to gorge tonight.

SPAGHETTI SAUCE

2½ cups onion, finely chopped
1 cup Crisco
4 pounds ground beef
4 cloves garlic, minced
4 4-ounce cans mushrooms, sliced or pieces
4 1-pound cans (8 cups) tomatoes
4 8-ounce cans tomato sauce
4 6-ounce cans tomato paste
2 tablespoons salt
2 teaspoons oregano
1 teaspoon pepper
½ teaspoon basil
½ teaspoon thyme
4 cups (1 pound) cheese, freshly shredded

Cook onion until tender in melted Crisco. Add ground beef and cook until browned. Add remaining ingredients except cheese. Cover and cook over moderately low heat about 1 hour. Stir in cheese and heat until melted.

Miriam Boyle, Elizabethtown

SPAGHETTI SAUCE

1 bushel tomatoes
2 stalks celery
24 onions
2 cups sugar
½ cup salt
½ teaspoon paprika
½ pound margarine
1 cup cornstarch

Boil the tomatoes, celery and onions until soft and put through a sieve. Let stand and drain the water off. Add the remaining ingredients and bring to a boil. Add the cornstarch mixed with a little water to thicken. Boil and can.

Susan Miller, Quarryville

SPAGHETTI SAUCE

1 basket tomatoes
1 pint vegetable oil
3 pounds onions
3 tablespoons minced garlic
4 hot peppers
1 cup sugar
½ cup salt
2 tablespoons oregano
1 teaspoon sweet basil
4 12-ounce cans tomato paste

Place all the ingredients into the blender and blend into a paste. Pour into a pan, stir to mix and simmer for 1½ hours. Can. Makes 11 quarts.

Mrs. Raymond Wenger, Lititz

QUESTION: I'd like a recipe for a wet-bottom shoofly pie.

Donna Moyses, Wellsboro

CHEESE

Meat firm owners sentenced for fraud

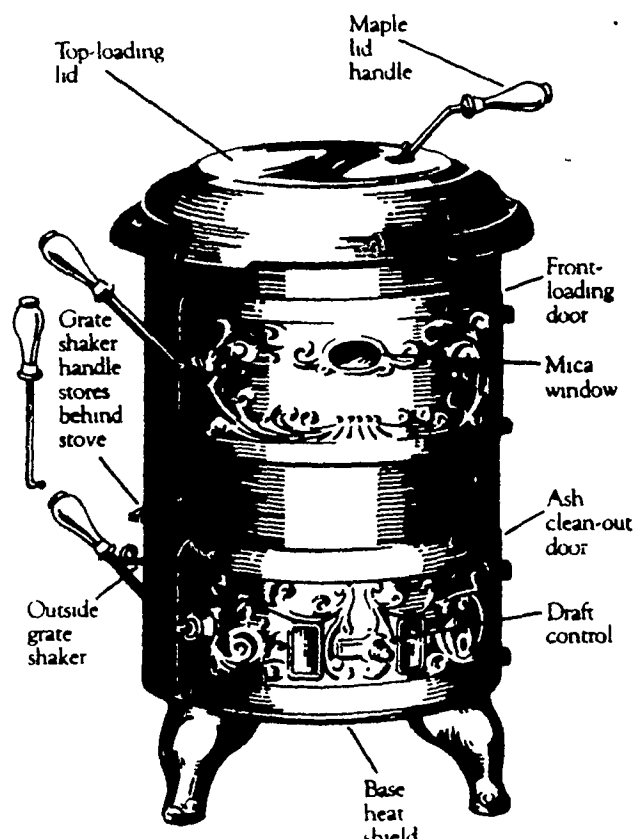
SPRINGFIELD, MASS. — Springfield Beef Co., 55 Avocado St., Springfield, Mass., and its owners were sentenced to prison terms and fines in U.S. District Court, Boston, on June 24, after pleading guilty to misbranding meat with intent to defraud in 1978 and 1979.

Assistant Secretary of Agriculture Carol Tucker Foreman said the firm and its owners — Joseph Lavin, 41 Wilken Dr., and his

brother, Louis Lavin, 22 Pine Wood Dr., both of Long Meadow, Mass. — pleaded guilty to six counts involving wire fraud, misbranding and possession and use of counterfeit U.S. Department of Agriculture grading devices.

Judge Frank H. Freedman fined the company \$10,000 and sentenced each of the Lavins to two years in jail of which six months must be served, two years' probation, and fines of \$5,000 each.

Introducing — Penn Coal Stove



Specifications . . .

Diameter	18"	Coal capacity	35 to 40 lbs
Height	30"	Maximum heat output	60,000 BTU's
Height to flue top	25"	Burn time	14 to 18 hours
Flue collar size	6"	Recommended fuel	Anthracite coal
Flue exit	Rear		

•IN STOCK FOR IMMEDIATE DELIVERY•

Bowman's Stove Shop

R D 3, Napierville Road Ephrata, PA 17522

Follow the signs from the light at Hinkletown

Tues. Wed. Sat 9-5
Thurs. Fri 9-9

Closed Monday

717-733-4973

Financing Available



STOLTZFUS MEAT MARKET

RETAIL MEAT MARKET

CORN FED BEEF

- FRESH CUT BEEF & PORK
- FRESH EGGS RIGHT FROM THE FARM

★ OUR OWN COUNTRY CURED HAMS, BACON AND SWEET BOLOGNA

Orders Taken For Beef Sides, Wrapped And Ready For Your Freezer

Attention Farmers:
We Do Custom
Beef Slaughtering

PH: 768-7166

Directions: 1 block east of Intercourse on Rt 772
Reg. Hours. Thurs. 9-5, Fri 9-8, Sat 8-5

Sealcrete can paint your farm buildings quickly and inexpensively...

Call for Free estimate

Contact

Paul Root Salesman

Seal Crete, Inc.

RD2, Ephrata, PA
717-859-1127

HYDRAULIC AERIAL EQUIPMENT