

BARN PAINTING
Call Us Now
For Free
Estimates

PHARES S. HURST
RD 1, Box 420
Narvon, Pa 17555
215-445 6186

BRUNING Paint
Company

GARBER OIL CO.
TEXACO
Fuel Chief
HEATING OIL
OIL HEATING EQUIPMENT
AIR CONDITIONING
MOUNT JOY, PA
Ph 653-1821

Home On The Range

(Continued from Page C6)

BANANA CREAM PIE

- 3/4 cup sugar
- 3 tablespoons cornstarch
- 1/2 teaspoon salt
- 3 cups milk
- 3 beaten egg yolks
- 1 tablespoon butter
- 1 teaspoon vanilla
- 2 bananas
- 1 baked pie shell

On the stove, heat the sugar, cornstarch, salt and milk. Add the egg yolks, butter and vanilla. In a prepared pie shell, slice the bananas. Pour the pudding mixture over and chill at least 1 hour.

Mrs. Ray Seidel, Lenhartsville

OLD FASHIONED CUSTARD PIE

- 3 cups milk
- 1/2 cup sugar
- 1/2 teaspoon salt
- 3 eggs
- 2 tablespoons flour
- 1/4 teaspoon nutmeg
- 1 9-inch pie shell

Mix the sugar and flour, then add the beaten egg. Bring the milk to the boiling point and pour it gradually into the egg flour mixture. Pour the mixture into the unbaked pie shell and add the salt. Sprinkle nutmeg on the top. Bake in 350° F. oven for 45 minutes.

Edna Brubaker, Denver

KEY LIME PIE

- 1 3-ounce package lime gelatin
- 1 cup boiling water
- 1-2 teaspoons grated lime rind
- 1/2 cup lime juice
- 1 egg yolk well beaten
- 1 1/2 cups sweetened condensed milk (14-ounce can)
- 1 teaspoon aromatic bitters
- 1 egg white
- few drops green food coloring, optional
- 1 baked 9-inch pie shell, cooled

Dissolve the gelatin in boiling water. Add the lime rind and juice. Pour slowly into the beaten egg yolk, stirring constantly. Add the condensed milk and bitters. Chill until slightly thickened. Beat the egg white until stiff peaks form. Fold into the gelatin mixture and add food coloring. Pour into a pie shell. Chill until firm, about 3 hours. Garnish with lime slices or whipped topping.

Mrs. Caleb Stauffer, Ephrata

CHERRY CREAM PIE

- 2 baked 9-inch pie shells
- 1 quart milk
- 1 cup sugar
- 2 egg yolks
- 4 tablespoons Clear Jel
- 1/2 teaspoon salt
- 2 tablespoons butter
- 1 teaspoon vanilla
- cherry pie filling
- whipping cream

Put 3 cups of milk and sugar on the stove to heat. Beat egg yolks and add the Clear Jel, salt and remaining milk to the mix to make a smooth paste. Add the paste gradually to scalded milk. Continue stirring until it boils. Remove from the heat and add butter and vanilla. Pour into pie shells. When cold, top with cherry pie filling and garnish with whipped cream.

Rosene Zimmerman, East Earl

COCONUT CUSTARD PIE

- 1 9-inch baked pie crust
- 1/2 cup sugar
- 4 tablespoons flour
- 2 egg yolks
- dash of salt
- 1 1/2 cups milk
- 1 teaspoon butter
- 1 teaspoon vanilla
- 1/2 cup coconut
- 2 beaten egg whites

Combine the sugar, flour, egg yolks, salt and milk in a saucepan and cook over medium heat until thickened. Remove from heat and add the vanilla and butter. Fold in the coconut and the egg whites. Pour into the prepared crust and bake at 350° F. until brown, about 30 minutes.

Mrs. Earl Leary, Perkiomenville

CHEESE CUSTARD PIE

- 2 cups cottage cheese
- 1/4 teaspoon salt
- 3 tablespoons flour
- 3 cups confectioners sugar
- 4 egg yolks
- 2 cans evaporated milk
- 1 can water
- 4 egg whites

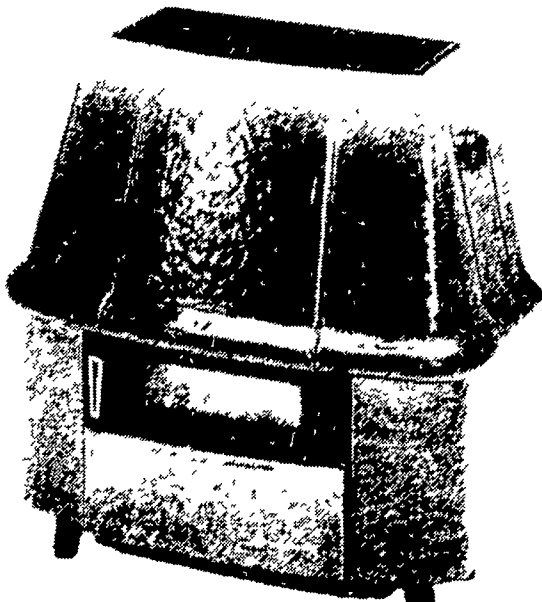
Mix the cheese, salt, flour, sugar, egg yolks, milk and water in the blender or with a mixer. Beat the egg whites and fold into the mixture. Pour into 3 9-inch pie shells and bake at 400° F. about 45 minutes.

Mrs. Earl Leary, Perkiomenville

(Turn to Page C10)

Coziness, Elegance, Economy, Efficiency

KOPPE



THE FINEST AVAILABLE

- Wood & Coal
- Automatic Control
- Ceramic Tile
- 90 Hr. Burn Time

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
Monday - Appointment Only



717-733-4973

Financing Available



ENERGY
HYDRAULICS

We Now Stock The

BOLSTER HOISTS

WITH

**PATENTED ENERGY LINKAGE
FOR YOUR FARM WAGON**

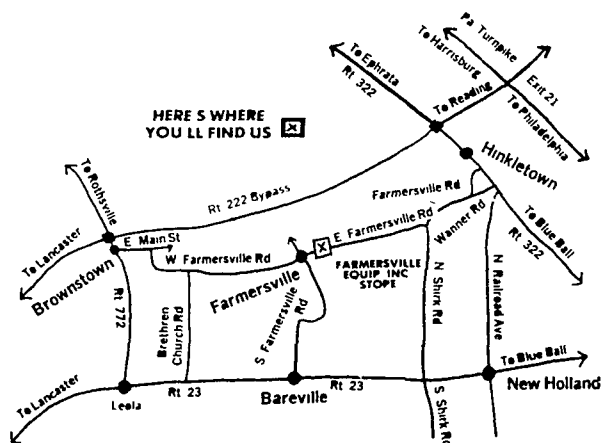
Model
HBH-6A

- Heavy Duty - 6 Ton Capacity Lift
- 7 Ft. From Bolster To Wagon Box
- Mounting Brackets Included
- 6" Hydraulic Cylinder
- Use with Tractor Hydraulic

\$395⁰⁰

COMPLETE

See The New **TRAIL MATE**
SHOCK ABSORBING HITCH
For Your Pickup Only **\$46⁹⁵**



FARMERSVILLE EQUIPMENT INC.

RD 4, Ephrata, PA.

717-354-4271

HOURS: Mon., Tues., Wed. & Fri. 7:30 AM to 5 PM; Thurs. to 9 PM; Sat. till 3 PM