Home On The Range

(Continued from Page C6)

MAHOGANY CHIFFON CAKE

3/4 cup boiling water ½ cup cocoa

13/4 cups Softasilk flour

13/4 cup sugar

1½ teaspoon soda

1 teaspoon salt

½ cup vegetable oil

7 unbeaten egg yolks (medium) 2 teaspoons vanilla

1 cup egg whites (7 or 8) ½ teaspoon cream of tartar

Heat oven to 325 degrees. Combine boiling water and cocoa, let cool. Blend flour, sugar, soda and salt in bowl. Make a well, add oil, egg yolks, vanilla and cocoa mix-ture. Beat until smooth. Measure egg whites and cream of tartar into large mixing bowl and beat until very stiff. Pour egg yolk mixture in thin stream over entire surface of egg whites, gently cutting and folding in with rubber spatula until completely blended. Pour into ungreased 10" tube pan. Bake at 55 minutes at 325 degrees, then at 350 degrees for 10-15 minutes. Invert. Let hang to cool.

Mrs. David Blank, Kinzers

GLORIFIED GINGERBREAD

½ cup shortening

1 cup sugar

2 cups all-purpose flour ½ teaspoon ginger

½ teaspoon cinnamon

1 egg, beaten

2 tablespoons molasses

½ teaspoon salt

1 teaspoon soda

1 cup buttermilk or sour milk

Sift flour, measure and add spices. Sift again. Rub fat into dry ingredients to make fine crumbs. Take out ½ cup crumbs to spinkle over the top of the mixture. To the remaining crumbs, add the egg, molasses, salt, soda, and sour milk. Beat until the ingredients are well blended and batter is smooth. Pour into greaded, waxed-paper-lined pan. Sprinkle with crumbs. Bake at 350 degrees for 45 minutes. Makes an 8"x 8"x 11/2" cake.

Weaver B. Shirk, Ephrata



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HOT MILK SPONGE CAKE

4 eggs, large

1½ cups granulated sugar 2 cups cake flour

2 teaspoons baking powder 1 cup milk

Beat 4 large eggs on high speed in small mixer bowl for about 5 minutes, until thick and creamy. Add granulated sugar and continue beating for five minutes more. Pour into large bowl, add two cups cake flour and the baking powder. Fold into egg mixture. Add the milk which is boiling hot. Mix in gently. Bake in 2 8" or 9" layer cake pans or 1 9"x13" pan. May be cooled and iced or served warm with fruit and milk.

Alta M. Sauder, New Holland

Grange takes over

film foundation

WASHINGTON, D.C. -Edward Andersen, Master of the National Grange, announced here recently the acquistion of the Farm Film Foundation by the National Grange.

The 34 year old Foundation serves as a film distribution center for educational and informational films related to agriculture and rural communities.

Andersen said the name has been changed to Grange-Farm Film Foundation and will operate out of Grange headquarters at 1616 H St. NW, Washington, D.C. 20006.

He also announced that

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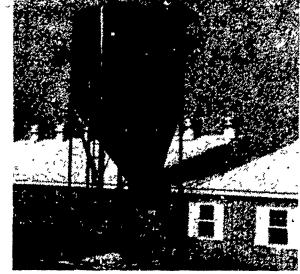
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Lloyd H. Kreider, Auct.

William Steel will be the new Director of the Foundation replacing Dana Bennett who announced his retirement recently.





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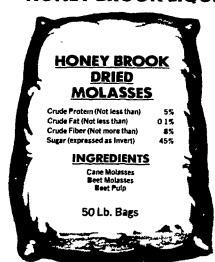
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