

Chocolate yummys

(Continued from Page B6)

DOUBLE CHOCOLATE SHAKE

1 c. cold milk
2 T. chocolate syrup
1 scoop chocolate ice cream
Put in blender. Blend for 10 seconds or until smooth. Makes 1 drink.

Rosanna Weaver, Hamburg

CHOCOLATE FUDGE

3 c. sugar
1 T. corn syrup
3 squares unsweetened chocolate
1 c. milk
3 T. shortening
1/2 t. vanilla

In a large saucepan, combine sugar, corn syrup, chocolate and milk.

Bring to boil and cook to the soft ball stage. Remove from heat and stir shortening and vanilla. Cool slightly without stirring. Then beat until fudge is thick and creamy. Four into 8-inch greased pan. When cool, cut into squares.

Mrs. Charles Biehl, Mertztown

BIT O' CHOCOLATE CAKE

Cake:
6 eggs, separated
1 c. granulated sugar
1 sq. unsweetened chocolate, grated
1 t. vanilla extract
3/4 c. sifted cake flour
1 t. baking powder

1/4 t. salt

Filling and Frosting:
1 1/2 t. unflavored gelatin
6 T. cold water
1 1/2 c. whipped cream
3 T. powdered sugar
1 t. vanilla extract
chopped pecans, if desired

Preheat oven to 350 degrees. For cake, line two 9-inch round cake pans with waxed paper; butter, paper and sides of pan. Beat egg whites in large mixing bowl on high speed of mixer until soft peaks form.

Gradually add sugar. Continue beating until stiff. Fold in chocolate. Beat egg yolks in small mixing bowl on high speed of mixer until thick and lemon colored. Fold egg yolk mixture into egg white mixture; fold in vanilla. Sift together flour, baking powder and salt. Add dry ingredients in thirds to egg mixture, folding gently after each addition. Divide batter evenly between 2 pans. Bake 20 to 25 minutes, or until wooden pick inserted in center comes out clean. Let cool in pans 10 minutes. Remove to wire racks to cool completely. For filling and frosting, sprinkle gelatin over water to soften. Heat over low heat, stirring constantly, until dissolved. Cool to room temperature. Whip cream until stiff peaks form. Fold in sugar and vanilla, then gelatin mixture. Spread filling between layers, on

top and sides of cake. Sprinkle top with chopped pecans. Refrigerate until ready to serve or overnight.

United Dairy Association

Following are answers to a Cook's Question Corner request for canned tomato recipes:

ZUCCHINI SOUP

1 lb. ground meat
2 c. celery, cut
2 lb. zucchini or other summer squash, cut into cubes
1 c. chopped onion
2 qt. canned tomatoes, cut up
2 t. salt
1 t. Italian seasoning
1 t. oregano leaves
2 t. sugar
1/2 t. basil leaves
1 green pepper, cut into 1/2 inch squares

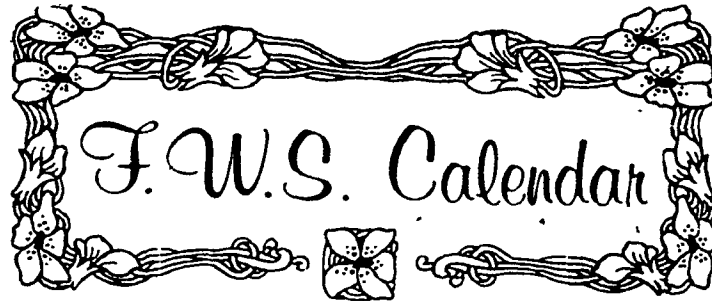
Brown meat in a large Dutch oven. Add celery; cook over medium heat for 10 minutes. Add zucchini, onion, tomatoes, and seasonings; cook over low heat 30 minutes. Add green pepper; cover and simmer 10 minutes. Makes 10 to 12 servings.

Martin Roy, Warrenton, VA

SPAGHETTI SAUCE

To one quart drained tomatoes add:
1 envelope Spatini spaghetti sauce mix
1 6-oz. can tomato paste
oregano to taste
salt and peper

Simmer for 5 to 10 minutes and pour over cooked spaghetti. If your family objects to seeds in spaghetti sauce, just run through food mill after draining tomatoes. Onions, green pepper, and fried hamburger or sausage can be added.
Carol Ulrich, Allenwood



Saturday, August 14

Lancaster Society 19 meets for a trip to the Gettysburg Horse Farm

Lancaster Society 2 meets for their annual picnic at Ruhl's Grove

Lancaster Society 25 meets for a fashion show by the 4-H club

Monday, August 16

Lancaster Society 31 meets for a walking tour of Lancaster County

Thursday, August 19

Lancaster Society 15 meets for a family picnic at Huffnagle Park
Lancaster Society 30 meets at Three Little Bakers Dinner Theatre

Saturday, August 21

Lancaster Society 18 meets for a food sale

Lancaster Society 31 meets with Ned Foltz for pottery

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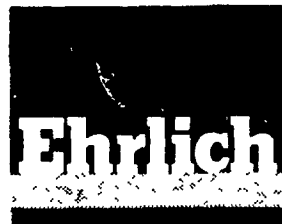
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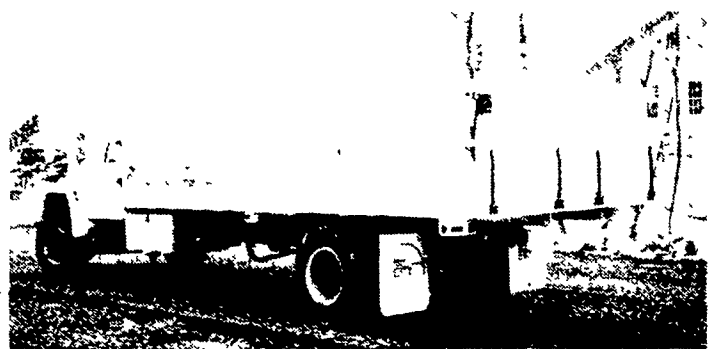
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