

## After school snacks

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### CHOCOLATE RIPPLE CAKE

1 c. soft butter  
2 c. sugar  
3 eggs  
1 1/2 t. vanilla  
3 c. sifted flour  
2 t. baking powder  
1/2 t. salt  
1 c. milk  
3/4 c. chocolate syrup  
1/4 t. baking soda

Cream butter and sugar together till light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla. Sift dry ingredients together, add alternately with milk, beat until smooth. Pour 2/3 of batter into greased and floured tube pan.

Combine chocolate syrup and soda, lightly blend with remaining batter. Pour over batter in pan, do not mix. Bake 45 minutes at 350 degrees; then place aluminum foil over top of pan. Bake 25 minutes longer. Cool completely before removing from pan. Do not invert.

Naomi Blank, Kinzers

Following are three recipes submitted for Cook's Question Corner. Two are delicious-sounding recipes for pumpkin cakes and the other is a fruit pie filling.

### PUMPKIN CAKE

3 c. all-purpose flour  
1 1/2 c. sugar  
1 1/4 c. salad oil  
3 1/2 t. cinnamon  
2 t. baking soda  
2 t. baking powder  
1 t. salt  
4 eggs  
one 16-oz. can pumpkin  
1 c. chopped nuts

Preheat oven to 350 degrees. In large bowl, measure all ingredients except nuts. With mixer at low speed beat ingredients until just mixed. Increase speed to high and beat 5 minutes, occasionally scraping bowl with rubber spatula. Stir in nuts. Pour batter into 10-inch tube pan.

Bake one hour or until toothpick inserted in center of cake comes out clean. Cool cake in pan on wire rack 10 minutes. Remove from pan and cool completely. Frost cake with cream cheese frosting which is a smooth compliment to this cinnamon spiced cake. It is easily mixed and keeps well.

Eleanor Soulagnet

### PUMPKIN CAKE

3 c. flour  
3 c. granulated sugar  
2 c. cooked pumpkin  
1 1/2 c. salad oil  
2 t. baking soda

2. baking powder  
2 t. cinnamon  
4 eggs  
3/4 c. walnuts or raisins  
Mix sugar and oil. Sift dry ingredients together. Add sugar and oil mixture. Mix well. Add eggs and mix well. Add pumpkin, walnuts.

Bake in loaf pan at 350 degrees for 35 to 60 minutes or until it is done.

Mrs. Charles Biehl

### FRESH FRUIT PIE FILLING

1/2 c. granulated sugar  
1/2 c. water  
1/4 t. salt  
1 t. lemon juice  
1/4 c. clear jell  
1/2 c. water  
1/2 c. light syrup  
3 c. fruit

Heat sugar, 1/2 c. water, salt, and lemon juice. Remove from heat. Make a paste with the clear jell and 1/2 c. water. Stir into heated mixture and bring to a boil. Mixture will be very thick. Remove from heat and stir in syrup. Cool and add 3 c. fresh or frozen fruit. For sour cherries add 1/4 c. more sugar and add 1/2 t. red food coloring. Makes 1 quart pie filling. May also be canned by cold packing in jars for 20 minutes.

After being canned a few months, the clear jell will divide itself, but after being heated or baked in the pie it will turn out new again.

Aquillas Peachey, McAllisterville

## Ida's Notebook

Ida Risser



One of the interesting places that my husband and I visited in Iowa this summer was the Amana Colonies. There were seven villages in close proximity.

This group of people came from Germany in 1842 and settled near Buffalo, N.Y., having broken away from the Lutheran Church. They believed that God could communicate to his followers through an individual the same as he did in the days of the prophets. As their community grew and the price of land soared, they felt a need to move west in order to remain apart from "worldly" influences.

Thus it came about that they eventually purchased 26,000 acres in Iowa. They lived a communal life and worked the fields and all ate at a common table.

In order to sell their products and meet the needs of the community, they established woolen mills, flour mills, lumber and brick yards and a calico works. Each village had their own tinsmith, cobbler, tailor, carpenter, harness-maker, furniture-maker, butcher,

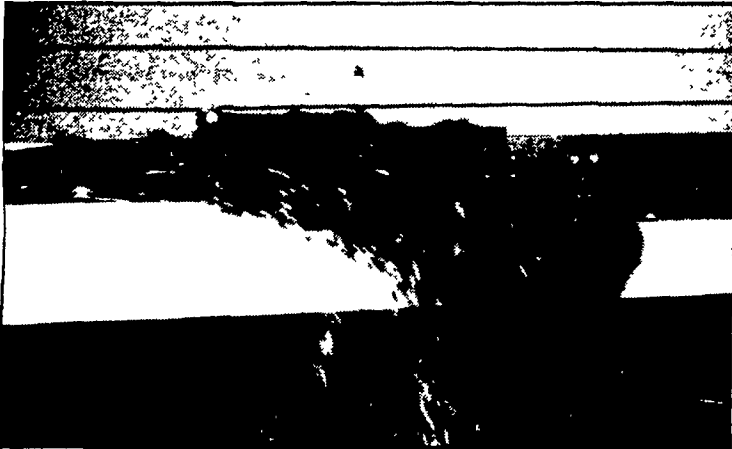
baker and basket-maker. These crafts were passed down from one generation to another.

The women worked and prepared three meals and two lunches each day for the community members. The children attended the village school six days a week all year-round.

Then something happened in 1932. Due to the depression and dissatisfaction among members, they abandoned their communal lifestyle and formed a profit-sharing corporation. They received wages and owned their own homes and ate in their own family kitchens. Their products are accepted as excellent and today they sell woolens, furniture, smoked meats, and also major appliances such as food freezers, refrigerators and air conditioners.

They no longer attend church services 11 times a week, although they still wear dark suits and the traditional black cap, shawl and apron to services each Sunday morning.

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