

Cakes warm the weather

(Continued from Page B6)

MARBLE CAKE

Sift together:
 4 1/2 c. flour
 3 c. sugar
 7 t. baking powder
 1/4 t. salt
 Add:
 1 c. shortening
 2 c. milk
 2 t. vanilla
 Beat 2 minutes and add 8 large egg whites.
 Pour 2/3 of batter into second bowl.
 To remaining, add:
 1/2 c. cocoa
 1/2 t. baking soda
 4 T. warm water
 1/3 t. red food coloring
 Pour, then alternate layers of batters into greased and floured tube pan. Bake at 350 degrees for 25 to 30 minutes or until done. Cool. Frost.
Phebe Rudolph, Carlisle

APPLESAUCE CAKE

4 c. flour, sifted
 4 t. soda
 2 t. cinnamon
 1/2 t. nutmeg
 1/2 t. cloves
 2 T. cocoa
 1 1/4 t. salt
 1 c. vegetable oil
 2 c. sugar
 3 c. unsweetened applesauce, heated
 1/2 c. raisins
 1/2 c. chopped nuts
 In large bowl, combine oil and sugar. Beat well. Stir in hot applesauce. Add dry ingredients, which have been sifted, blending well. Stir in raisins and nuts. Turn batter into two greased 9x9x2 cake pans. Bake at 400 degrees for 15 minutes and reduce heat to 375 degrees and bake 15 minutes longer. Let stand 5 minutes. Remove from pans then frost with caramel frosting when cool.
Mrs. Paul Brubaker, Myerstown

PLUM CAKE

2 c. sugar
 3/4 c. oil
 1 t. red food coloring
 2 small jars baby food plums
 2 t. vanilla
 3 eggs
 1/2 t. soda
 dash of salt
 2 c. flour
 1 t. cinnamon
 1 c. chopped pecans, optional
 Mix all above very well. Bake for 1 hour in a greased bundt or angel food pan.
Catherine Peipock, Latrobe

JIFFY CHOCOLATE CAKE

3 c. flour
 6 T. cocoa
 1 t. salt
 2 c. sugar
 2 t. soda
 Mix these ingredients right in cake pan. Make three wells and add:
 2 t. vanilla
 2 T. vinegar
 2/3 c. salad oil
 Then pour 2 cups cold water over all and mix well. Bake at 350 degrees for 30 to 40 minutes. Cool and frost.
C. Sauder, Bolling Springs

ADA offers

cooking pamphlets

LANCASTER — The American Dairy Association and Dairy Council, Inc. from Syracuse, N.Y. is offering four pamphlets free of charge to anyone seeking delicious new dairy recipies.
 For each pamphlet, send a business size, stamped, self-addressed envelope and request whether you wish "Dollarwise Dinners," "Microwave Magic," "Sandwitchery," or "Count on Cheese," to Pamphlets, Room 601, 472 South Salina Street, Syracuse, N.Y. 13202.

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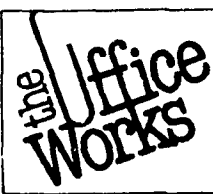
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Pa. Farm Museum to sponsor antiques lectures

LANCASTER — The Pennsylvania Farm Museum has announced a schedule for the 1983 Antiques Lecture Series at the Museum. The Series begins on Wednesday evening, March 2 and continues for four consecutive Wednesday evenings March 9, 16, and 23.

Scott T. Swank, deputy director for Interpretation of the Henry Francis du Pont Winterthur Museum, will deliver the first lecture, "Henry Francis du Pont and Pennsylvania German Folk Art," on March 2 at 8 p.m. He will focus on du Pont's dealer connections and the installation of the Fraktur and the Kershner rooms.

The second lecture will be held on March 9. Irwin Richman of Penn State Capitol Campus, will speak on "Arthur Armstrong, A Pennsylvania Regional Painter."

Richman will also include some discussion on Jacob Eichholtz.

On March 16, William Stahl, in Charge of American Decorative Arts and Furniture, Sotheby Parke Bernet, will speak on American furniture and the marketplace.

Pennsylvania bedcoverings is the subject of the final lecture in the series. On March 23, Patricia T. Herr will speak on the various bedcoverings used in Pennsylvania.

Each lecture will begin at 8 p.m. Admission is by ticket only; tickets are \$2 for each lecture. Tickets may be purchased at the Pennsylvania Farm Museum, Tuesday through Saturday 9 a.m. to 5 p.m. or Sunday, noon to 5 p.m., starting Feb. 16.

The lectures are sponsored by the Landis Valley Associates of the Pennsylvania Farm Museum. For further information, call the Farm Museum at 569-0401.



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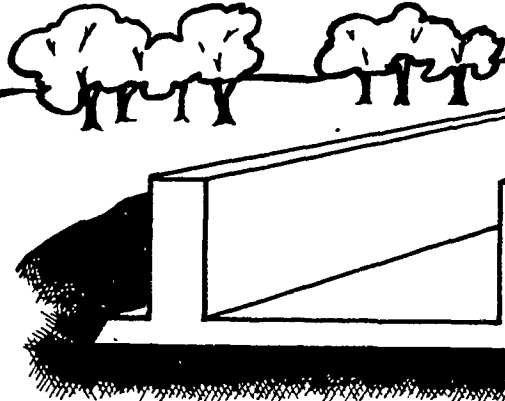
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