## KNOW YOUR EGGS

Egg graders refer only quality, explains Harold Neigh, Penn State extension marketing agent. Eggs which are labeled "AA" or "A" are of the best possible quality. They can be used for poach-ing, frying, and for baked food of all kinds. Size is not considered in grades since it does not affect quality.

"We Print Anything But Dollar Bills" --- 653-9661



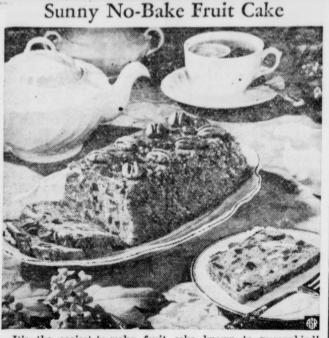


to "visit" all those you love . . and to stay, without ever outlasting your welcome . . . in a family group portrait by MOSE-MANN. Gather everyone together for a family portrait that will keep all of you together, always, wherever you are.

> **Great** for Christmas Greetings, too!

# **Mosemann Studio**

7 East Rapho Street MANHEIM, PENNA. Phone 665-2374



It's the easiest-to-make fruit cake known to womankind! Called "Sunny No-Bake Fruit Cake," the secret of simplicity is the packaged graham cracker crumbs which are used as the base and require no additional baking. The whole pecans are cut when you slice the cake, making each piece look as pretty as a magazine ad. And, a new ingredient idea is aromatic bitters that give a gourmet flavor, par excellance, the easy way. Wrap your cake in foil and store in the refrigerator to keep it fresh and flavorful. Here's your easy, new recipe: and flavorful. Here's your easy, new recipe:

## Sunny No-Bake Fruit Cake

1 14-oz. can sweetened condensed milk 3 tablespoons lemon juice 2 tablespoons aromatic bitters 1 1-lb. jar mixed candied fruits

1 cup whole pecans

1 3<sup>1</sup>/<sub>2</sub>-oz. can flaked coconut
1 3<sup>1</sup>/<sub>2</sub>-oz. can flaked coconut
4<sup>1</sup>/<sub>2</sub> cups Sunshine Packaged Graham Cracker Crumbs
<sup>1</sup>/<sub>2</sub> cup dark corn syrup
Optional: whole candied cherries whole pecans

Place milk in large bow<sup>1</sup>; stir in lemon juice, aromatic bitters, mixed fruit, pecans and coconut. Gradually add crumbs, working to a stiff mass. Turn into a 9'x5'' or 8''x4'' loaf pan, lined with two thicknesses of waxed paper; pack firmly. Cover tightly with foil and refrigerate for about 18 hours. Remove cake from pan and peel off paper. For a pretty glaze, bring corn syrup to a rolling boil, reduce heat and continue boiling for about  $\frac{1}{2}$  minute. Remove from heat and cool slightly; brush over top and sides of cake. Optional: decorate with cherries and whole pecans. Refrigerate until needed.

# News Notes from E'town

John J. Kane, 35, Philadel phia Department of Public phia, has been appointed to Health. He also served in the succeed Barry R. Evans as borough manager for Elizabethtown ty

Kane will start work Monday at a salary of \$7,000. Ev-ans resigned to accept a new position.

Kane since 1962 has been Come in today or call for an appointment administrative assistant to the director of the Philadel-

planning section of the city's Department of Public Proper-A 1951 graduate of LaSalle

College, Kane majored in business administration and industrial management. He is completing graduate work for his master's degree at Fels Institute of Local and State Government, University of Pennsylvania.

Kane worked for the Stetson Hat Co. from 1952-55 and for Franklin Research from 1956-61.

Harvest Gueen Miss Marcia Raffensperger, 17, daugher of Mr. and Mrs. W. W. Raffensperger, of 20 Foremans Road, was crowned Harvest Queen at the sixth annual Elizabethtown Area high school Harvest Hop on Saturday evening.

The Harvest Hop is held annually to honor senior members of the football and hockey teams and the cross country team. The dance is sponsored by the Student Council.

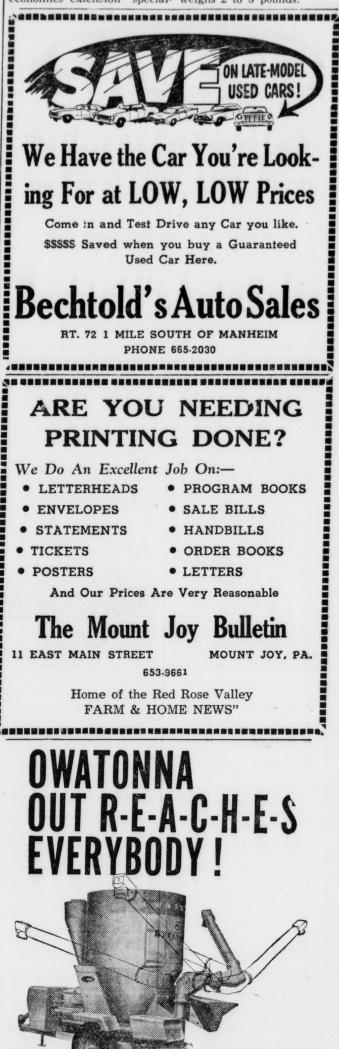
### SLAUGHTER NO-PROFIT COWS

Culling unprofitable cows is good business anytime, says Stephen B. Spencer, exten-sion dairy specialist, and November is an excellent time to give those milk pro-

Wednesday, November 13, 1963 SMOKED PORK BUTT ist. This compact piece of

A smoked pork shoulder boneless, rolled pork is ecobutt, sometimes called "cot- nomical, easy to prepare, and tage roll", is always a good similar to smoked ham in buy, points out Catherine flavor and appearance. A Love, Penn State consumer boneless pork butt usually economics extension special-weighs 2 to 3 pounds.

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