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Arnolds, Naces give Hawaiian luau feast

by Hazel Baker

A Hawaiian Luau is an impressive feast of Old Hawaii. The menu could include various dishes, but the meat is pig baked on a spit most of the day with an apple in its mouth and careful basting so that it is savory, well and evenly done and appealing to the eye.

Just as a celebration was held in Columbia Saturday night at the home of Mr. and Mrs. Paul Nace Jr., with Mr. and Mrs. Glen Arnold, Maytown, as co-hosts.

The menu for the thirty-two invited guests included Hawaiian fruit bowl, roast stuffed pig, gingered cucumber slices, coconut sweet potatoes and Island Dream Pie.

The food was served on a floor table by the pool and guests wore Hawaiian attire. The centerpiece was carved of Monkey pod wood, famous on the Island of Maui where the trees are plentiful. Palms completed the setting, and strains of the Hawaiian Wedding Song put the guests in the South Pacific mood.

The fruit bowl was served in the number one export of the Islands, pineapples. Cut halves and cored, the pineapples were then filled with a mixture of tropical fruits cut to bite size. The pig and stuffing, coconut

sweet potatoes, gingered cucumber slices, and the highlight of the feast, Island Dream Pie was served as dessert. At the proper moment guests could shed their costumes and take a dip in the pool.

Here is the incredible recipe for:

Island Dream Pie

- 1 cup vanilla wafer crumbs (about 24)
- 1/2 cp. chopped macadamia nuts or pecans
- 1/4 cp. butter or margarine, melted
- 2 medium bananas cut up
- 1/2 cp. light rum
- 1 Tbls. fresh lemon juice
- 1/4 cp. sugar
- 1 envelope unflavored gelatin
- 3 egg yolks
- 2 Tbls. banana liqueur
- 3 egg whites
- 1/4 Tsp. cream tartar
- 1/4 cp. sugar
- 1 cp. whipping cream, whipped
- mint sprigs
- banana slices
- heat oven to 350°

Mix wafer crumbs, macadamia nuts and butter. Press mixture firmly against bottom and sides of 9 inch pie plate. Bake 10 minutes; cool.

Place bananas, rum and lemon juice in blender; cover. Blend on low speed until smooth.

Mix 1/4 cp. sugar and the gelatin in small saucepan. Beat in egg yolks; stir in 1/2 cp. of the rum mixture. Heat, stirring constantly, until it thickens.

Stir in bananas liqueur and remaining rum mixture. Refrigerate until mixture mounds when dropped from a spoon.

Beat egg whites and cream of tartar until foamy. Beat in 1/4 cp. sugar, 1 Tbls. at a time; beat until stiff and glossy. (Do not overbeat).

Fold bananas and mixture into meringue; fold in whipped cream.

Pile into pie shell. Refrigerate until set. Spread with additional whipped cream if desired.

Garnish with mint and banana slices. Sprinkle additional vanilla wafer crumbs if desired.

The guests included, in addition to the hosts: Master Michael Abel and Paul Nace Sr., Columbia; Mr. and Mrs. Harold Frey and Dr. and Mrs. Robert Lombard, Marietta; Mr. and Mrs. Leo Newcomb, Chicago, Ill; Mr. and Mrs. William Walsh, Louisville, Ken.; Mr. and Mrs. Marvin Leapman, Lancaster; Mr. and Mrs. James Drohan, Mr. and Mrs. Kenneth O'Reilly, Rodney Goodling, and Karen Greider, Mount Joy; Mrs. and Mrs. Ronald Johnson, East Earl; Mr. and Mrs. Paul Hamilton, Keith Arnold and Debra Arnold, Maytown; Earl Bradley, Mrs. Hannah Frantz and Mr. and Mrs. Robert Witmer, Elizabethtown. Also Mr. and Mrs. Paul Elvy, Elizabethtown.



Mrs. Paul Nace Jr., serves the Hawaiian Fruit Bowl to Mrs. Glenn Arnold, Kelly Nace, Glenn Arnold, Paul Nace Jr., and Jody Nace.

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