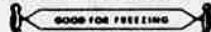


From Top, Left to Right: Irish Soda Bread, whipped butter, Gaelic Lamb Stew, and Farmer's Sunday Cake.

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

FARMER'S SUNDAY CAKE



TO PREPARE: 25 MIN. TO BAKE: 30-35 MIN.

- 2½ cups sifted cake flour
- 1½ teaspoons baking soda
- ¼ cup butter or margarine
- 1 teaspoon vanilla extract
- 1 tablespoon grated lemon peel
- ¼ cup sugar
- 2 eggs, well beaten (until thick and piled softly)
- 1 cup buttermilk
- 1 cup golden raisins
- ¼ cup diced assorted candied fruits
- ½ cup (about 15) chopped green maraschino cherries, drained

1. Grease bottoms only of two 8-in. round layer cake pans; line with waxed paper cut to fit bottoms; grease waxed paper.
2. Sift flour and baking soda together.

3. Cream butter, extract, and lemon peel together until butter is softened. Add sugar gradually, creaming until fluffy after each addition. Add beaten eggs in thirds to creamed mixture, beating well after each addition.

4. Beating only until smooth after each addition, alternately add dry ingredients in fourths and buttermilk in thirds to the creamed mixture. Finally, beat only until smooth (do not overbeat).

5. Mix fruit together and blend mixture into batter. Turn batter into prepared cake pans.

6. Bake at 350°F 30 to 35 min., or until a cake tester or wooden pick comes out clean when inserted in center of cake. Invert onto cooling rack; remove waxed paper, and turn cake, right side up. Cool completely.

7. When cooled, fill and frost cake with Lemon Butter Frosting. If desired, decorate with green cherries. (See photo.)

One 8-in. round layer cake

For Lemon Butter Frosting—Cream together ¼ cup butter or margarine, 1 teaspoon vanilla extract, and 1 teaspoon grated lemon peel until butter is softened. Add 2 cups sifted confectioners' sugar gradually, beating well after each addition. Add 1 tablespoon lemon juice and beat until of spreading consistency.

IRISH SODA BREAD

TO PREPARE: 20 MIN. TO BAKE: 35-40 MIN.

- 4 cups sifted flour
- 2 teaspoons baking soda
- 1½ teaspoons salt
- 2 tablespoons sugar
- ¼ cup butter or margarine
- ½ cup currants, plumped and drained
- ½ cup white vinegar
- 1 cup milk

1. Sift flour, baking soda, salt, and sugar together into a mixing bowl. Cut in the butter with pastry blender or two knives until mixture resembles coarse corn meal. Lightly mix in the currants.

2. Combine vinegar and milk. Add half of the liquid to dry ingredients; blend quickly. Add remaining liquid and stir only until blended.

3. Turn dough onto floured surface. Lightly knead dough about 10 times and shape into a round loaf (see photo). Place on greased baking sheet.

4. Bake at 375°F 35 to 40 min. Serve hot with whipped butter. 8 to 10 servings

Note: For extra flavor appeal, add 1 tablespoon grated orange peel when currants are added to the bread.

SHURE 'N' IT'S FOINE FOOD

As traditional as the shamrock are Gaelic Lamb Stew, Soda Bread, and Farmer's Sunday Cake, which readily make themselves at home on an American table. With the addition of a colorful and gay molded salad (to round out the menu), these Irish dishes will put a bit of that famous Irish charm into your St. Patrick's Day dinner.

Gaelic Lamb Stew

This stew is thinner in consistency than is customary. However, served in individual shallow bowls, the combination of well-seasoned broth with lamb and colorful vegetables makes a pleasing and hearty main dish.

TO PREPARE: 30 MIN. TO COOK: ABOUT 1 HR.

- 2 lbs. boneless lamb shoulder, cut in 1-in. cubes
- ¼ cup flour
- 2 teaspoons salt
- ½ teaspoon black pepper
- ½ teaspoon Accent
- 3 tablespoons fat
- 1 qt. water
- 1 tablespoon salt
- ¼ teaspoon black pepper
- 2 medium-size bay leaves
- 2 1-lb. cans green peas
- 3 cups diced potatoes
- 1½ cups small whole white onions
- 1½ cups sliced carrots

1. Coat lamb with a mixture of the flour, 2 teaspoons salt, ½ teaspoon pepper, and Accent. Heat fat in a large heavy sauce pot or kettle. Add meat and brown on all sides.

2. Add water, 1 tablespoon salt, ¼ teaspoon pepper, and the bay leaves to sauce pot. Cover and bring mixture to boiling; reduce heat to simmering and cook 30 min., stirring occasionally. (A few whole allspice may be added.)

3. Drain peas, reserving liquid. Add the pea liquid, potatoes, onions, and carrots to lamb mixture. Cover and again bring to boiling; reduce heat and cook slowly for 30 min., or until vegetables are tender, stirring occasionally.

4. Add peas to mixture and heat thoroughly. About 8 servings

Molded Pineapple-Vegetable Loaf

TO PREPARE: 30 MIN. TO CHILL: 4-5 HRS.

- 1 1-lb., 14-oz. can (about 8 slices) pineapple, drained (reserve sirup)
- 1 No. 2 can (about 2¼ cups) unsweetened pineapple juice
- 2 pkgs. lemon-flavored gelatin
- ½ cup lemon juice
- 2 cups shredded cabbage
- 1 cup shredded carrots
- 3 oz. (1 pkg.) cream cheese, softened
- 1 tablespoon cream
- ¼ cup chopped pimiento-stuffed olives

1. Add enough pineapple juice to reserved sirup to make 2 cups. Heat until very hot.

2. Empty the gelatin into a bowl. Add the hot pineapple liquid and stir until gelatin is dissolved. Stir in 1½ cups pineapple juice and the lemon juice. Chill in refrigerator or over ice and water until mixture is slightly thicker than thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

3. Lightly oil a 9½ x 5¼ x 2¼-in. loaf pan with salad or cooking oil (not olive oil); set aside to drain.

4. Mix softened cream cheese and cream together. Stir in the chopped olives. Shape mixture into eight balls; fit one ball in center of each pineapple ring, pressing it into place. Arrange two slices on bottom of pan, two slices on each side, and one on each end.

5. Stir cabbage and carrots into slightly thickened gelatin mixture; turn mixture into pan. Chill until firm. Unmold. About 12 servings



THE GOLDEN YEAR OF VALUES

Once in 50 years
a cleaner value like this!

Golden Anniversary Special!

EUREKA

ROTO-MATIC MODEL 910-B



BIG 1 H.P. MOTOR! DOUBLE-SIZE DUST BAG!

NEVER BEFORE! So much cleaner at such a low, low price! And includes all the essential features of the original Eureka Model #910 priced at \$69.95!

\$54.95

Complete with Tools

- Super Section—75 cu. ft. air per min.
- Deluxe 8 Pc. Set Cleaning Tools
- Tools Clip to Cleaner—Convenient
- New Light, Unbreakable Hose
- Easy-glide Rug Nozzle—Floating Brush
- Rolls Easy—4 Ball Bearing Wheels

Cleaning tools clip to side of cleaner, always ready for instant use when desired.



EUREKA WILLIAMS CORPORATION, BLOOMINGTON, ILLINOIS