### MAN-STYLED BAKED EGGS

- 3 tablespoons butter or mar-
- 2 medium onions, thinly sliced Salt and pepper
- 4 eggs 2 tablespons packaged fine dry, bread crumbs

Four packaged process sharp-

American-cheese slices Start heating oven to 350 degrees. In butter in skillet, cook onions about five minutes or until just tender. Arrange in 8inch pie plate; break eggs over onions; sprinkle lightly with salt; and pepper, then with crumbs; top with cheese slices. Bake, uncovered, 10 minutes; or until eggs

#### HEAR The Mennonite Hour Each Sunday

Lancaster WLAN 12:30 P.-M Norristown WNAR 8:00 A. M Hanover WHVR 1:00 P. M.

(Continued from page eight) hare of desired firmness. Makes four servings.

> Here are some sandwiches useing eggs as one of the ingredients. **BUNWICHES**

- 3 chopped, hard-cooked eggs 3 tablespons chopped green
- 1 tablespoon minced onion Bit minced garlic
- 1 tablespoon chopped pimento tablespoons butter, mar-
- garine, or salad oil 2 tablespoons chili sauce
- 1's teaspoon salt
- Dash pepper
- 2 tablespoons grated cheese process American cheese 6 frankfurter rolls

Mix together all ingredients except rolls. With fork, scoop out centers of rolls; fill with egg mixture. Wrap each roll in aluminum foil or waxed paper. Heat in 400 degree oven eight minutes. Makes six servings. (These rolls may be gotten ready beforehand if desired and refrigerated until you want to serve them. At serving time, just heat as direct-

5 diced, hard-cooked eggs

6 slices crumbled crisp bacon ½ teaspoon salt

1/8 teaspoon pepper

- 2 tablespoons mayonnaise >
- 1 teaspoon prepared mustard 1 teaspoon minced onion
- 1 tablespoon vinegar
- 8 buttered slices whole-wheat or white toast.

Combine eggs, bacon, salt, and pepper; stir in combined mayonnaise, mustard, onion, and vinegar. Use to fill 4 full-sized sandwiches.

#### **BAKED EGG SANDWICHES** DELUXE

- 4 hamburger buns
- 4 slices tomato, one-fourth inch thick
- Salt and pepper
- 4 eggs
- 13 cup grated natural sharp
- -American cheese ¼ cuo light cream
- 3 tablespoons chopped scallions

Start heating oven to 375 degrees. Cut thin slice from top of each-bun; with fork, remove most of crumbs, leaving shell about one-half inch thick. In bottom of each shell, place tomato slice; sprinkle with salt and pepper; For the



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salt and pepper, then with cheese, semisweet-chocolate pieces; apri cream, and scallions. Arrange in shallow baking pan. Bake 20 to 30 minutes or until eggs are of desired firmness. Makes four servings.

One of the most popular and easiest desserts made with eggs is the custard. Here is a slightly different version of the custard with some-variations. Hope you'll

#### SURPRISE CUSTARDS

6 egg whites

- 1/4 cup granulated sugar
- 1/8 teaspoon salt 2 cups milk
- 1 teaspoon almond extract
- Toppings: chocolate sauce and

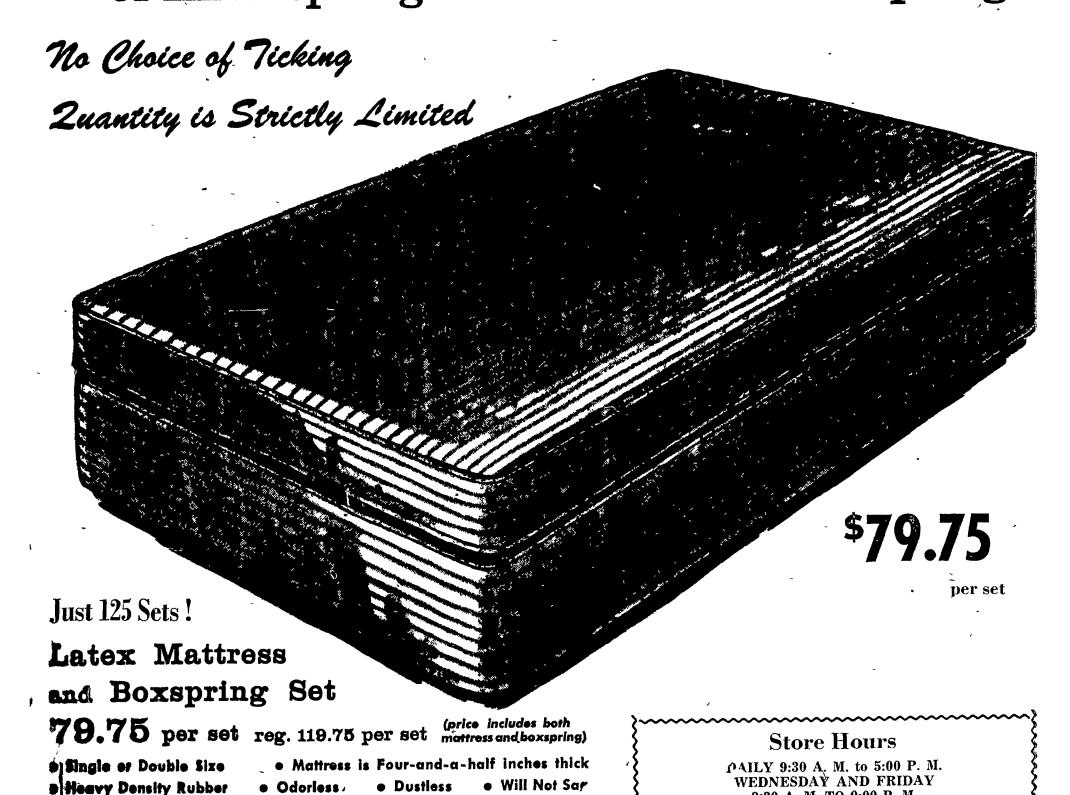
break egg over it. Sprinkle with nuts; mint jelly with coconut or cot halves or banana slices with current jelly; butterscotch sauce and nuts.

> Start heating oven to .350 degrees. Butter five or six custard cups. In large bowl, beat egg whites with egg beater or electric mixer until blended. Add sugar, salt, milk, and extract; beat again until thoroughly combined. Pour through fine strainer into custard cups, filling each to about onehalf inch from top. Set in pan of hot water. Bake about 40 minutés or until knife inserted in center comes out clean. Remove from water; cool on cake rack. Chill

> > (Continued on page ten)

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