┛ (Continued from page eight)

onion, green pepper, mustard, allspice and cloves. Add eggs and milk and mix until combined. Pack into a 1-quart loaf pan. Bake in a moderate oven (350 degrees) for 45 minutes. Unmold and serve hot.

Wondering what to do with that left-over ham. Wry not use it 2 in a Ham and Asparagus Casserole. Fresh asparagus is available now so it could be substituted for

the frozen in this recipe. HAM AND ASPARAGUS CASSEROLE

One package frozen cut asparagus

One cup cubed cooked ham One-fourth cup grated process American cheese

Two tablespoons chopped green pepper

Two tablespoons chopped onion One tablespoon mincéd parsley One tablespoon lemon juice

Four hard-cooked eggs, sliced One-half cup light cream One can condensed cream of mushroom soup

HEAR

The Mennonite Hour Each Sunday

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

One-half cup dry bread crumbs | quart casserole. Top with remain-Two tablespoons butter or shortening, melted Cook asparagus, omitting slat.

Drain thoroughly, place in bottom of a greased 11/2 quart casserole. Combine ham, cheese, tapioca, green pepper, onion, parsley and lemon juice. Place alternate layers of ham mixture and egg slices atop asparagus. Stir cream into mushroom soup, mix until smooth, pour over casserole. Mix bread crumbs with butter, swirl in design on top. Bake at 375 degrees. Makes 6 servings.

Another casserole using leftover ham -

BEST EVER HAM AND -MACARONI CASSEROLE Two cups cubed, cooked ham Seven ounces elbow macaroni

Three tablespoons chopped onion Two tablespons margarine or

butter Four tablespons flour One-half teaspoon dry mustard One teaspoon salt

One-eighth teaspoon pepper Two cups milk

Three cups shredded (one pound) process cheese food Cook macaroni according to directions on package. Brown onion. in margarine in a large saucepan. Stir in flour, mustard, salt, and pepper. Add milk and cook, stirring until smooth. Add two cups cheese. Stir. until melted. Add ham and macaroni Pour into a 2-

ing cheese. Bake in a moderate oven (350 degrees) 15 to 20 minutes. Serve hot.

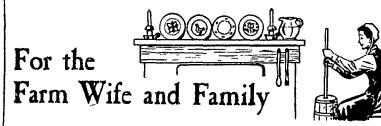
> AN EASTER SALAD SUGGES-TION - Make a good flavored lemon gelatin salad with shredded cabbage. Chip a sizable portion of egg shell from the tip of an egg and shake out the egg Into the shell pour the liquid gelatin salad. Set the egg up-

right in the carton and place in the refrigerator. To serve, chip off the egg shell and nest on lettuce.

Cranberries are always a good accompaniment to have and here is a eranberry salad that would be just as pretty to look at as it is good to eat

CRANBERRY SALAD One cup sugar One cup water

Two cups fresh cranberries



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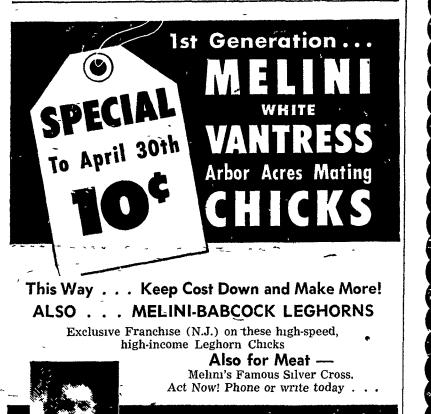
- One-half teaspoon salt One-half cup diced celery One-half chopped nut meats Salad greens
- Whole nut meats

Make a cranberry sauce by combining the sugar and one cup water Boil 5 minutes. Add the cranberries. Cook without starring until all skins pop open, about 5 minutes. Soften gelatin in the cold water. Add to hot cranber-

One envlope unflavored gela- ries with the salt Stir until gelatin is thoroughly dissolved. Strain. Cool until mixture is consistency of unbeaten egg whites. Stir in the celery and nut meats. Pour into individual molds. Chill until firm. Unmold on salad greens and garnish with whole nut meats. Serve with mayonnaise. Canned cranberry jelly, (1½ cups) may be used in place of the fresh cranberry sauce. Either may also be used without straining.

(Continued on page ten)





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ATGLEN

Lancaster Farming, Friday, April 12, 1957-9



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