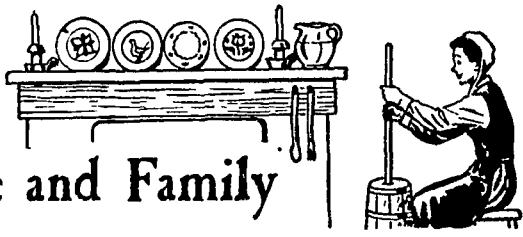


For the Farm Wife and Family



(Continued from page 9)

let rise in warm place until bubbly (about one hour) When light, stir down Spoon batter into four well-greased one pound tin cans Let rise until doubled (about 45 minutes) Bake in moderate oven (350 degrees) about 30 minutes Remove from cans and cool completely

While bread is cooling, mix cream cheese and marmalade. Cut loaves into halves lengthwise and spread with cream cheese mixture Place halves together and secure with wooden picks Then cut crosswise into slices about 1/4 inch thick. Spread half the slices with cream cheese mixture. Top with remaining slices Put sandwiches together like original loaves Wrap and place in refrigerator for several hours or overnight Before serving, make lengthwise cut through loaf of sandwiches at right angles to first lengthwise cut Makes about 15 sandwiches

Here is another dessert sandwich treat that is nice to serve as a late snack.

ORANGE CREAM CHEESE ON DATE-NUT BREAD

3 ounces cream cheese, softened
1 teaspoon sugar
1/2 teaspoon grated orange rind

1 tablespoon frozen orange juice concentrate
12 slices date-nut roll (8-ounce can)

Combine softened cream cheese, sugar and orange rind Gradually blend in orange juice until mixture is smooth and of spreading consistency Spread cream cheese mixture on six date-nut slices. Top with remaining six slices. Cut sandwiches into halves Serve with orange sherbet topped with a maraschino cherry.

Here is another sandwich using the date-nut roll —

SOUTH PACIFIC CLUB SPECIAL

3 ounces cream cheese
2/3 cup finely chopped maraschino cherries
12 slices date-nut roll (eight-ounce can)
4 well-drained pineapple slices (9-ounce can)

Blend cream cheese and cherries. Spread about two tablespoons cream cheese mixture on each of four date-nut slices Cover with four more slices. Place pineapple over second date-nut slice Top with remaining date-nut slices Secure sandwiches with wooden picks and cut into four triangles. Serve accompanied with fruit cocktail in lettuce cup and potato chips



WOMEN AREN'T THE ONLY COOKS in Lancaster County, as here proved by Le Roy Welk, R1 Strasburg, left, and Le Roy Andrews, R7 Lancaster. These two men were among many who assisted in the food stand at the Lampeter Fair (LF Photo)

The Beefeater is for those who like a sandwich with plenty of meat Each sandwich boast four slices — two of corned beef and two of roast beef

THE BEEFEATER

1/4 cup mayonnaise
2 teaspoons prepared horseradish
6 enriched French rolls
12 slices corned beef (six ounces)
Lettuce leaves
12 thin slices tomato
12 slices roast beef
12 thin onion slices
Butter or margarine

Mix mayonnaise and horseradish Split rolls and spread mayonnaise mixture on bottom halves of rolls Place corned beef over mayonnaise. Cover with lettuce Arrange two tomato slices over lettuce on each sandwich Place roast beef over tomato Place onion slices over roast beef Spread cut surface of roll tops with butter or margarine and cover onion slices to close sandwiches

A favorite with lots of people are these

TUNA CHEESE BUNS

1/4 pound process American Cheddar cheese
3 chopped, shelled, hardcooked eggs
1 cup canned chunk-style tuna
1 tablespoon minced green pepper
2 tablespoons minced onion
3 tablespoons chopped stuffed olives
2 tablespoons pickle relish
1/2 cup mayonnaise
6 hamburger buns

Combine all ingredients except buns Spoon between buttered split buns Wrap each bun in aluminum foil Bake in foil at 300 degrees for 15 minutes.

Chicken or Turkey Buns — Substitute one cup cut-up cooked or canned chicken or turkey for tuna

Salmon Buns — Substitute one cup flaked canned salmon for tuna.

Sardine Buns — Increase eggs to five, substitute one-half cup canned sardines for tuna

BOLOGNA-CHEESE BUNWICHES

1/2 pound unsliced bologna, diced (one and one-half cups)
1/2 cup diced sharp process American cheese
1/4 cup pickle relish
2 tablespoons finely chopped onion
2 tablespoons prepared mustard
2 tablespoons mayonnaise or salad dressing
6 frankfurter buns, split and

Keystone, N.Y.

Flying Farmers Planning Tour

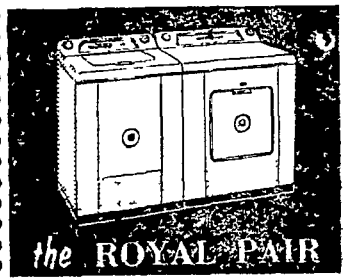
Plans are being concluded by New York and Pennsylvania. Flying Farmers for an air tour Oct. 11 and 12 to start at Niagara Falls and terminate at Atlantic City. Those interested are to contact Regional Director L. L. Logan, Kennett Square, Pa.

Logan is also working on plans for the National Flying Farmers Convention next year for New York City.

Last Wednesday Kenneth Camberlain and Logan arranged a visit to Labeled Laboratories, Pearl River N Y for Matti Ilmonen, student from Helsinki, Finland, who was visiting the Kennett Square Rotary Club They flew in Logan's plane over New York to Spring Valley airport.

On the return they stopped at Teterboro airport where they bid farewell to Ilmonen whose visit in Kennett Square was over

After two days visit in New York he will return to Finland. Ilmonen had the interesting coincidence of meeting a Professor Tuovinen from Helsinki who was also a visitor at Lederle Laboratories



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buttered
*Mix first ingredients, fill buns with mixture Wrap each bun in aluminum foil and heat in slow oven (325 degrees) about 25 minutes.

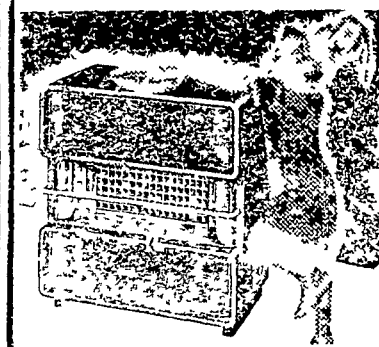
So much for some sandwich ideas. We hope you'll try some of them Sandwich combinations are unlimited — use your own ingenuity in making up some club sandwiches for the children. They'll love them and at the same time be getting plenty of the food nutrients they need — all in one sandwich If you use the thin-sliced bread available these days, the bite will not be so big!

*Young poult and adults turkeys are equally susceptible to infection with turkey erysipelas, without regard to sex, veterinary research authorities report.

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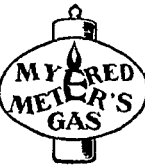
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