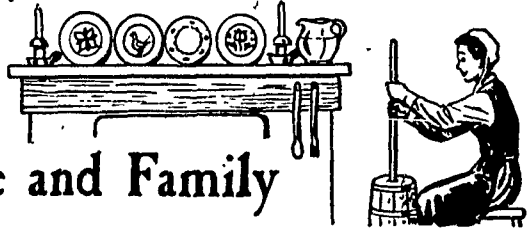




For the Farm Wife and Family



(Continued from page 8)

Spread half of brown sugar over bottom of greased 1-quart casserole. Spread squash over sugar. Dot with butter. Mix remaining ingredients; pour over top of squash. Bake at 375° for 50 minutes. Mix well before serving. Note: If frozen squash is used, just place block of frozen squash on top of brown sugar.

SUMMER SQUASH

2 tablespoons salad oil
1 pound summer squash, thinly sliced (zucchini may be used)
2 medium onions, sliced
½ teaspoon salt
Dash black pepper
2 tablespoons chopped pimiento

Heat salad oil in 10-inch fry pan. Add squash, onions, salt and pepper. Cover and cook 15 minutes, until tender. Add pimiento.

The following recipe uses either leftover chicken or turkey. With the holiday meals this recipe will be good to keep in mind when it comes to using up that leftover meat.

BAKED TURKEY TEMPTER

4 ounces elbow macaroni or spaghetti
¼ cup butter or margarine

¼ cup enriched flour
3 tablespoons nonfat dry milk solids
½ teaspoon salt
½ teaspoon pepper
1 cup water
1¼ cups condensed cream of mushroom soups (10½ ounce can)
½ cup cooked peas
1 cup chopped cooked turkey or chicken
½ cup shredded American cheese (two ounces)

Add two teaspoons salt and spaghetti or macaroni to three cups boiling water. Boil rapidly, stirring constantly, for two minutes. Cover, remove from heat and let stand 10 minutes. Melt butter or margarine in saucepan. Stir in flour, milk solids, salt and pepper. Add water gradually, stirring constantly, and then blend in soup. Cook mixture until thickened, stirring constantly. Rinse macaroni or spaghetti with warm water and drain well. Add macaroni or spaghetti, peas and turkey to sauce. Turn into greased 1½-quart casserole. Sprinkle cheese over top. Bake in moderate oven (350 degrees) about 20 minutes. Makes four servings.

If you are going to have roast turkey or chicken for Thanksgiving dinner you might like to try a giblet stuffing. This recipe is for a four-pound chicken so you

can vary the amounts of ingredients according to the size of your fowl.

GIBLET STUFFING

Chopped giblets
¼ cup fat
¼ cup minced onion
½ cup diced celery
4 cups small bread cubes, firmly packed (two to four day-old bread)
2 teaspoons salt
¼ teaspoon pepper
1 teaspoon seasoning (herbs to taste)
¼ cup broth, milk, or water
Brown chopped giblets in fat. Add onion and celery and simmer over low heat until onion is soft but not browned, stirring occasionally. Then blend seasonings with bread cubes. Add the onion, celery, and fat. Blend. Pour the broth gradually over surface, stirring lightly. Add more seasoning as desired. Cool before stuffing. Fills a four pound chicken.

Time was when a ham slice was simply broiled or baked and served plain. Breakfast or dinner, it was a favored cut of men.

However, fruit toppings, attractive garnishes, etc. have changed this plain, yet delicious cured pork cut, the center cut ham slice into a meat dish fit for kings. The topping described in this recipe is a favorite this time of year — it features whole cranberry sauce, combined with grated orange rind, grated horseradish and chopped nuts. The horseradish adds a nippy attractiveness to this topping.

(Continued on page 10)



A PAST PRESIDENT'S pin was presented to Mrs. Robert Nolt, right, by Mrs. Elam Buckwalter, newly elected president of the Lancaster County Society of Farm Women. New officers for the organization were elected Saturday at the organizations annual county convention. (LF Photo)

COLLEGES

Pennsylvania Power & Light Company's program of educational assistance could help answer that question for some deserving young man or woman.

Perhaps you have a youngster, a high school senior, who will be eligible for college in 1958. Or, perhaps you know of some other young person who will soon be ready to enroll in an institution of higher learning.

If you do, tell them about PP&L's program for educational assistance, under which six scholarships are available each year to young people whose parents are PP&L customers.

Have them ask at their high school or nearest PP&L office for a copy of "Opportunity", the Company's scholarship brochure. Have them discuss the program with their high school principal or guidance teacher.

Remember—a college education opens the way to a better job and better way of life. It is an investment in a young person's future that really pays dividends.

Each scholarship winner will have \$500 paid towards his or her tuition each year. Each may choose to attend any one of 15 Central Eastern Pennsylvania colleges, and may select any four-year college course which leads to a baccalaureate degree.

In addition to the amount payable on behalf of the grantee, PP&L will pay a like amount to the college or university which the grantee is attending for its use in whatever manner the institution may feel will contribute most toward the realization of worthy educational objectives.

Get this Informative Brochure Today!

(STOP IN PHONE OR WRITE YOUR NEAREST PP&L OFFICE TODAY)

(PP&L considers it a privilege to help deserving young people in Central Eastern Pennsylvania in achieving a college education and, at the same time, to render assistance to area colleges and universities.)



PENNSYLVANIA POWER & LIGHT COMPANY

Gather Material Now for Bright Winter Bouquets

Bouquets of dried leaves, grasses, flowers, and seed pods have a distinctive charm, adding individually to a room during the winter months. Some leaves and many seed pods should be green when they are gathered and flowers should be in their primes.

Beech and dogwood leaves should be gathered early, before they have a tendency to become dry. Place the stems in a mixture of one part glycerine and two parts water and let stand for several weeks, replenishing as necessary. The leaves will turn a light-brown color and will be soft and pliable. Any shiny leaf material may be treated in this manner.

Some grasses and seed pods may be placed in a tall container and left to dry upright, but most material should be tied in bunches after stripping off unwanted leaves, then hung in a dry, dark place to preserve the color and yet not mold.

To preserve the shape and color of flowers, bury the blossoms in a mixture of one part borax and five parts white corn meal. Choose flowers in their prime, and cut when the dew has dried. You may need to strengthen the stems with florist's wire. On a half-inch of the borax-meal mixture in a box, place the flower head, upside down. Smooth out the petals, and cover entirely with the mixture. The heavier the petal and flower, the longer it will take to dry the material.

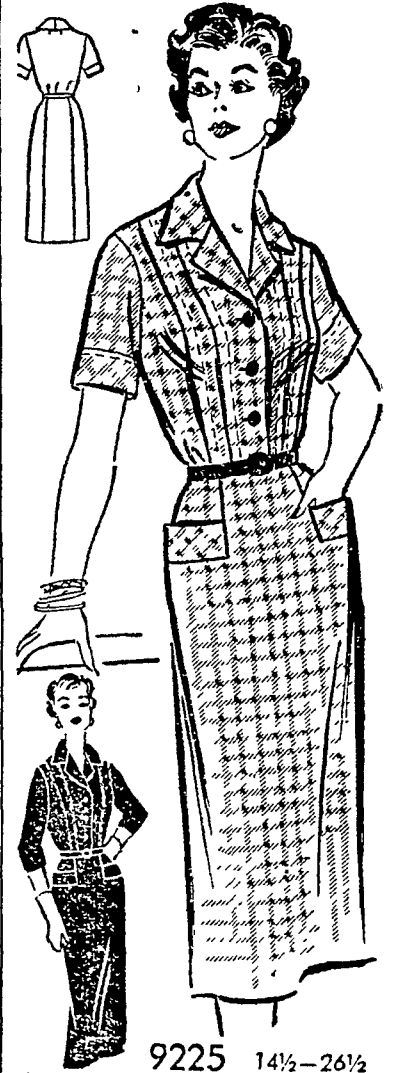
Although most flowers require at least two weeks to dry, some of the thin-petaled flowers, such as pansies, may require less time.

Another method for drying leaves is to place the leaves between layers of newspapers beneath your rug, or any other heavy object. Fern leaves are especially easy to dry in this manner.

In making arrangements you should be reminded that dried materials are quite brittle and

the arrangement should be carefully planned ahead of time. Use a simple, undecorated container, so that it won't detract from the arrangement.

Printed Pattern



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by Marjorie Martin

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