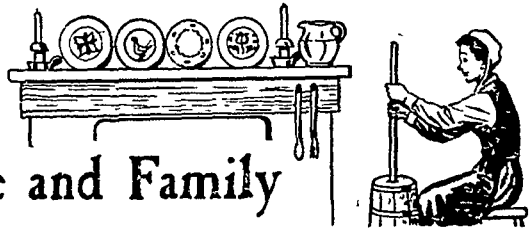


For the Farm Wife and Family



Unusual Cheese-Poppy Seed Spooned Bread Keeps Stored in Refrigerator

This special bread spooned from a baking dish will insure the success of a buffet or company meal! Just before serving, it's placed under the broiler so the top takes on a glorious paprika-red and cheese-browned look. The poppy seeds contribute an intriguing crisp and nutty texture.

The family will appreciate your fixing this hot bread for them! Since it's made ahead of time and is easy, you, too, will enjoy having it often.

CHEESE-POPPY SEED SPOONED BREAD

- 2 cups water
- 1 cup uncooked white rice
- 1½ teaspoons salt
- ¼ teaspoon black pepper
- 2 teaspoons prepared mustard
- 1 cup grated sharp cheese
- 1 cup milk
- 1 egg, beaten
- 1 tablespoon poppy seeds
- 2 tablespoons margarine or butter

½ teaspoon paprika
Early in the day, put the water,

HEAR

The Mennonite Hour
Each Sunday

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

rice and salt in a two-quart saucepan. Bring to a vigorous boil over a high heat. Turn the heat down low. Cover with a lid and simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes. Stir the black pepper, mustard, one-half cup of the cheese, milk and egg into the hot rice. Spread evenly in a well greased shallow glass baking dish, about 10" x 6½" or in a pie plate. Sprinkle on the poppy seeds and the remaining one-half cup of cheese. Cut the butter or margarine over the top. Cool. Cover and refrigerate. At mealtime remove from the refrigerator and bring to room temperature. Sprinkle the paprika over the top. Place in the broiler until heated through and browned on top. To serve, spoon from the baking dish. This recipe makes seven or eight servings.

LEMON-TURKEY PAPRIKA CASSEROLE

Onion and lemon lovers will eat the top right off this casserole. Onion and lemon slices are arranged over the top to make an unusual "crust" made golden red with paprika. Underneath is a succulent mixture of turkey, rice and tomato sauce subtly seasoned with celery seed.

LEMON-TURKEY PAPRIKA CASSEROLE

- 1½ cups water
- 1½ teaspoons salt

- ¾ cup uncooked white rice
- ¼ teaspoon black pepper
- ¼ teaspoon whole celery seed
- 2 cups coarsely diced cooked turkey or chicken
- eight-ounce can tomato sauce
- 1½ cups turkey or chicken broth or water
- 4 lemon slices, halved
- About five thin onion slices, halved
- 2 tablespoons butter or margarine
- 1 teaspoon paprika

Put the water, salt and rice in a two-quart saucepan. Bring to a vigorous boil over a high heat. Turn the heat down low. Cover with a lid and simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes. Place the cooked rice in a well greased 1½ quart glass baking dish. Sprinkle with the black pepper and celery seed. Add the turkey, tomato sauce and one cup broth or water. Arrange the lemon and onion slices over the top. Use more slices if necessary to cover the top. Cover with a lid or aluminum foil.

Place in a pre-heated 350° degree oven for about one hour and 15 minutes or until the onions are tender. Add water if the mixture cooks dry.

When the onions are tender, uncover the baking dish. Pour the remaining one-third cup water or broth over the onion and lemon slices. Cut up the butter or margarine over the top. Sprinkle with the paprika. Place under the broiler until the top begins to brown. Serve immediately. This recipe makes 6 servings.

MODERN VERSION OF EARLY AMERICAN TURKEY STUFFING

Early American settlers depended on corn and rice as



Rice Consumer Service

THIS SPECIAL bread spooned from a baking dish will insure the success of a buffet or company meal. Just before serving, it's placed under the broiler so the top takes on a glorious paprika-red and cheese-browned look. The poppy

staples. The Indians introduced them to corn, and by 1956 growing rice was an important crop in South Carolina. This recipe takes advantage of the convenience of these two staples, canned corn and easily cooked rice. Two other time-savers are the new instant minced onions and the celery seed, used for a delightful celery flavor.

There is absolutely no peeling or cutting up necessary in making this turkey stuffing! The two, corn and rice, combine delightfully to make a colorful and marvelously seasoned stuffing.

TURKEY STUFFING

- 1½ cups uncooked white rice
- 3½ cups water
- 2 teaspoons salt
- 2 12-ounce cans whole kernel golden corn, drained (about three and one-half cups)

- 3 tablespoons instant minced onions
- 1 teaspoon whole celery seed
- 1 teaspoon poultry seasoning
- ¼ teaspoon black pepper
- ¼ cup melted butter or margarine
- ¼ cup water or broth

Put the rice, three and one-third cups water and salt in a 2-quart saucepan. Bring to a vigorous boil over a high heat. Turn the heat down low. Cover with a lid and simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes.

Mix together the corn, minced onions, celery seed, poultry seasoning, black pepper, melted butter or margarine and the one-fourth cup water or broth. Stir in the rice. Use immediately after mixing. (Dressing has a prominent)

(Continued on page 10)



This Christmas

Give a gift of Thrift

Looking for the unusual gift to give, then give a Fulton Savings Account . . . always welcome no matter who the person might be.

Also available for your own gift giving problems . . . a Fulton Christmas Club . . . just starting . . . why not open yours today.



A NEW KIND OF GAS HEATER

SUBURBAN NOVENT

- ★ Saves up to 30% in fuel costs
- ★ Fully vented, yet needs no stack or chimney
- ★ Fits in wall or window
- ★ Takes no floor space
- ★ Heats floors first
- ★ Completely automatic
- ★ Heats one, two or even three rooms
- ★ Fully guaranteed
- ★ Approved by American Gas Association, Leading Utilities and LP-Gas Groups

SEE IT NOW AT OUR SHOWROOM

OR PHONE AND ASK TO HAVE A REPRESENTATIVE CALL AT YOUR HOME.

Notice

Suburban Atlantic States Gas Co. is NOT connected with any other company in this area having a similar name.

SUBURBAN ATLANTIC STATES GAS CO.

208 E. King Street

Express 2-4184

LANCASTER, PENNA.