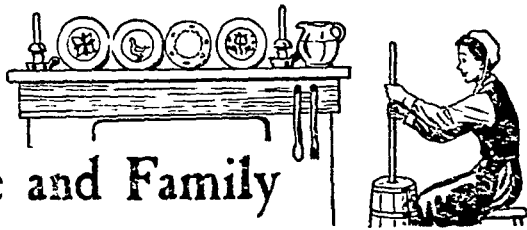


For the Farm Wife and Family



Today we have a Christmas dinner menu for you with recipes for some of the items included. Here is the menu;

- FRESH FRUIT CUP
- SAVORY DRESSING
- PINEAPPLE CARTWHEELS
- CANDIED SWEET POTATOES
- BROCCOLI
- CORN
- CHEESE STUFFED FRUIT
- PINEAPPLE DRESSING
- HOT ROLLS
- FROZEN CRANBERRY PIE
- COFFEE

HOW TO STUFF THE TURKEY

Salt the inside cavity — 1/2 teaspoon salt per pound of bird.



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Don't pack the stuffing. If you're not planning to roast the bird right away, chill stuffing before filling bird.

HOW TO TRUSS — Bind legs and wings close to body of the bird. After stuffing bird, skewer neck skin to back. Fold wings so tips hold neck skin. Close body cavity opening with skewers and cord. Tie legs to tail.

HOW TO ROAST — Grease skin with melted cooking fat. Place bird breast down in shallow pan. Unless bird has generous layers of fat underneath the skin, cover with rectangle of cheesecloth or thin white cloth large enough to cover top and sides. Do not cover pan; do not add water, use low temperature. When bird is approximately three-fourths done, turn it s breast up, and replace cloth.

Plan roasting schedule so turkey is out of oven 15 to 25 minutes before serving. Bird absorbs juices and is easier to carve.

HEAR

The Mennonite Hour
Each Sunday

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

SAVORY STUFFING

This is real, old fashioned stuffing.

- Giblets
- 12 cups toasted bread cubes
- 1/2 cup minced parsley
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 2 teaspoons salt
- 1 teaspoon pepper
- 3 teaspoons sage
- 1 cup milk
- 2 beaten eggs

Cook giblets tender; reserve one and one-half cups stock. Combine bread cubes, parsley, onion, celery and seasonings. Add milk, egg, chopped giblets, and giblet stock; chill one hour to blend flavors. Stuffing for 10 to 12 pound turkey.

PINEAPPLE CARTWHEELS

Try this — for the best trimmed "bird" that ever came to your table. Cut rounds of jellied cranberry sauce, right out of the can — and put one each on a bright wheel or circle of pineapple.

CANDIED SWEET POTATOES

Wash and scrub six sweet potatoes thoroughly. Do not pare. Put one-half cup of water on potatoes in saucepan. Cover tightly. Cook until soft — about 30 minutes. Remove skins after cooking.

To candy — Halve or slice peeled potatoes. Melt one-third cup butter or margarine and one-fourth cup brown sugar in skillet on low heat. Add potatoes and cook over medium heat until well glazed and heated through. Turn several times.

CHEESE STUFFED FRUIT

Dry drained, chilled peaches and pears well on paper towels. Fill hollow with softened cream cheese. Put a red cherry, pitted date in the center of two halves before sealing. Make a ruffle, pipe

cream cheese through a pastry tube. Serve on curly endive with pineapple dressing.

PINEAPPLE DRESSING (serve with fruit salads)

- 1/2 cup sugar
- 4 teaspoons cornstarch
- 1/4 teaspoon salt
- 1 cup unsweetened pineapple juice
- 1/4 cup orange juice
- 2 1/2 tablespoons lemon juice
- 2 well beaten eggs
- 2 3-ounce packages cream cheese

Mix sugar, cornstarch, and salt; stir in fruit juices. Cook on low heat 20 minutes, stirring constantly. Remove from heat. Slowly stir in eggs. Return to low heat and cook 5 minutes, stirring constantly. Cool slightly. Soften cream cheese; beat in cooked mixture. Chill. Makes two cups.

FROZEN CRANBERRY PIE (Six to eight servings)

CRUMB CRUST:

- 3/4 cup gingersnap or graham cracker crumbs
 - 1 tablespoon sugar
 - 2 tablespoons softened butter
- Blend crumbs, one tablespoon sugar, and butter thoroughly. Line bottom of freezing tray, saving one-fourth cup crumbs for topping.

CRANBERRY FILLING:

- 1 cup undiluted evaporated milk
- 2 tablespoons lemon juice
- 2 cups (one pound can) whole cranberry sauce
- 2 tablespoons sugar
- 1/2 teaspoon almond extract

Chill evaporated milk in refrigerator tray until soft ice crystals form through milk (about 15 to 20 minutes) Whip until stiff (about 1 minute). Add lemon juice and whip very stiff (about 2 minutes longer). Combine cran-

berry sauce, two tablespoons sugar, and almond extract together in bowl. Mix well. Fold in whipped evaporated milk. Spoon over crumb crust. Top with remaining crumbs. Freeze until firm.

Fruitcake is everybody's favorite for Christmas time. Here is a recipe you might like to try.

DELICIOUS FRUITCAKE

- 4 cups sifted cake flour
- 1 teaspoon mace

(Continued on page ten)

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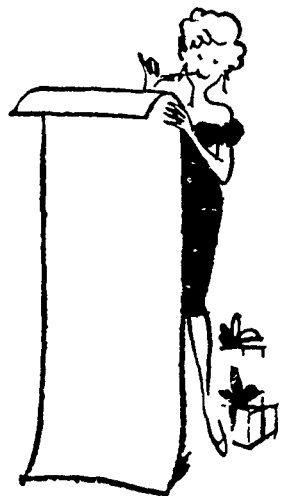
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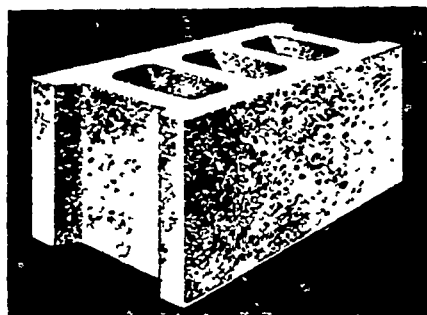
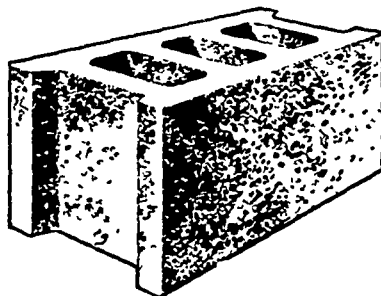


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