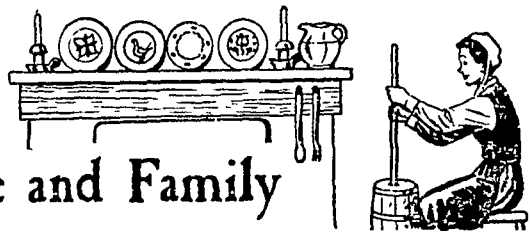


For the Farm Wife and Family



Casserole Dishes Are Easily Prepared, Save on Dishwashing

A favorite of the cook these days is the casserole. Casseroles are as a rule easily prepared, nourishing, can be prepared ahead of time and save on dishes. There are many, many combinations that can be used in a casserole so today we have some recipes for you, some of which are main-dish casseroles and others featuring vegetables.

Pork chops lend themselves readily to a casserole. One of the following recipes uses them with potatoes and the other with spaghetti

SCALLOPED POTATOES WITH PORK CHOPS

- 2 cups thinly sliced raw potatoes
- 1 small onion, sliced
- 1 teaspoon salt
- Pepper
- 4 loin or rib chops (1/2 to 3/4

inch thick
4 tablespoons flour
1 cup milk
Arrange potatoes and onions in layers in a greased baking dish, seasoning each layer with salt and pepper

Trim fat from chops and save it for later use. Lightly season each chop with salt and pepper and coat well with three tablespoons of the flour. Brown chops on both sides in some of the pork fat in a fry pan. When chops are well browned, remove them from pan.

Set aside all except one tablespoon fat from fry pan. Mix the remaining one tablespoon flour with the fat in the pan. Avoid scraping off any browned flour from pan. Add milk, blend lightly until smooth, and cook to the consistency of thin white sauce. Pour sauce over potatoes in baking dish. Top with browned

chops. Cover the baking dish. Bake in a moderate oven 350° for 50 to 60 minutes until potatoes are soft and meat is tender. Makes four servings.

PORK CHOP SPAGHETTI BAKE

- 2 tablespoons fat
- 4 loin pork chops
- Salt
- Pepper
- 1 cup tomato sauce (8-ounce can)
- 1 1/2 cups condensed tomato soup (10 1/2-ounce can)
- 1/2 cup water
- 1/2 cup finely chopped onion
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 tablespoon Worcestershire sauce
- Dash cayenne pepper
- 6 ounces long spaghetti

Heat fat in large heavy skillet. Add pork chops and brown well on both sides. Season meat with salt and pepper. While meat is browning, combine tomato sauce, soup, water, onion, salt, paprika, Worcestershire sauce and pepper. Then cook spaghetti. Add one tablespoon salt and spaghetti to four and one-half cups boiling water. Boil rapidly, stirring constantly, for two minutes. Rinse spaghetti with hot water and drain well. Add to tomato mixture and mix well. Turn into greased 2-quart casserole. Remove pork chops from skillet and drain off excess fat. Arrange over top of spaghetti mixture. Cover and bake in moderate oven (350°) about 45 minutes. Makes four servings.

With this casserole you might like to serve buttered green cole slaw, enriched rolls, butter, baked apples, and a beverage.

Speaking of pork, here is another casserole featuring sausage links. This casserole is almost a meal in itself — meat, rice and vegetables. It's quick and a real thawer-outer these cold winter days.

SAUSAGE CASSEROLE

- 1 pound pork sausage links
- 3/4 cup uncooked rice
- 1/2 cup chopped green pepper
- 1/2 cup chopped onion
- 1 can (16 ounces) tomatoes
- 1 can (4 ounces) sliced mushrooms

Printed Pattern



9238 by Marian Martin

Printed Pattern 9238. Misses' Sizes 12, 14, 16, 18, 20; 40, 42. Size 16 takes 4 1/2 yards 39-inch. Send Thirty-five cents in coins for this pattern—add 5 cents for each pattern if you wish 1st-class mailing. Send to 170 Newspaper Pattern Dept., 232 West 18th St., New York, N. Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

rooms, if desired
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon basil
Brown sausage links in this manner: Place them in a cold frying pan with about two tablespoons of water. Cover and cook slowly for about five minutes. Then pour off the drippings and brown the links. Remove sausage and add rice. Cook in drippings for five minutes or until rice is lightly browned. Add green pepper and onion and cook until tender. Pour off drippings. Add tomatoes, mushrooms, salt, pepper and basil to rice mixture. Pour into a 2-quart casserole and arrange sausage links on top of rice. Bake in a moderate oven (350°) for 45 minutes. Remove cover and continue baking for 10 minutes. Makes four to six servings.

Here's something easy for a weekend supper —

POTATO AND FRANKFURTER CASSEROLE

- 2 tablespoons bacon drippings
 - 1/4 cup chopped onion
 - 2 teaspoons flour
 - 1 teaspoon salt
 - Pepper
 - 1 tablespoon sugar
 - 1 teaspoon powdered dry mustard
 - 1/2 teaspoon celery seed
 - 3/4 cup water
 - 1/2 pound frankfurters
 - 2 cups thinly sliced raw potatoes
 - 2 tablespoons vinegar
- Heat bacon fat and cook onion in it until golden brown. Mix flour and seasonings and blend into the bacon fat-and-onion mixture. Stir in the water and bring to a boil. Split frankfurters lengthwise and cut twice crosswise. Put alternate layers of potatoes and frankfurters in a greased casserole. Pour the sauce over the top. Cover and bake in a moderate oven (375°) for 45 to 50

minutes. Remove from oven and pour vinegar over the potatoes and frankfurters. Cover and return to oven for five minutes. Makes four servings.

There are lots of ways to use fish in casseroles. Our next recipe calls for salmon.

SALMON AND POTATO PUFF

- 1 cup salmon (7 3/4 ounce can)
- 2 tablespoons butter or margarine
- 2 tablespoons finely cut celery
- 2 tablespoons finely cut parsley
- 1 tablespoon finely chopped onion
- 1 1/2 cups hot or cold seasoned mashed potatoes
- 1 1/2 tablespoons lemon juice
- 3 drops tabasco sauce
- 2 eggs, separated

(Continued on page 7)

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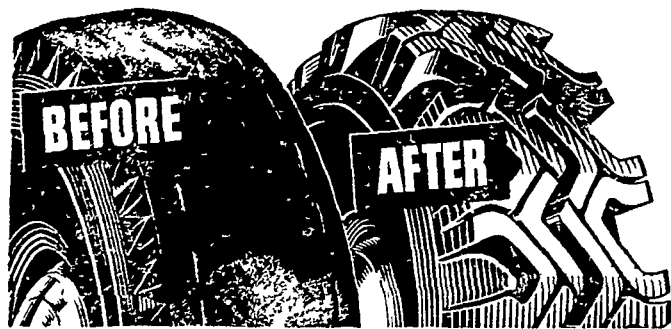
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After the Close of Business December 31, 1957

ASSETS

First Mortgage Loans	\$8,779,157.62
Loans on Savings Accounts	102,169.68
Federal Home Loan Bank Stock	155,000.00
Federal Home Loan Bank Obligations	2,075,850.09
U. S. Government Obligations	150,000.00
Accrued Interest on Investments	21,951.52
Cash on Hand and in Banks	549,748.70
Office Building and Equipment, Less Depreciation	129,003.78
Deferred Charges and Other Assets	6,973.46

TOTAL ASSETS .. \$11,969,854.85

LIABILITIES

Savings Accounts	\$11,234,227.41
Loans in Process	590.00
Other Liabilities	17,367.01
Specific Reserves	635.44
General Reserves	593,913.46
Surplus	123,121.53

TOTAL LIABILITIES \$11,969,854.85

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DECEMBER 31, 1957

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