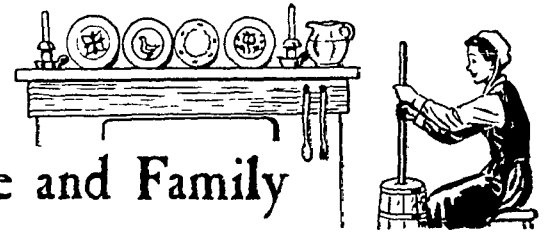


THE USE OF APPLIQUE makes this friendship quite both novel and beautiful. Bright, bold colors are usually best for

this design, although pastels and prints can be combined for a pleasing effect. (Copyright: Weekly Star Farmer)

For the Farm Wife and Family



Six cups boiling water
Ham bone
One small onion, chopped
Salt and pepper
Add peas or lentils to the water with ham bone and onion. Boil gently about 2 hours — until of consistency desired for soup. Remove the ham bone. If lentils are used, press soup through a coarse sieve to remove skins. Chop meat from bone and return it to the soup. Season and reheat. Makes 4 servings.

If there is little or no meat the bone, garnish bowls of soup with thin slices of frankfurters or bologna, or add one-half cup ground peanuts before reheating the soup.

BEAN CHOWDER

Three-fourth cup dry beans
Three cups water
One and one-half teaspoons salt
Three-fourth cup diced potato
One small onion, chopped
Three fourth cup cooked or canned tomatoes
One and one-half teaspoons flour
One to two tablespoons butter, margarine, or drippings
One and one-half cups milk
Soak beans in the water, add

salt, and cook until almost done. Add potato and onion, cook 30 minutes. With the longer-cooking beans you may need to add more water.

Mix flour with a little of the tomato and add to the beans with rest of tomato, the green pepper, and fat. Cook 10 minutes, stirring occasionally to prevent sticking. Stir in the milk and reheat quickly. 4 servings.

Dry beans also go well in salads.

BEAN-PEANUT SALAD

Two cups cold cooked dry beans
One cup salted peanuts
One teaspoon grated onion
One-half cup coarsely chopped celery
Thick dressing to moisten
Salt and pepper
Mix all ingredients together lightly. Chill. Serve on salad greens. 4 servings.

Chlordane Poisons — Chlordane poisons ants. It's also poisonous to people, so keep it away from children, food, dishes, and cooking utensils, cautions J. O. Pepper, Penn State extension entomologist.

For Farm Women . . .

(Continued from page 8)

BEAN PATTIES

2 cups baked beans
1 egg, beaten
Fine dry bread crumbs
Bacon drippings or other fat for browning
Mash beans; mix with egg. Shape into patties (8 small or 4 large) and roll in crumbs. Brown on both sides in a little hot fat.

Lima beans are teamed up with sausage in this recipe for

LIMA BEAN AND SAUSAGE CASSEROLE

One cup large dry lima beans
Two and one-half cups water
One teaspoon salt
Three medium-sized carrots, sliced
One-half pound sausage
Two tablespoons chopped onion
Soak beans in water. Add salt and boil gently for 30 minutes. Add carrots the last 5 minutes. Do not drain.

If bulk sausage is used blend onion with it, shape into small patties, and brown in fry pan. If link sausage is used, cut in 1/2 inch slices and brown with the onion. Add the cooked sausage and two tablespoons of the drippings to the beans. Bake at 350 degrees in a covered casserole until beans are tender, about 1 hour. If necessary, add extra water during baking. Makes 4 servings.

BEAN AND MEAT STEW

Three-fourth cup dry beans
Two cups water
One-fourth cup finely chopped salt pork
One half cup chopped onion
One-half pound ground lean meat
Two cups cooked or canned tomatoes
Salt and pepper
Soak beans in the water and boil gently until almost done. Meanwhile, fry salt pork crisp in a large fry pan and remove. Brown onion lightly in the pork fat, add meat, and cook about 5 minutes. Add pork. Add tomatoes and beans, you may need to add more water. Season with salt and pepper to taste. Makes 4 servings.

BEANS WITH FRIZZLED BEEF

One-fourth cup butter or margarine
Two ounces dried beef, torn into medium sized pieces (3/4 cup loosely packed)
Two tablespoons flour
One and one-half cups milk
Two cups cooked dry beans
One teaspoon Worcestershire sauce
Pepper
Melt fat over low heat, add beef and cook until edges curl. Add flour and stir until it is well blended with the fat. Pour in the milk slowly, stirring constantly. Cook until smooth and thickened,

stirring constantly. Add beans and season with pepper, add salt if needed. Heat thoroughly. 4 servings.

tasty, nourishing soups. Ham bones usually provide the flavor. If broth used as a base for these soups

SPLIT PEA OR LENTIL SOUP

Dry beans, peas, or lentils make One cup dry split peas or lentils

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