

HOME ECONOMISTS at the USDA have combined potato strips and cheese with milk to make a stasty nutritious oven dish. Ingredients for this dish include: 3 or 4 medium sized potatoes cut in strips, 1-2 cup milk, 1 tablespoon butter or margarine, 1 teaspoon salt, pepper, 1-2 cup thinly shaved processed cheese and 1 tablespoon finell cut parsley. Pare the potatoes and cut into strips as for french fries. Place the strips into a greased baking dish and pour the milk over them. Dot with butter and sprinkle with salt and pepper. Cover and bake in a hot oven (425 degrees) for 40 minutes, or until the potatoes are tender. Sprinkle with cheese and parsley and bake, covered, for 5 minutes more. This makes 4 servings, 2-3 cup each. (USDA Photograph)

crackers (24 large or 32 Place the hot meat in the cent-(Continued from page 8) er of a large platter and surround small) is almost tender. it with vegetables including quart-2 7 or 7½-ounce can minced Prepare the vegetables; cut ered and buttered beets. Four clams carrots and turnips in halves and 4 eggs, well beaten servings. cabbage in quarters. Boil whole ¹/₄ cup minced onion beets separately until tender 30 MASHED POTATO-MEAT PIE 1 tablespoon minced pimiento to 45 minutes. 1 teaspoon salt One-half hour before serving, Put hot meat stew in a baking 1/4 teaspoon pepper 4 teaspoon pepper Pour milk over crackers; let stand 20 minutes. Add other in-gredients including clam juice and pour into a greased 2-quart skim excess fat off liquid and add dish Top with hot or cold mashthe prepared vegetables except ed potatoes If cold mashed potacabbage and beets. Add cabbage toes are used, moisten potatoes for last 15 minutes of cooking. and pour into a greased 2-quait first with hot milk and beat until casserole. Bake in a moderate fluffy. Bake uncovered in a hot oven about 45 minutes or until a oven (400 degrees) until potatoes HEAR are lightly browned and heated knife inserted halfway between through. edge and center of dish comes out The Mennonite Hour clean or with only a fleck of the Each Sunday **CLAM CASSEROLE** mixture on it. Lancaster WLAN 12:30 P. M Norristown WNAR 8:00 A. M. 2 cups milk This casserole combines meat Hanover WHVR 1:00 P. M. 2 cups crumbled unsalted and vegetables -**MAYTAG CARLOAD SALE CONTINUES!**

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For the Farm Wife and Family hiscuits are browned Serves four HAMBURGER CASSEROLE to six WITH DROP BISCUITS

Lancaster Farming, Friday, Feb. 14, 1958-9

- 1 pound ground beef
- 1 small onion, chopped
- 2 tablespoons lard or drip-
- pings
- 1 teaspoon salt
- 1/4 teaspoon pepper 1 (11-ounce) can condensed tomato soup
- 1 package frozen or 21/2 cups green beans, cooked and drained or one No. 2 can green beans
- Drop biscuit batter

Brown meat and onion in lard or drippings. Season. Add condensed tomato soup and green beans Pour into an oiled casserole or square pan 8½ x 8½ x 2" Drop biscuit batter by tablespoons on top of meat mixture Bake in a hot oven (45 degrees) from 12 to 15 minutes or until

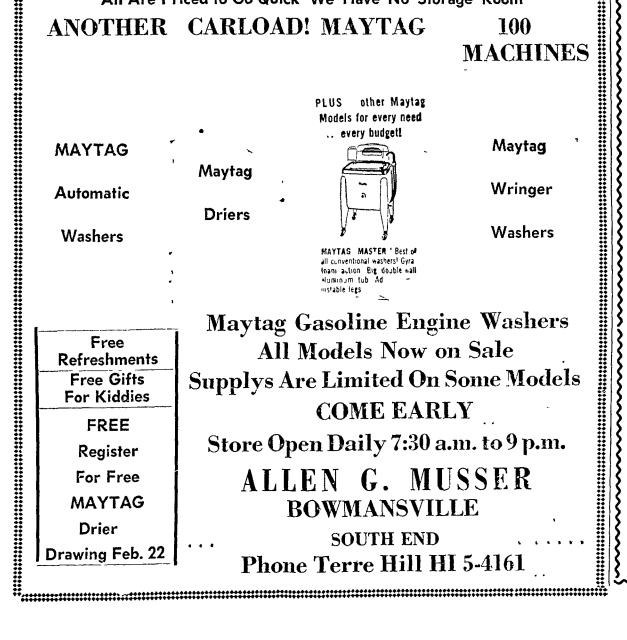
There is nothing more delicious han baked corn or cornpudding. This recipe combines corn with noodles.

CONFETTI CORN PUDDING

- 4 ounces medium noodles
- 2 cups milk 1 teaspoon sugar
- 1 teaspoon salt
- ¹/₈ teaspoon pepper
- 1-3 cups drained cooked whole kernel corn
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped pimiento
- 2 eggs, beaten

Cook noodles Meanwhile, scald nulk. Stir in sugar, salt and pepper. Cool to lukewarm. Combine (Continued on page ten)







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