

For Farm Women . . .

(Continued from page eight)

and carrot salad, with fruit and cookies for dessert.

For variety. Meat Balls and Tomato Sauce — Form the meat mixture into small balls and brown in fat. Remove from pan and brown the vegetables in the fat. Add one-half cup water and one half cup tomato paste. Add meat ball and seasonings and cook over low heat. Thickening may not be needed. Serve over spaghetti.

SAUSAGE WITH SEET-POTATO AND APPLE

- ½ pound sausage
- 2 medium - sized sweet potatoes
- 3 medium-sized apples
- ½ teaspoon salt
- 1 tablespoon flour
- 2 tablespoons sugar
- ½ cup cold water
- 1 tablespoon sausage drip

Cut link sausage into ½-inch pieces. Fry until well done. If bulk sausage is used, shape it into small balls before frying or break it up as it cooks. Pare and slice potatoes and apples. Mix salt, flour, and sugar together and blend with cold water. Arrange layers of potatoes, apples, and sausage in a baking dish, pouring flour-sugar mixture over each layer. Top with apples and sausage, and add drippings. Cover, bake at 375 degrees until apples and potatoes are tender — about 45 minutes.

HEAR

The Mennonite Hour
Each Sunday

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

Menu suggestion: Serve with a crisp green salad. For dessert have a well-chilled creamy rice pudding made with eggs and milk to supplement the protein from the small serving of meat. If you double the amount of sausage in the main dish, you will not need to choose a dessert that supplies additional protein.

For variety: Replace the sausage with thin slices of smoked pork shoulder, or thin shoulder pork chops, well browned.

HAM AND SCALLOPED POTATOES

- 4 medium sized potatoes, sliced
- ¼ tablespoon grated onion
- 2 cups hot milk
- ½ pound thinly sliced ham, cut in serving pieces
- Salt, pepper

Put half of the potatoes into a baking dish. Sprinkle with half of the onion, a little salt, and pepper. Use salt sparingly. Add ham. Cover with rest of potatoes, seasonings, and onions. Add milk until it barely shows between the potato slices on top. Save rest of milk to add during cooking if needed. Cover dish and bake at

350 degrees about 1 hour. Remove cover last 15 or 20 minutes to allow potatoes to brown on top.

Menu suggestion: Serve with tomato juice, snap beans, and cabbage salad. Choose a fruit dessert such as dried-fruit whip.

Other Potato-Meat Dishes Use ham trimmings, cheese, roast meat, chipped dried beef, frankfurters, or corned beef in place of ham in the recipe above.

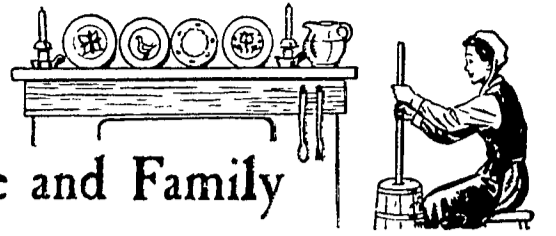
MASHED POTATO-MEAT PIE: Moisten left-over mashed potatoes with hot milk and beat until fluffy. Put a meat stew in a baking dish, top with the potatoes, and brown lightly at 400 degrees

PORK SHOULDER WITH SAVORY STUFFING

Remove the bones and any skin from a 5 to 6 pound fresh pork shoulder.

Sprinkle meat on inside with salt and pepper, and pile in some of the stuffing. Begin to sew edges of shoulder together to form a pocket, and gradually work in the rest of the stuffing. Do not pack tightly. Sprinkle outside of shoulder with salt and pepper, and if desired with flour also. Place the roast, fat side up,

For the Farm Wife and Family



on a rack in a shallow uncovered pan. Roast without water at 350 degrees until tender — about 4 hours for a 5-pound shoulder. Turn roast occasionally. Remove strings before serving.

SAVORY STUFFING

- ¼ cup diced celery and leaves
- 1 tablespoon diced onion
- 1 tablespoon chopped parsley
- 2 tablespoons cooking fat or oil
- 2 cups soft breadcrumbs

¼ teaspoon savory seasoning
Salt and pepper
Cook celery, onion, and parsley in fat or oil for a few minutes. Add breadcrumbs and seasonings and stir until well mixed. This stuffing may be used with other meats and with poultry. Sausage, chopped tart apples, or chopped nut meats may be added.

Like other meats, poultry has protein of high quality and is a

(Continued on page ten)

Spring Specials—Reduced Prices

Gas Stoves Gas Clothes Dryers

Water Heaters Room Heaters

Priced Low to Sell — Our Service the Best

WARD BOTTLE GAS, Ephrata

Grass Silage Preserver For Direct Cut Grass and Legumes

INSURES PROPER FERMENTATION.
REDUCES SILO RUN-OFF 50%.
INCREASES PALATABILITY.
RETAINS MORE VITAMIN A, E, AND CAROTENE.

Our preserver contains — citrus pulp citric acid, oat mil by products, butylated hydroxy Toluene, chlorophyll Gum arabic, sodium chloride, Tricalcium phosphate; natural and artificial flavors, feeding cane molasses.

Use 100 lb. per. ton — Price—\$54.90 less cash and tonnage discounts.

Call or write

MILLPORT ROLLER MILLS

Lititz R. D. 4.—Phone MA 68271 for booking order.



Home Improvements

Storm Doors, Windows, Jalousies,
Awnings, Roofings, Siding,
Carpentry, Roof Coating

RALPH F. KLINE

405 S. Broad St.

LITITZ, PA.

Phone MA 6-7474

20 years experience in Home Improvement field
Our experience is your safeguard. Why take chances?

Quality Footwear at Prices Unheard of Before

SUPER SELF SERVICE SHOES 220 W. KING ST. Lancaster

This Is The Place To Stretch Your Shoe Dollars

LOCATED AT 220 W. KING ST., LANCASTER—WITH FREE PARKING
LOT RIGHT AT THE STORE — OPEN DAILY 9 TO 9

- ★ WE GUARANTEE OUR SHOES
- ★ WE EXCHANGE OUR SHOES
- ★ WE ARE MAKING HUNDREDS OF NEW CUSTOMERS EVERY WEEK . . . YOU COME IN . . . YOU'LL SEE WHY!

- ★ MEN'S RUBBER KNEE BOOTS . . . \$5.29
- ★ MEN'S AND BOY'S HEAVY SOLED CANVAS OXFORDS — MANY COLORS . . . \$2.69
- ★ LADIES' LEATHER LOAFERS . . . \$1.98
- ★ BOY'S SNEAKERS . . . \$1.79
- ★ MEN'S DRESS SHOES . . . \$3.98

WE CARRY THE LARGEST STOCK OF FOOTWEAR IN LANCASTER COUNTY

BABY SHOES

½ PRICE

50¢

SIZES 0-1-2-3

SPECIAL PRICE LESS THAN COST!

CHILDREN'S

OXFORDS
LOAFERS
STRAPS

\$1.79

Hundreds of Pairs To Choose From

Sizes 8½ to Big 3

CHILDREN'S

CANVAS OXFORDS

● Red ● Blue

98¢

Sizes 6 to Big 3

Long Wearing Vulcanized Soles

LADIES' and GIRLS'

Play Shoes
Straps & Pumps

\$1.69

CHOICE OF 50 STYLES

MEN'S WORK SHOES

\$2.98 - 3.98

4.98 - 5.98

6.98

CHOICE OF OVER 5,000 PAIRS!

SUPER SELF SERVICE SHOES, 220 W. KING ST., LANCASTER, PA.