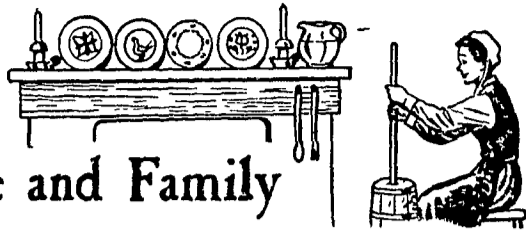


For the Farm Wife and Family



Celebrate Rhubarb Time with Big Two-Crust Rhubarb Raisin Pie

It's rhubarb time. Celebrate with a big, two-crust Rhubarb-Raisin Pie. The rich, dark raisin flavor is a perfect foil for the bright piquancy of rhubarb. Brown sugar in the filling blends them together with aplomb.

RHUBARB-RAISIN PIE

- 1 1/4 cups granulated sugar (about)
- 1/4 cup brown sugar
- 1/4 cup enriched flour
- 1 tablespoon grated lemon rind
- 1/2 cup water
- 4 cups sliced rhubarb
- 1 cup dark seedless raisins

Pastry for 2-crust 9-inch pie. Combine sugars, flour, salt, lemon rind and water in a saucepan. Cook until mixture thickens slightly, stirring constantly. Pour sauce over fruits and mix well. Turn filling into bottom crust. Arrange top crust over filling. Prick or slash top pastry to allow steam to escape. Bake in hot oven (425 degrees) about 35 minutes.

For something special to serve at a late-morning or early afternoon Sunday brunch, try Orange French Toast Fluff. To complete the menu, serve fresh fruit cup, sausage links, lemon sherbert, cookies, and a beverage.

ORANGE FRENCH TOAST

- 6 eggs, separated
- 3 tablespoons sugar

- 1/2 teaspoon salt
 - 2 tablespoons milk
 - 2 teaspoons grated orange rind
 - 1/4 cup orange juice
 - 3 tablespoons butter or margarine (about)
 - 3 tablespoons shortening about 12 slices enriched bread
 - Warm maple sirup
- Beat egg whites until foamy. Add sugar gradually and continue beating until peaks are formed. Put egg yolks into large bowl and beat well. Beat in salt, milk, orange rind and orange juice. Heat butter or margarine and shortening in large, heavy skillet. Fold egg whites into orange mixture. Dip bread slices into egg mixture and coat evenly. Fry in skillet until lightly browned on tends to separate slightly upon standing, fold it a few strokes after dipping each two or three bread slices.) Serve toast warm with maple sirup. Makes 6 servings.

A treat that will delight your family is French Savarin Bread. This coffee bread is wonderfully rich in butter and eggs that provide golden color and almost cake-like texture. Bake the bread either in one large tube pan or in two ring molds. If you bake an extra you can freeze it for another time.

FRENCH SAVARIN BREAD

- 1/4 cup water (lukewarm for compressed yeast, warm for dry)
- 1/2 cup milk
- 1/2 cup sugar

- 1/2 cup melted butter or margarine
- 4 cups sifted enriched flour (about)
- 1 1/2 teaspoons vanilla extract
- 4 eggs, beaten
- Confectioners' sugar icing
- Chopped blanched almonds
- Candied fruit pieces

Soften yeast in water. Scald milk. Add sugar, salt and butter or margarine. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast, vanilla extract and eggs. Beat well. Add enough more flour to make a stiff batter. Beat thoroughly until smooth. Cover and let rise in warm place until bubbly (about 1 hour). Stir down. Turn batter into well-greased 10-inch tube pan or two well-greased 1 1/4-quart ring molds. Let rise until doubled (about 45 minutes for tube pan and about 30 minutes for ring molds). Bake in moderate oven (350 degrees) about 35 minutes for tube pan and 25 to 30 minutes for ring molds. Remove from pan and cool. Drizzle with confectioners' sugar icing and decorate with almonds and candied fruit.

Quick to make and easy to eat, cookies retain their popularity no matter what the time of year. Flavorful Sour Cream Coconut Wafers win particular favor on warm days. You can make the dough, shape it in rolls, wrap and refrigerate. Then slice off the cookies and bake them as you need them without overheating yourself and your kitchen.

SOUR CREAM COCONUT WAFERS

- 3 cups sifted enriched flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon soda
- 1/4 cup butter or margarine
- 1 cup brown sugar
- 2 eggs, beaten
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon orange extract
- 1/2 cup dairy sour cream
- 1 cup flaked coconut (3 1/2-ounce can)

Sift together flour, baking powder, salt and soda. Cream together butter or margarine and

brown sugar until light and fluffy. Add eggs and flavoring extracts. Beat well. Blend in about half the flour mixture. Add sour cream and mix thoroughly. Then blend in remaining flour mixture. Add coconut and mix well. Shape dough into rolls and wrap in waxed paper. Chill overnight in refrigerator. Slice 1/8 to 1/4 inch thick. Bake on lightly greased baking sheets in moderately hot oven (400 degrees) about 10 minutes. Makes about 8 dozen cookies.

When spring cleaning, gardening, and outdoor recreation take over, it's sometimes hard to squeeze in the time for preparing that mid-day meal. That's when a fix-in-a-flash lunch comes to the rescue. Here's Chipped Beef Skillet Lunch. Everything cooks in one pan, and all the ingredients are the handy shelf-ready kind.

CHIPPED BEEF SKILLET LUNCH

- 2 tablespoons shortening
- 1/4 cup finely chopped onion
- 1 1/4 cups condensed tomato soup (10 1/2-ounce can)
- 2 1/2 cups warm water
- Dash cayenne pepper
- 4 ounces elbow macaroni
- 1/2 cup diced American cheese
- 4 ounces chipped beef, cut in pieces

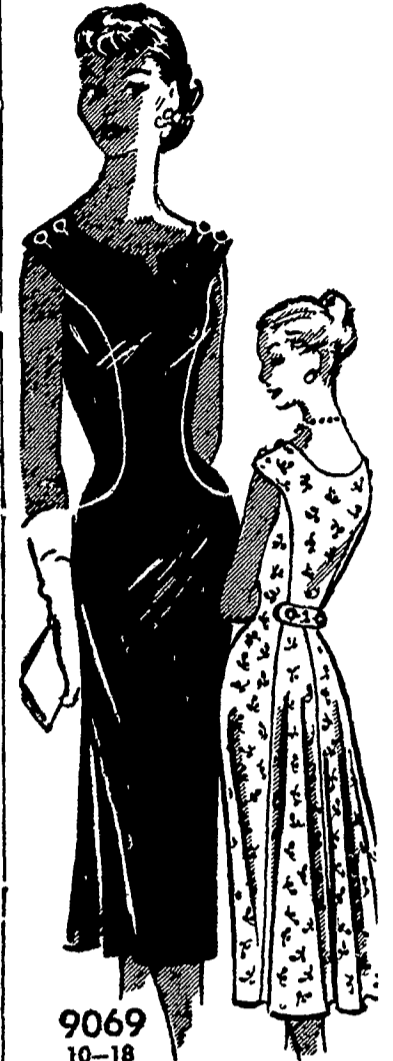
Melt shortening in large, heavy skillet. Add onion and cook over low heat 3 to 5 minutes. Stir in soup, water and pepper, mixing until smooth. Bring to boiling, then add macaroni. Cover and allow mixture to simmer about 15 minutes, stirring occasionally. Add cheese and stir until cheese is melted. Then add chipped beef to skillet and heat just until beef is heated thoroughly. Makes 4 servings.

For a bright and cheery meal in May Curried Eggs on Parsley Noodles can't be beat for its contrast of bright yellow and cool green. The flavor is just as delightful.

CURRIED EGGS ON PARSLEY NOODLES

- 6 ounces broad noodles
- 3 tablespoons butter or margarine
- 1/4 cup enriched flour
- 1 teaspoon salt

Printed Pattern



9069
10-18
by Marian Martin

Printed Pattern 9069: Misses' Sizes 10, 12, 14, 16, 18. Size 16 requires 3 1/2 yards 39-inch fabric. 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.

Bargains at Groff's

- Dri Brite Wax . . . Qt. .5
- 15" Window Screens8
- Hot Shot Batteries3.35
- 100# Michigan Peat2.9
- Large Bale Peat Moss4.0
- Seaboard Lawn Seed lb. . . .8
- Killer Kane1.49
- Aluminum Trellis7.45
- 21" Moto Mower69.95
- 18" Penna Rotary Mower84.44
- 20" Reel Mower84.9
- Charcoal 10 lb. .6
- Barbecue Grill4.9
- Picnic Chests7.33
- Aluminum Folding Chairs 7.11
- 6 Pc. Glider Cushions 17.9
- 1/4 Black & Decker Drill Kit27.9
- 50 Pc Tool Set17.93
- 10 Gal Galv. Garbage Can2.22
- 20 Gal Galv. Ash Can2.77
- Tennis Ball 3 to can2.10
- Official Reach Baseball 2.23
- Gym Set and Slide25.55
- Speed Queen Washer99.95

You can Buy Rite in New Holland Buy at

GROFF'S Hardware

S. Railroad Ave. New Holland, Pa.

Open Thursday evenings.



BARGAIN DAYS

HUGE SAVINGS

ON WASHERS and DRYERS

G-E Filter Flow Automatic Washer

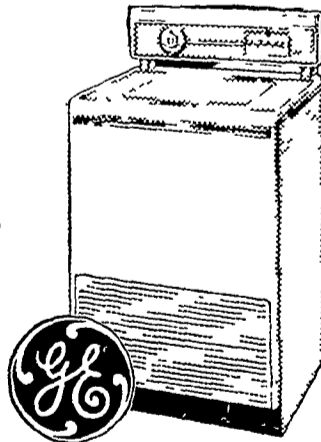
Reg. SPECIAL

\$249.95

\$158.76

Model WA450P Not illust.

with trade



Up To \$150. For Your Old Washer on a NEW COMBINATION WASHER-DRYER

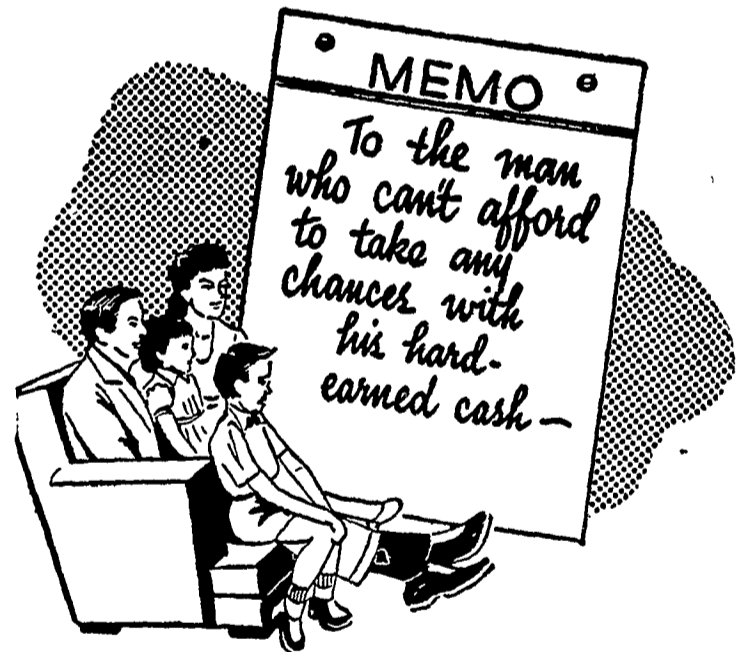
Get Our Trading Price on The Big NEW Freezers and Refrigerators Hurry In Before They're Gone!



L. H. BRUBAKER

350 Strasburg Pike - Lanc.

Ph. Lanc. EX 3-7607 Strasburg OV 7-6002



Play safe by keeping your money where it is protected by the strictest supervision and finest safeguards that human ingenuity can devise...in a bank...our bank!

Use Our Convenient DRIVE-IN WINDOW One-half block from Penn Square on South Queen Street.—Rear of Main Bank.

FREE PARKING 25 S. Queen St.—Swan Parking Lot—Vine & S. Queen Sts. Stoner Parking Lot—S. W. Corner Vine & Queen Sts.

Conestoga NATIONAL BANK

"Serving Lancaster from Center Square since 1889"

MILLERSVILLE BRANCH

302 N. GEORGE ST

Member Federal Deposit Insurance Corporation Maximum Insurance \$10,000 per depositor