

# For Farm Women . . .

(Continued from page eight)

- 1/8 teaspoon pepper
- 1 teaspoon curry powder
- 2 1/2 cups milk
- 6 hard-cooked eggs, sliced
- 1/3 cup minced parsley
- 1/4 cup melted butter or margarine

**Paprika**  
Cook noodles. Meanwhile, melt butter or margarine in large, heavy saucepan. Stir in flour, salt, pepper and curry powder. Add milk gradually and cook until thickened, stirring constantly. Rinse noodles with hot water and drain well. Add egg slices to sauce and continue heating until egg slices are thoroughly heated. Add parsley and butter or margarine to drained noodles and toss lightly. Arrange Parsley Noodles on heated serving platter and spoon Curried Eggs over top. Sprinkle lightly with paprika. Makes 4 servings.

There's always room for one more salad. And one of the best ideas in salad is macaroni. Macaroni is a natural for salads because it picks up other food flavors so well. Serve macaroni salads as a hearty main dish from now on into summer. Team them with soup or sandwiches.

### MACARONI SPRING GARDEN SALAD

- 4 ounces small macaroni shells
- 1 hard-cooked egg, chopped
- 1 cup drained, flaked tuna (1-ounce can)

- 1/2 cup coarsely grated carrot
- 1/2 cup finely chopped green pepper
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- 1/2 cup salad dressing or mayonnaise
- 1/4 cup dairy sour cream
- Crisp salad greens
- Tomatoes

**Cook macaroni.** In a large bowl, mix egg, tuna, radishes, carrot, green pepper, salt and pepper. Combine salad dressing or mayonnaise and sour cream. Rinse macaroni with cold water and drain. Add to salad mixture in bowl. Then add dressing mixture and toss lightly. Cover and chill in refrigerator at least 1 hour to allow flavors to blend. Serve on crisp salad greens and garnish with tomato wedges. Makes 4 servings.

Now that you're reviving your garden or windowbox with new plantings, why not turn to your menus? A few new ideas planted in the area of food interest can work wonders — for your satisfaction, and your family's enjoyment. Get rolling on this project with Surprise Spaghetti Bake. It's blue-ribbon fare.

### SURPRISE SPAGHETTI BAKE

- 4 ounces elbow spaghetti
- 3 tablespoons butter or margarine
- 3 tablespoons enriched flour
- 1 teaspoon salt
- 1/8 teaspoon nutmeg
- Dash pepper
- 1/2 teaspoon green onion flakes
- 2 cups milk
- 2 cups cubed, cooked ham
- 1/2 cup crumbled blue cheese
- Buttered enriched bread crumbs

**Cook spaghetti.** Melt butter or margarine in large saucepan. Stir in flour, salt, nutmeg, pepper and onion flakes. Add milk gradually and cook until thickened, stirring constantly. Rinse spaghetti with warm water and drain. Mix spaghetti and ham into sauce. Turn half of ham mixture into bottom of lightly greased 2-quart casserole. Sprinkle blue cheese over ham mixture. Add remaining ham mixture and top with buttered crumbs. Bake in moderate oven (375 degrees) about 20 minutes. Makes 4 servings.

In gourmet sections of big food stores or in Italian markets, you

may have seen the macaroni food that's shaped like large tubes or pipes. They are called manicotti, and are every bit as interesting to cook with as they look. In this recipe, the manicotti are stuffed with a meat mixture, and then baked in a rich tomato sauce. If manicotti are not available, you may substitute an equal weight of macaroni. Mix the drained macaroni with the meat mixture. Turn into baking dish containing half the sauce. Proceed as in recipe and then bake in moderate oven (350 degrees) about 20 minutes.

### MANICOTTI (OR MACARONI) WITH TOMATO SAUCE

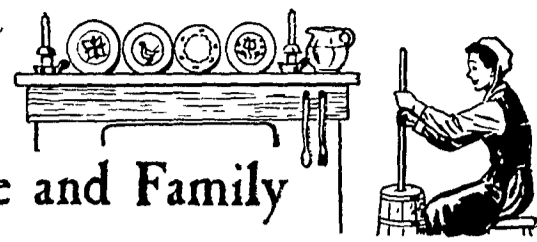
- 1/2 pound manicotti
- 3 tablespoons cooking oil
- 1 cup finely chopped onion
- 1 pound ground beef
- 1/4 cup enriched bread crumbs
- 1 cup shredded Cheddar cheese (4 ounces)
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 cups tomato sauce (two 8-ounce cans)
- 1 1/2 cups hot water
- 1/4 teaspoon crumbled basil
- Grated Parmesan cheese

**Cook manicotti** in four quarts boiling salted water until almost tender (12 to 15 minutes), stirring occasionally with wooden spoon. Drain and rinse with warm water. While manicotti are cooking, heat oil in large, heavy skillet. Add one-half cup of the onion. Add meat and brown well, stirring frequently. Combine crumbs, cheese, salt and pepper. Remove meat from skillet, draining off any excess fat. Add meat to crumb mixture and mix well. To the same skillet, add remaining chopped onion, tomato sauce, water and basil. Mix thoroughly and heat. Pour about half the sauce into 8 x 12-inch baking dish. Stuff the drained manicotti with meat mixture and arrange in sauce in baking dish. Pour remaining sauce over stuffed manicotti and sprinkle Parmesan cheese over all. Bake in moderate oven (350 degrees) 25 to 30 minutes. 4 servings.

**BETTER QUALITY IN NON-FAT DRY MILK** — Users of non-fat dry milk will be interested in efforts being made to improve the quality of this valuable food item.

The Dairy Division of the Agricultural Marketing Service has

# For the Farm Wife and Family



### SPAGHETTI

established quality standards for nonfat dry milk which provide for two grades U S Extra and U. S. Standard. Though these grades are not commonly marked on packages of dry milk sold at retail, they are used extensively in wholesale trading and help to raise the quality of the dry milk at your grocery.

Recently the Dairy Division has been using a method called a "direct microscopic clump count" as an additional way of checking on dry milk quality. This test is used to give a sensitive reflection of the variations in quality of the milk used in making the product, as well as the quality and sanitation of the manufacturing process.

The U. S. Department of Agriculture now proposes a change in the standards for nonfat dry milk to provide a maximum DMC count for any dry milk to which a U. S. grade is assigned. The test has been used by the Department for the past 18 months in buying nonfat dry milk for the school lunch program and for price support purchases, and it has shown promise as an incentive to improve the quality of nonfat dry milk.

This product has increased in popularity in recent years to a spectacular degree. In 1949 less than 10 million pounds were being packaged for consumer use. Today the figure stands at more than 150 million pounds.

Ham Sauce with Spaghetti is one main dish that answers the need for a quick-fix meal. And a wonderful way to use up leftover ham.

### HAM SAUCE WITH

- 1/4 cup butter or margarine
- 1/3 cup chopped onion
- 1/4 cup finely chopped parsley
- 1 1/2 cups beef bouillon (two beef bouillon cubes dissolved in one and one-half cups boiling water)
- 1 1/4 cups condensed green pea soup (10 1/2-ounce can)
- 1/2 teaspoon crumbled tarragon
- 1/8 teaspoon pepper
- 1 teaspoon lemon juice
- 2 cups diced cooked ham
- 6 ounces spaghetti

Melt butter or margarine in large heavy saucepan. Add onion and parsley and cook slowly about 3 minutes. Stir in bouillon and then soup. Add tarragon, pepper, and lemon juice. Cook about 10 minutes over low heat, stirring frequently. Add ham and continue cooking 20 minutes longer, stirring occasionally. Meanwhile, cook spaghetti. Add one tablespoon salt and spaghetti to four and one-half cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 10 minutes. Rinse with hot water and drain well. Arrange on heated serving platter and top with the ham sauce. Makes four servings.

### SOME USES FOR LEMON JUICE

Squeeze a few drops of lemon juice into the pan while fish poaches. Keeps the fish white and firm.

Two teaspoons lemon juice added to one cup fresh cream turns cream sour for sour cream recipes. Two tablespoons lemon juice to one cup fresh milk turns the milk sour for sour milk cookery.

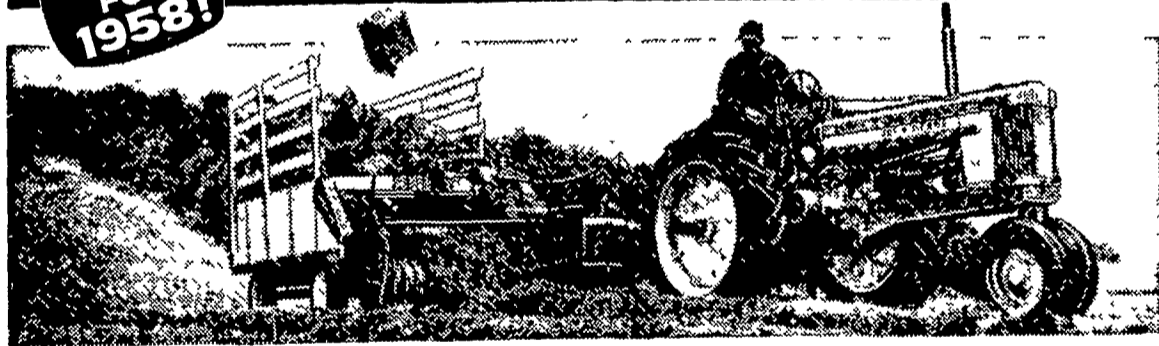
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