

**For Farm Women...**

(Continued from page eight)  
glasses of chilled milk, and for dessert a juicy boysenberry pie a la mode

**DAIRY DREAM LONG WHITE POTATO CASSEROLE**

6 California Long White Potatoes  
1 medium onion, grated  
Salt to taste  
2 3-ounce packages Pimento Cream Cheese  
1 pint commercially soured cream (a large carton)  
8 ounces extra sharp Cheddar Cheese, shredded  
Boil potatoes in jackets until tender. Cool, peel and slice. Place in buttered baking dish. Grate onion over potatoes. Sprinkle to taste with salt. Mash Cream Cheese and blend with sour cream. Spoon over all. Top with grated Cheddar Cheese. Bake at 350 degrees 35 to 40 minutes. Makes 8 servings.

**WHITE SAUCE IN A JIFFY**

Call it useful, versatile or terrific call it the good cook's standby for many plain and fancy dishes, call it basic, call it nutritious — you'll be right on all counts if you're referring to white sauce. One of the special advantages of this widely used sauce is that it helps get more milk into family meals. White sauce is basic for cream soups and creamed vegetables, meat, poultry eggs or fish. It's basic for many scalloped dishes, souffles, casseroles and croquettes. It's thrifty because it's an inexpensive and appetizing way to extend food — make food "go farther," or to combine several leftovers in one attractive dish. White sauce also is the basis of other popular sauces — cheese sauce, egg sauce, pimento sauce, or vanilla sauce for puddings or other desserts.

To save time in making this useful sauce why not make up a basic mix to store in your refrigerator. A mix of nonfat dry milk, flour, salt, and butter or margarine has been tested by the Institute of Home Economics and found a timesaver for school lunch cooks and home cooks. To make the mix into sauce just add the desired amount of mix to hot water in a heavy saucepan or double boiler, then heat and stir to blend, and cook until it thickens. You'll have an excellent white sauce in minimum time.

If you want white sauce for a church or community dinner, if

your family is large, or if you use white sauce often, you'll want as much as two quarts of dry mix on hand, enough to make a total of one gallon of white sauce. For this amount, here are the ingredients:  
**WHITE SAUCE MIX**  
1 pound (2 cups) butter or margarine  
2 cups sifted all-purpose flour  
1½ tablespoons salt  
1 pound (4 cups) non fat dry milk

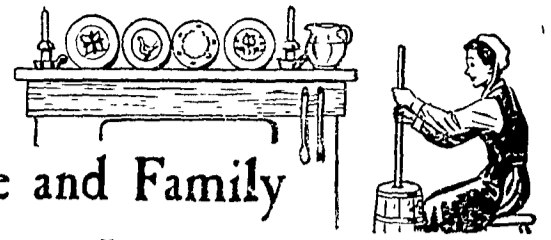
To blend, use either a pastry blender or an electric mixer (medium speed for five minutes). The mix will be granular in texture and creamy in color. It packs well in jars or other con-

tainers and should be kept tightly covered in the refrigerator. If refrigerated, it will keep for several weeks.

Any amount of mix may be made into sauce at one time. When measuring pack or press the mix closely. Use one-half cup of the dry mix (packed) to one cup of hot water for about one cup of medium-thick white sauce

Although cheese is not equal in food value to the milk from which it is made, it is one of the most popular alternates for meat. Like meat and eggs, it contains high-quality protein and is an excellent supplement for the protein in bread and such other

**For the Farm Wife and Family**



cereal foods as macaroni, noodles, and spaghetti

**CHEESE PUFF**

6 slices bread  
1½ cups ground or grated cheese  
2 eggs

1½ cups milk  
½ teaspoon salt  
Pepper, paprika, and mustard as desired  
Fit three slices of bread into the bottom of a greased baking (Continued on page eleven)



**JAMES A. DeLONG**  
21 Sager Road, Elizabethtown  
Elizabethtown Area High School  
to Susquehanna University



**ROBERT H. SWOYER, JR.**  
2423 Livingston Street, Allentown  
Allentown High School  
to Lehigh University



**ROBERT D. SMINK, JR.**  
1600 Lafayette Parkway, Williamsport  
Williamsport High School  
to Bucknell University



**ALLAN P. CONNER**  
230 Peach Street, Catasauqua  
Catasauqua High School  
to Lehigh University

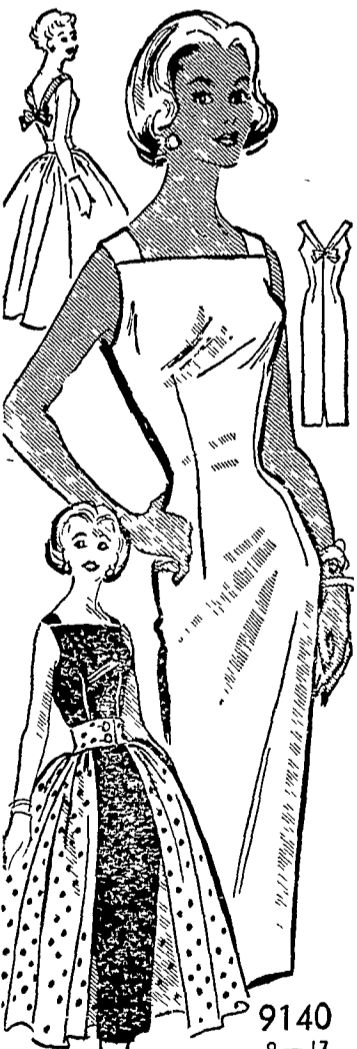


**JOHN J. MARCHALONIS**  
1214 Philo Street, Scranton  
Central High School  
to Lafayette College



**NANCY ANN BRAXTOR**  
1212 Marion Street, Scranton  
St. Paul High School  
to Marywood College

**Printed Pattern**



Printed Pattern 9140: in Jr. Miss Sizes 9, 11, 13, 15, 17. Size 13 dress takes 2¾ yards 39-inch, overskirt, 2¾ yards.  
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.

**1958 PP&L SCHOLARSHIP WINNERS**

As part of its good citizenship responsibilities, Pennsylvania Power & Light Company is proud to sponsor a program of educational assistance for deserving young people from the communities it serves. Here are this year's winners.

In offering this scholarship program, PP&L recognizes the mutual interest which business, educational authorities and the public have in ensuring American youth of the opportunity for instruction and development in all areas of advanced learning. For such fully-trained youth are now needed in ever-growing numbers as the leaders of tomorrow in this increasingly complex world.



High school students interested in competing for PP&L scholarship awards next year may secure a preview of the program by asking at our nearest office for a copy of the booklet issued in connection with this year's awards. A new edition, fully detailed on next year's competition, will be available at your high school early in the fall.

**PENNSYLVANIA POWER & LIGHT COMPANY**