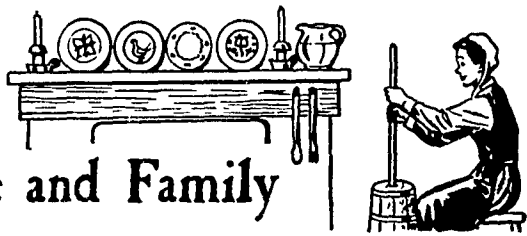


For the Farm Wife and Family



Millersville's Society 23 Compiles Varied Menu of Their Favorite Dishes

Today we are featuring favorite recipes of some of the members of Farm Women Society 23. This society, whose 23 members live in the Millersville-Central Manor area, meets the fourth Thursday afternoon of each month.

To raise money they operate farm sales food stands, have bake sales among themselves, sell candy, Christmas cards, everyday greeting cards, jello and vanilla!

Their most recent project was to familiarize themselves with a relatively new disease called Cystic Fibrosis. They are helping a local family get a movement underway to raise funds for further research of this disease.

And now for some recipes. The first is for a vegetable.

SCALLOPED ASPARAGUS

Lois Hostetter

- 1½ pounds or three cans asparagus
- 6 tablespoons butter
- 6 tablespoons flour
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 cups milk
- ¾ cup diced sharp cheese
- 2 tablespoons chopped onion
- 5 hard-cooked eggs, quartered
- ½ cup buttered bread crumbs

Cut fresh asparagus into one inch pieces. Cook until tender. Drain. Melt butter; stir in flour and seasonings. Add milk gradually. Cook over low heat. Add one-half cup cheese and stir until mixture is smooth. Combine sauce, asparagus and eggs. Top with crumbs and remaining cheese. Bake in 350 degree oven for 30

Cranberry salad goes well with anything — try this version.
CRANBERRY SALAD

Jane Hostetter

- ½ pound cranberries
 - 1 orange
 - 2 packages lemon jello
 - 1 cup crushed pineapple
 - 1 cup sugar
 - 2½ cups water
- Put cranberries and orange (rind and all) through food chop-



TOP-RANKED GIRLS IN THE SOLANCO fair last week are shown after receiving their awards in the Rural Youth Program. From left, are Sara Lee Bradley, 5th; Elsie Rupert, 2nd; Barbara Hollinger, 4th; and Bonnie Miller, 3rd. Jane Cooper, who

received the first prize of a Cedar Chest was unavailable for the photo. The girls' awards were based upon number of exhibits they prepare and enter in the fair, and points accumulated through fair placings.
LF PHOTO

per Add pineapple and sugar. Let stand one hour. Then add jello and mold.

Next we have a Bar-B-Que sauce which can be used on either pork

or beef. This sauce is best if cooled and warmed before serving.

BAR-B-QUE SAUCE FOR PORK OR BEEF

Jane Mull

- 1 tablespoon butter
- ¼ cup minced onion

- ½ cup minced celery
- 2 tablespoons brown sugar
- 2 tablespoons vinegar
- 1 tablespoon dry mustard
- 2 tablespoons Worcestershire sauce
- ¼ teaspoon salt

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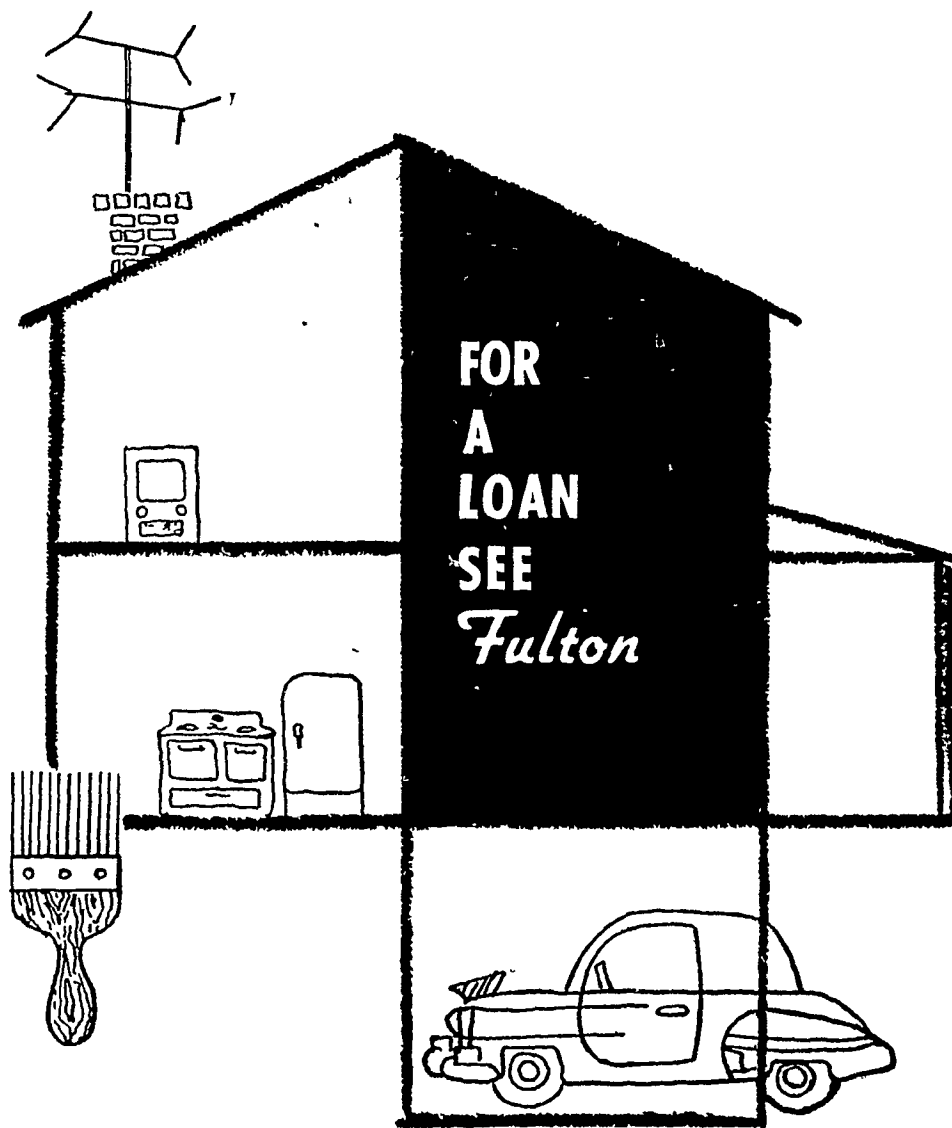
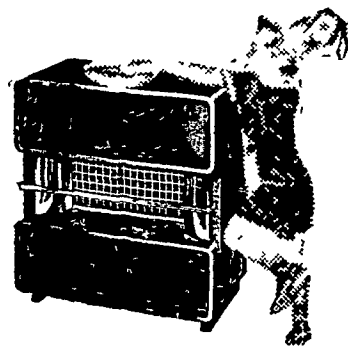
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