

For Farm Women . . .

(Continued from page eight)

snips or carrots
 1½ cups thin white sauce
 ¼ cup bread crumbs
 1 tablespoon melted butter or margarine
 Place the parsnips or carrots in a baking dish. Pour white sauce over them.
 Mix crumbs with butter or margarine. Sprinkle the crumbs on the top. If desired, sprinkle one fourth cup grated cheese over the vegetable before adding the crumbs. Bake at 400 degrees 20 minutes until brown.

QUICK CARROT OR TURNIP SOUP

2 tablespoons finely chopped onion
 2 tablespoons butter or margarine
 2 tablespoons flour
 1 quart hot milk
 1 cup grated raw carrots or turnips
 Salt and pepper to taste
 Cook the onion in the butter or margarine for a few minutes. Blend in the flour. Add milk, carrots or turnips, and salt and pepper. Cook, stirring frequently until the carrots or turnips are tender, about 10 minutes.

CARROTS OR TURNIPS O'BRIEN

2 tablespoons butter, mar-

garine, or drippings
 2 cups chopped cooked carrots or turnips
 2 tablespoons chopped green or sweet red pepper
 ½ teaspoon salt
 Pepper if desired
 Heat the butter, margarine, or drippings in a large fry pan. Combine the vegetables. Add salt and pepper.
 Spread out the vegetables in the pan in a thin layer. Heat slowly, about 10 minutes, without stirring.

And now for some ways to use the flavorful onion —

ONION SOUP

1½ cups finely chopped onion
 2 tablespoons butter or margarine
 2 tablespoons flour
 1 quart hot meat broth (made from a soupbone or bouillon cubes)
 Salt and pepper to taste
 Cook the onion in the butter or margarine until lightly browned. Blend in the flour.
 Add the meat broth and stir until smooth. Add salt and pepper.
 Simmer until the onions are tender and flavor well blended. Serve with a square of toast in each bowl. For variety sprinkle a little dry grated cheese over the toast.

SCALLOPED ONIONS WITH NUTS

2 cups sliced cooked onions
 1 cup chopped nuts

1½ cups thin white sauce
 ¼ cup fine dry bread crumbs
 1 tablespoon melted butter or margarine
 Place the onions in a baking dish; add nuts and sauce.
 Mix crumbs with butter or margarine and sprinkle over the top. Bake at 400 degrees 20 minutes or until crumbs are brown.

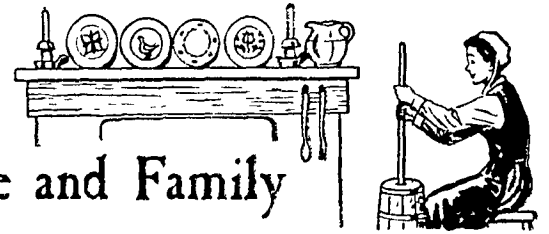
STUFFED ONIONS

4 large onions
 1½ tablespoons chopped parsley
 ¼ cup chopped celery
 2 tablespoons butter or margarine
 1½ cups fine dry bread crumbs
 ½ teaspoon salt
 Pepper
 Peel onions and cut in half crosswise. Simmer in salted water until almost tender. Drain.
 Remove centers of onions without disturbing the outer two layers. Chop centers fine.
 Cook parsley, celery, and chopped onion in the butter or margarine until slightly softened. Add crumbs and seasonings, and heat thoroughly.
 Stuff onion shells with hot mixture. Place in a baking pan, add water to cover the bottom of the pan. Cover the pan. Bake at 350 degrees about 30 minutes or until onions are tender. Brown under the broiler after baking if desired.

STEWED ONIONS AND TOMATOES

¾ cup sliced onions
 1½ cups cooked, canned, or

For the Farm Wife and Family



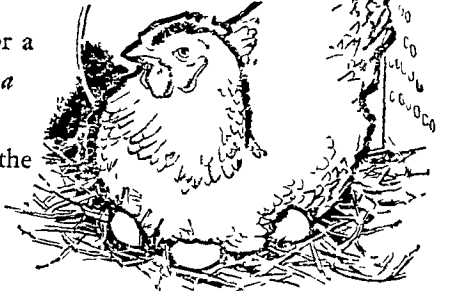
chopped fresh tomatoes | Pepper if desired
 ½ teaspoon salt | (Continued on page ten)



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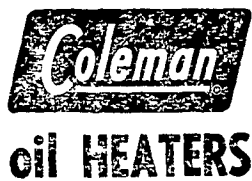
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Baby Parade
Oct. 4 at 4 P. M.

Coleman Heaters
TODAY & TOMORROW
7 A. M. TO 9 P. M.

at

GROFF'S HARDWARE

New Holland, Pa.

PP&L gets go-ahead to make customer refunds beginning October 1

YOUR REFUND SHOWS HERE

BILLING DEMAND	PERIOD ENDING	CUSTOMER NUMBER	GROSS	DUE DATE	CUSTOMER NUMBER												
	10-7	1010010000	11.55	OCT 28	1010010000												
PLEASE REFER TO THIS NUMBER WHEN CALLING OR VISITING																	
PENNSYLVANIA POWER & LIGHT COMPANY																	
BILL FOR 2 MONTHS ELECTRIC SERVICE																	
METER READING	REDDY'S HOURS KWH	REDDY'S WAGES AMOUNT															
3300	500	16.80															
		REFUND	5.80														
		Everything WORKS BETTER WITH FULL HOUSEPOWER	11.00														
		WHICH MEANS PLENTY OF SWITCHES, OUTLETS AND WIRING CIRCUITS															
<table border="0"> <tr> <td>CR. CREDIT</td> <td>INT. DEPOSIT INTEREST</td> </tr> <tr> <td>EST. ESTIMATED</td> <td>SD. DEPOSIT APPLIED</td> </tr> <tr> <td>BL. BALANCE</td> <td>CR. CREDITING CHARGE</td> </tr> <tr> <td>ADJ. ADJUSTMENT</td> <td>TOT. TOTAL</td> </tr> <tr> <td>✓ SPECIAL LOW WATER HEATING RATE</td> <td></td> </tr> </table>						CR. CREDIT	INT. DEPOSIT INTEREST	EST. ESTIMATED	SD. DEPOSIT APPLIED	BL. BALANCE	CR. CREDITING CHARGE	ADJ. ADJUSTMENT	TOT. TOTAL	✓ SPECIAL LOW WATER HEATING RATE			
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WHEN PAYING BY MAIL PLEASE ENCLOSE THIS STUB WITH PAYMENT AND MAIL TO																	
PENNSYLVANIA POWER & LIGHT CO. ALLENTOWN, PA.																	

The Pennsylvania Public Utility Commission has given PP&L final clearance on the refunding of over \$3.9 million to 600,000 of its customers during the billing months of October and November, 1958.

Refunds will be made on the basis of residential and small commercial customers served as of September 29, 1958. Repayments will be in the form of a credit on the regular bill and calculated by the application of a percentage factor determined in accordance with the Commission's order.

Refunds to customers billed monthly will be credited on bills issued during October and will be equivalent to more than two-thirds of the October bill. Refunds to customers billed bi-monthly will be credited to bills issued October and November and will be equivalent to more than one-third of the October or November bi-monthly bill.

In line with the Commission's original order, the Company anticipated making these refund payments in early 1957. However, litigation arose regarding the distribution of the refunds . . . and, while the Company was not involved in the controversy, the disposition of the monies had to be held up pending a court decision. Following court approval of the Commission's original refund order, the Commission has authorized the Company to proceed with refunding, including interest. The Commission's order relates to the period from August 12, 1952, to February 28, 1955, just before the time of the Company's last rate reduction.

Not included in the refunding are customers of the Company's present Scranton division, the rates involved never having applied in that area.

PENNSYLVANIA POWER & LIGHT COMPANY