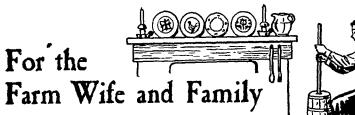
10-Lancaster Farming, Friday, October 24, 1958



1'2 pint dairy sour cream Paprika

Roll the beef in flour. Melt the fat in a skillet Add the beef and brown on all sides Put the browned beef, onions, celery, steak sauce two teaspoons of the salt and pepper in a greased 2quart glass oven dish Just before baking, pour on one and onehalt cups of the hot water Cover and bake in a pre-heated 350 degree oven one and one-half hours

About 30 minutes before the beef is done, put the rice, one teaspoon of the salt and two cups of the water in a 2-quait saucepan Bring to a vigorous boil Turn the heat down Cover with a lid Simmer over this low heat 14 minutes Remove the saucepan from the heat but leave the lid on 10 minutes After the meat is done, spoon the rice around the edge of the oven dish Spread the nice with the sour cream Sprinkle with the paprika Place under the broiler un til the papilka begins to brown Watch closely Serve immediately This recipe makes 6 servings

VARIATION Substitute a beef kidney for one pound of the stew beef Split the beef kidney in half Remove fat Sice Wash well in cold Roll in flour and brown along with the remaining one-half pound of stew beef

Tender, succulent pork chops and vegetables cook together



"Direct from the Breeder" Money-Mahers plus Satisfaction



Phone Mt. Joy 3-4911 MOUNT JOY, PA.

for a specialty almost a meal in

itself Just add a crisp bread, a salad and dessert for a complete meal The savoly polk chops and vegetables may be prepared ahead of time and each serving wrapped in its own foil packet. Then at meal time, the packets are low heat 14 minutes Remove placed in the oven This means you have no pots and pans to wash after the meal is over These

meaty flavor is lost PORK CHOP PACKETS

- 1 cup uncooked white rice
- 1 teaspoon salt
- 2 cups water
- 1/4 cup all purpose flour
- 6 pork chops
- ^{1/2} cup chopped onion 1/2 cup chopped green pepper
- 1'4 to 2 cups canned or frozen
- green peas

1 cup water cream of mushioom soup 2 teaspoons salt

¹/₄ teaspoon black pepper Put the rice, salt and two cups of water in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat as low as possible Cover with a lid and simmer over this the saucepan from the heat but leave the lid on 10 minutes

While the rice cooks, cut some of the fat from the pork chops. were done hours before Cooking Fry out in a large skillet Dip in foil means that none of the the pork chops in the flour.

Kenneth McCauley

DEMOCRATIC

CANDIDATE FOR

REPRESENTATIVE

BULL SALE

confirmation and pedigree to suit the most dis-

criminating buyer. Accredited herd. Priced to sell

BAYFIELDS FARM

R. R. 2

Chestertown, Maryland

Ph. 750

12 registered polled Hereford bulls with size,

Brown well on both sides in the in the refrigerator until meal fat. If necessary, add fat to keep time and then baked Place the from sticking Tear off six pieces packets in a preheated 450 deof light-weight aluminum foil giee oven for 45 minutes. about 14 inches long Divide the rice between the pieces of foil, placing the rice in the center of each foil. Top with the pork chops.

Mix together the onion, green pepper, peas, water, mushroom 1 101/2 ounce can condensed soup, salt and pepper. Top the pork chops with this mixture using a liberal one half cup for each.

Bring one side of the foil over to meet the other side Hold the two folds Packets may be kept 'milk'

Serve the pork chops and vegetables in the foil by opening the foil packets and turning the edges back. This recipe makes 6 servings.

Menu suggestion. Pork chop packets, fruit salad, bread sticks, butterscotch pie.

Apricots and eggs give a golden glow to this spicy, fiuited rice pudding The pudding is packed with food value: important vegeedges together and seal by at table protein from the rice; iron least two length-wise folds Seal from the eggs and dried fruits, the ends together with at least protein, calcium, etc from the

MULBERRY HILL FARMS GUERNSEY DISPERSAL

MULBERRY HILL FARMS GUERNSEY DISPERSAL Louis Plansoen, owner, East, Md Oct 50, 1958 — 1200 noon (sharp) d' the Ass'n Sales Pavilion, Lancaster, Pa (Lome early and get your lunch ahead of time!) 92 HEAD — 6 BULLS — 47 COWS — 9 BRED & 30 OPEN HEIFERS Bangs and T B Accredited — Vaccinated 23 daughters, 2 sons, i grandsons, and then progeny; of the outstanding sire — IDEAL S EMINENT, he by IDEAL'S BEACON out of IDEALS EMPERORS SUSIE (11 necords, two former class leader records, including 21500-No. 1014-7yrs C) One of the greatest brood cows of the breed' Also in sale three own daughters of IDEAL'S BEACON ONE OF THE GREAFEST PRODUCING HERDS WE HAVE EVER SOLD

ONE OF THE GREATESI PRODUCING HERDS WE HAVE EVER SOLD ONE OF THE GREATEST PRODUCING HERDS WE HAVE EVER SOLD¹ The highest record of the 33 cows which have completed at least one lactation averaged 11522M-566 8F at an average age of 38 yrs Figuring the average record of the last complete lactation of each cow in the sale, we came up with 11207-531-5 at an average age of 43 years, 1wo. thirds of them immature (11-2yr olds, 7.3yr olds 4.4yr olds) The 2yr olds on test now would boost this average All records 2x 365 days HiR Five of the cows in sale have records of 700 lbs of fat or more 11 be-tween 600 and 700, 7 between 500 and 600 Nine of these records were made as 2 or 3 yr olds

SALE MANAGED BY PENNA GUERNSEY BREEDER'S ASS'N P O BOX 491 Harrisburg Pa Harrisburg, Pa

SOUTHEAST DISTRICT 4-H BABY BEEF AND LAMB CLUB ROUND-UP AND SALE WILL BE HELD AT

UNION STOCK YARDS, LANCASTER, PA. Adams, Chester, Dauphin, Lancaster, Northampton, Perry and York Counties will compete. 200 STEERS AND 20 PENS OF FAT LAMBS

WILL BE SOLD THURSDAY, NOVEMBER 6, 1958

AT AUCTION, Promptly 1:00 O'clock ABRAM W. DIFFENBACH, Auctioneer Sale Conducted by

LANCASTER LIVE STOCK EXCHANGE UNION STOCK YARDS LANCASTER, PA. SUPPORT the Coming Meat Producers of America

DISPERSAL SALE

— OF —

54 Registered Holstein Cows and Heifers BANGS CERTIFIED. T B ACCREDITED, CALF-HOOD VACCINATED

> Monday, October 27, 1958 AT 12 30 O'CLOCK NOON

