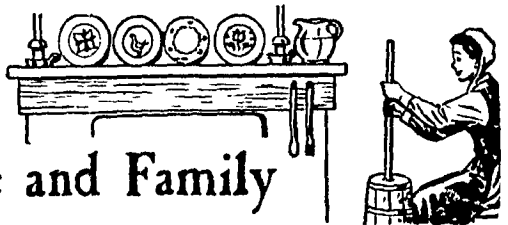


For the Farm Wife and Family



Casseroles Provide Balance For Cold Weather Meals

With today's modern methods of freezing and preserving, fresh fruits and vegetables are no longer limited in their use to the time at which they mature on the stalk or vine or whatever the case may be. We now have these fresh foods available to use all the year round.

Today we have some vegetable casseroles for you which would be a nice accompaniment to a "meat and potatoes" dinner. Some of these casseroles have the starch food blended in with the vegetables, thus eliminating that extra dish.

Take the following Carrot-Cheese-Rice Casserole, for instance

Trio Casserole
 2½ cups grated raw carrots.
 ¾ cup boiling water
 3 eggs, beaten
 1½ tablespoons melted butter or margarine
 2 cups cooked rice
 1 tablespoon chopped onion
 1½ teaspoon worcestershire sauce.

Parboil grated raw carrots five minutes in boiling water. Drain well and save liquid to use in the sauce.

Combine all ingredients, blending well. Pour into well-greased baking dish or casserole. Set in pan of hot water and bake at 325 degrees for 30 minutes or until set. Serve with a white sauce with cooked green peas added. Make six servings.

Scalloped Green Vegetables
 Start with any cooked vegetable. Try two or more together. Asparagus with cabbage—snap beans with cut-up broccoli — lima beans with one of the green leafy vegetables — are three of many good combinations.

2 cups drained cooked green vegetables
 1 to 1½ cups medium white sauce
 Salt to taste
 Pinch of dry herbs
 ¼ cup fine dry bread or cracker crumbs
 1 tablespoon butter, margarine or meat drippings.
 Combine vegetable, sauce,

and blend in the flour. Add the milk. Cook, stirring constantly, until the sauce is thick and smooth. Season.

Mix the asparagus into the sauce.

Add the hot mixture gradually to the eggs, and spoon into custard cups or a shallow baking dish, lightly greased.

Set in a pan of hot water and bake at 350 degrees until set—about 20 minutes for custard cups, a little longer for the baking dish. Makes four servings.

Brussels Sprouts

1½ tablespoons butter or margarine.
 ½ cup chopped celery
 ¼ cup chopped onion
 1½ tablespoons flour
 ½ teaspoon salt
 Pepper
 1 cup cooked or canned tomatoes
 1½ cups cooked brussels sprouts

Fine bread or cracker crumbs mixed with melted butter or margarine.

Heat the butter or margarine in a fry pan. Add the celery and onion and cook slowly until they are yellow.

Blend in the flour, salt, and pepper, and add the tomatoes. Stir and cook until the mixture is thick.

Put the brussels sprouts into a greased baking dish and add the tomato mixture. Sprinkle the crumbs over the top. Bake at 350 degrees about 30 minutes. Four servings.

Spinach Custard

1 cup chopped cooked spinach, drained
 1 teaspoon butter or margarine
 ½ teaspoon butter or margarine
 ½ teaspoon salt
 Pepper
 1 cup hot milk
 2 eggs, beaten
 2 hard-cooked eggs, finely chopped

Add the spinach, fat, and seasonings to the milk. Stir this mixture into the beaten

and seasonings in a greased baking dish.

Mix crumbs with the butter, margarine, or meat drippings, and sprinkle over the vegetable mixture.

Bake in a moderate oven (350 degrees) until the sauce is bubbling and the topping slightly browned - 20 to 30 minutes. Makes four servings, about ¾ cup each.

For variety—Put the vegetable and sauce into the dish in separate layers, with a sprinkling of grated cheese or finely chopped onion or parsley or cooked mushrooms between layers.

Use ½ cup small bread crumbs, and dot the fat on top.

Asparagus Timbale

2 tablespoons butter or margarine
 2 tablespoons flour
 ¾ cup milk
 ½ teaspoon salt
 Pepper
 1½ cups cooked asparagus finely chopped
 2 eggs, beaten

Make a thick white sauce: Melt the butter or margarine

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eggs. Add the hard-cooked eggs, stirring them carefully through the mixture.

Pour into a greased shallow baking dish, and set the dish in a pan of hot water. Bake at 350 degrees until set - 35 to 40 minutes. Four servings.

Vegetable Omelet

4 eggs
 ¼ cup milk
 ½ teaspoon salt
 Pepper
 1 cup cooked vegetables (peas, beans, chopped greens)

Beat the eggs slightly and add the milk and seasonings.

Pour egg mixture into a lightly greased fry pan over moderate heat. As it cooks, lift the moisture at the edge to let the uncooked part run underneath.

When the omelet is partly set, spoon the vegetables over it. Continue cooking until the vegetables are hot and omelet is lightly browned on the bottom. Fold or roll for serving.

For variety—Make a fluff-

fy omelet by separating eggs. Beat the egg yolks, add the seasonings and fold into the stiffly beaten egg whites. Cook in a lightly greased fry pan over heat until lightly browned on the bottom. Put vegetables on top, cover, and cook until set.

FEED THE BIRDS

It's for the birds but a good neighbor policy does not cost much and provides a lot of enjoyment. Robert Wingard, Penn State extension wildlife management specialist, urges winter feeding of your feathered friends. Get Leaflet 'Songbird Feeders Are Fun' from your county agricultural agent.

SAME PRICE LEVEL

Prices of nursery products in the new year are expected to continue about the same as in 1958, according to A. Voight, Penn State extension marketing specialist.

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STATEMENT OF CONDITION

After the Close of Business December 31, 1958

ASSETS

First Mortgage Loans	\$10,975,116.62
Loans on Savings Accounts	75,072.49
Federal Home Loan Bank Stock	200,000.00
Federal Home Loan Bank Obligations	2,716,770.30
U. S. Government Obligations	150,000.00
Other Investment Securities	100,000.00
Accrued Interest on Investments	16,466.93
Cash on Hand and in Banks	408,480.21
Office Building and Equipment Less Depreciation	180,096.12
Deferred Charges and Other Assets	6,921.50
TOTAL ASSETS	\$14,828,924.17

LIABILITIES

Savings Accounts	\$13,974,669.62
Loans in Process	993.58
Other Liabilities	28,412.92
Reserves	
Specific	389.53
General	701,336.99
Surplus	123,121.53
TOTAL LIABILITIES	\$14,828,924.17

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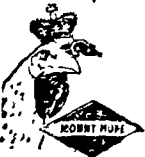
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