

and 45 minutes. Re-
 mack from broth and
 remove all but two
 of broth, and if nec-
 im excess fat from
 To broth in saucepan
 tomatoes, salt, pep-
 Worcestershire sau-
 about 15 minutes,
 occasionally.
 macaroni and cook 10
 longer. Meanwhile,
 chicken from bones
 into pieces. Use two
 up chicken for stew
 chicken and okra to
 cook just long en-
 heat thoroughly.
 six servings.
 * * *
 new flavor in chick-
 ings try this Apple-

Raisin Dressing.
Apple-Raisin Stuffing
 1/2 cup butter or margarine
 1/2 cup chopped celery
 6 ounces medium noodles
 1 teaspoon salt
 1/8 teaspoon pepper
 3 cups chopped unpeeled
 apples
 1 cup raisins or currants
 1/2 cup enriched bread
 crumbs
 1/2 cup chicken broth (1
 bullion cube dissolved in
 1/2 cup boiling water)
 Melt butter or margarine
 in large saucepan. Add cel-
 ery and cook about five min.,
 stirring frequently. Mean-
 while, cook noodles. Add one
 tablespoon salt and noodles
 to 4 1/2 cups boiling water.
 Boil rapidly, stirring const-

antly, for two minutes.
 Rinse with hot water and
 drain well. Combine noodles
 and butter mixture, mixing
 well. Add one teaspoon salt,
 pepper, apples, raisins or cur-
 rants and bread crumbs. Mix
 lightly. Stir in broth.
 Turn into buttered two-
 quart casserole. Cover and
 bake in moderate oven (350
 degrees) about 35 minutes.
 Remove cover and bake ab-
 out 15 minutes longer. Or if
 desired stuff a large chicken
 or small turkey with Apple-
 Raisin Stuffing. Any remain-
 ing stuffing may be baked as
 suggested above.
 * * *

water; add carrot, onion, clo-
 ve, black peppers, salt; cook
 slowly till tender.
 Remove the chicken and
 cook the broth down to two
 cups.
 Remove chicken from bon-
 es; dice. Alternate layers of
 chicken, eggs, and parsley in
 greased loaf pan, using sev-
 eral egg slices on first layer.
 Pour broth over.
 Place weight on chicken;
 chill overnight. Unmold and
 slice for serving. Makes 10
 to 12 servings.

REQUEST

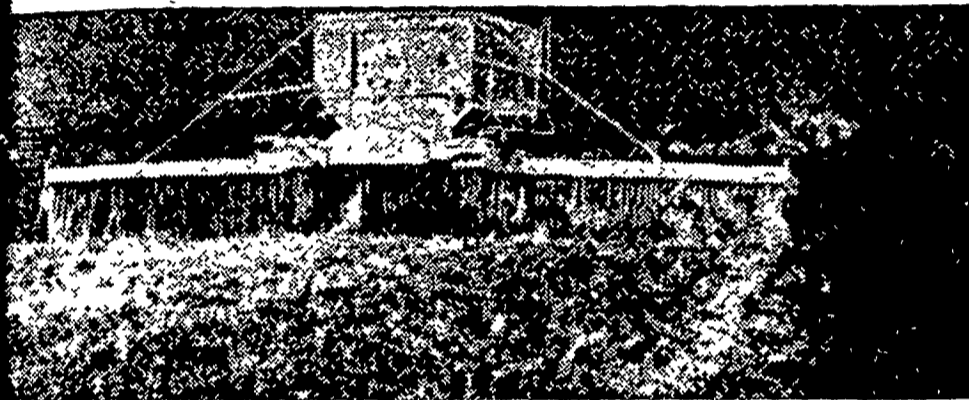
Various readers have re-
 quested that we print some
 recipes for home-made
 breads. So, if you have a
 favorite bread recipe that
 you would like to share
 with others, just send it to
 Mrs. Richard C. Spence,
 Mounted Route 1, Quar-
 ryllville.

This applies of course,
 to any other recipes or
 homemaking ideas you
 may wish to share, now or
 in the future.

**Subscribe For
 Lancaster
 Farming**

Pressed Chicken
 1 3/4 to 4-pound ready-to-
 cook chicken.
 Hot water
 1 carrot
 1 slice onion
 1 whole clove
 2 whole black peppers
 1 1/2 teaspoons salt
 6 hard-cooked eggs, sliced
 1/2 cup finely chopped par-
 sley
 pieces; barely cover with hot

MARTIN'S LIMESTONE



Order your Limestone now for even spreading by our modern spreaders.

Quick Service Free Soil Tests Quality Limestone

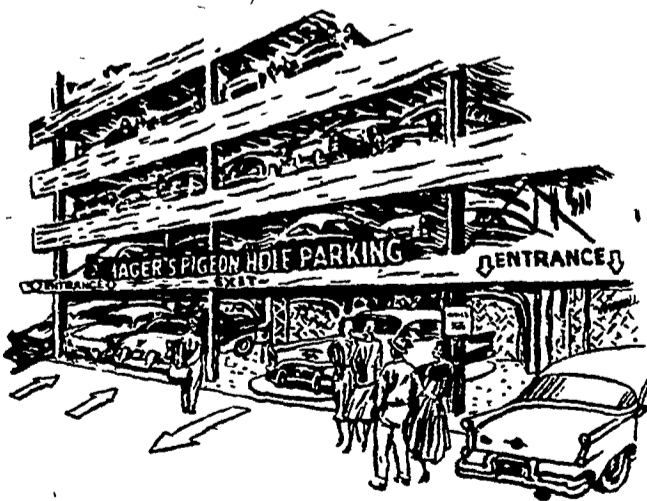
Ivan M. Martin, Inc., Blue Ball, Pa.

Telephones: New Holland ELgin 4-2112 Terre Hill Hillcrest 5-3455



ANOTHER
 FULTON SERVICE
 TO MAKE YOUR
 BANKING EASIER

One Hour Free Park-
 ing for all of our cus-
 omers at Tort's in
 the second block of
 East King or at the
 Lager Pigeonhole be-
 hind the Central
 Market.



Serving You And Your Community.



PENN SQUARE * MCGOVERN AVE. * MOUNTVILLE * EAST PETERSBURG * AKRON
 member federal deposit insurance corporation

ATTENTION DAIRYMEN

For Your

**Limestone Sand For Use
 In Dairy Barns**

CALL

D. M. STOLTZFUS & SON, Inc.

ASPHALT PAVING & CRUSHED STONE

Quarryville, Pa.

Quarryville, — STerling 6-2191

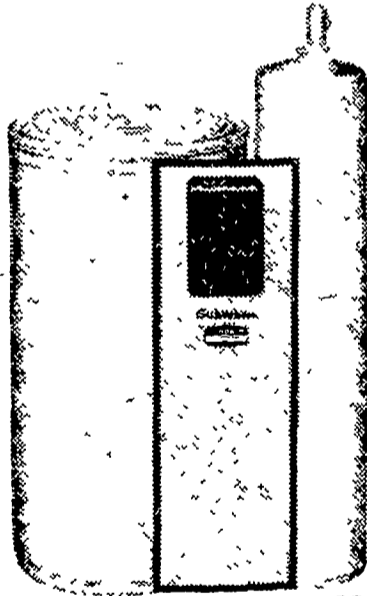
You Too Can Enjoy

The Benefits Of

Modern Soft Water

"It's Fully Automatic"

Regenerates While You Sleep



The first 25 people
 to call about fully
 automatic water soft-
 ener and say "I saw
 your ad in

**LANCASTER
 FARMING**

WILL

SAVE \$40

THIS WEEK

We have helped many of your neighbors. When
 you are sick . . . you "call a doctor"! When you
 have a water problem . . .

"CALL A TRAINED SPECIALIST"

in Lititz area — call Barney Braun MA 6-5226

in Landisville area — call Bill Young TW 8-8762

in East Petersburg area—call George Frey LO 9-1709

in Leacock area—call Rocky Riedel OL 6-2279
 or Cliff Lehman at . . .



Water
 Conditioning
 Consultants

15 W. Chestnut St., Lancaster

Ph. EX 4-9365