

For the Farm Wife and Family

Societies 2 & 12 Slate Visits

Society of Farm Women No. 12 met recently with Mrs. Olive Sigman, New Danville, with Mrs. Irene Benedict as co-hostess.

Mrs. Henry Eken, president was in charge of the meeting, with devotions led by Mrs. Katie Brenner. Mrs. Eken reported 706 large and 297 small cancer dressings made in February.

Ten shirts made by Mrs. Brenner were delivered to the Cancer Society. A donation of \$5 was given to the Crippled Children's Society.

The members voted to bake cookies on April 24. An invitation to join Society No. 2 in their meeting April 11 at Penryn Fire Hall was accepted, with a return visit offered on April 18 at the Highville Fire Hall.

ASK ABOUT THE WOOD

Finishes on wood furniture frequently vary from the true color of the wood. Ask questions about the wood and read labels carefully before you buy. Keep in mind that the name of the finish, such as walnut, may not be the same as the wood used.

Hire the QUEEN!

You do better, you live better, when you put the Mount Hope QUEEN to work for you.

For 35 years they have been bred to lay more big, high-quality eggs on low-energy feeds than most strains.

They are rugged, too. Yes sir, they are "Just the Bird" for you.

Why settle for half Mount Hope blood-lines (in other Leghorns) when you can get "100% Mount Hope" by going direct to a Franchised Hatchery near you?

Johnson's Hatchery

LEHRATA, PA.
Ph. RE 3-2980



Picture-Frame Eggs

Beat three egg whites until stiff but not dry. With same beater, beat three yolks until light and lemon-colored; stir in 1/4 teaspoon salt, 1/4 cup all-purpose flour and 3/4 cup cottage cheese.

Fold in whites Drop by small spoonfuls onto hot, lightly greased griddle Cook until golden brown on all sides.

Serve at once with butter and maple syrup Makes about 16 small pancakes These are creamy and cheesy inside

Spicy Eggs' N' Ham

With biscuit cutter, remove centers from bread slices Heat some butter or margarine in skillet; fit in bread slices, one layer deep; cook until brown and crisp on one side; turn.

Slip egg into each center Add more butter if needed to keep bread and eggs from sticking. Cook until eggs are of desired doneness. Serve topped with cheese sauce.

Home-For-Lunch Quickies

1 can condensed cream-of-celery soup, undiluted
8 eggs
1/4 teaspoon pepper
2 tablespoons butter or margarine
Empty soup into bowl; stir well. Add eggs and pepper; beat just enough to blend. In saucepan, melt butter; pour in egg mixture.

Cook over low heat, stirring occasionally with fork, until set but still moist. If desired, serve with crisp bacon slices Makes six servings.

Friday Night Special

4 slices 2-or-3 day-old bread
1/4 pound process sharp American cheese, sliced
2 tablespoons minced onion
1/2 teaspoon salt
1/2 teaspoon paprika
1/8 teaspoon dry mustard
2 eggs
1 1/2 cups milk

Start heating oven to 350 degrees. Cut bread slices into uniform rectangles, squares or triangles

In well-greased one-quart casserole, arrange half of the bread, then cheese; sprinkle with onion, salt, paprika, mustard; then add rest of the bread.

With egg beater, beat eggs pour over casserole mixture. Set casserole in pan of hot water

Bake 40 minutes or until puffy and knife inserted in center comes out clean. Makes four servings

BACON STYLE: About 20 minutes before baking is done place four partially cooked bacon strips across top.

Feather Weight Pancakes

3 tablespoons butter or margarine
3 tablespoons flour
1 teaspoon dry mustard
3/4 teaspoon salt
1/8 teaspoon pepper
1 1/2 cups milk
1 teaspoon bottled horse-radish
1 tablespoon Worcester-shire sauce
1 tablespoon chili sauce
Dash Tabasco

6 sliced, hard cooked eggs
2 cups diced, cooked ham
1/2 cup cut-up ripe olives
3/4 cup diced process sharp American cheese
Start heating oven to 400 degrees. In saucepan, melt butter; stir in flour, mustard salt, pepper, then milk; cook stirring, until thickened.

Stir in horse-radish, Worcester-shire sauce, chili sauce, and Tabasco. In 1 1/2 qt. casserole, arrange layers of

Portcake Omelet
whites
1 spoon salt
yolks.
1 spoon pepper
1 spoon minced onion
1 spoon flour
1 spoon chopped par
sley
1/2 cup creamed chicken or
1/2 cup creamed dried
cheese sauce.
Heat oven to 350
Grease two 8-inch
pans; set in oven. With
mixer or egg beater,
beat whites with salt un-
til stiff but not glassy.
With same beater, beat yol-

ks until well mixed; add pep-
per, onion, flour; parsley;
beat until thick and thorough-
ly blended; fold into egg
whites. Spread mixture in
hot pans;
Bake 15 minutes or until
knife inserted in center com-
es out clean.
To center. Makes six to eight
servings.

To serve: Invert one layer
onto serving dish; spread top
with small amount creamed
mixture, or cheese sauce; in-
vert second layer on top.

At table, with two forks,
cut or tear omelet into wedg-
es. Pass rest of creamed mix-

Your chicks start better in PACEMAKER

Country profits start with Eastern States PACEMAKER. This completely balanced chick starter gets them off fast... as they develop into uniform, open-bodied pullets. PACEMAKER is the prime example of how Eastern States Partnership pays off in greater poultry profits for you. Start your chicks on PACEMAKER.



Eastern States Farmers' Exchange

A farmer-owned cooperative
Headquarters:
West Springfield, Massachusetts

ROBERT BARR
Washington Boro

S. R. BUCKWALTER
Bird-in-Hand

EVAN E. DINGER
Reinholds

MAURICE GOOD
Gordonville

HENRY HOOVER
Ephrata

MARK HOSLER
Manheim & Lititz

JACOB L. KURTZ
Elizabethtown

EASTERN STATES SERVICE CENTER
Quarryville — Phone STerling 6-3647

EASTERN STATES SERVICE CENTER
Lancaster — Phone EXpress 4-3755

STEPHEN M. KURTZ
Joanna & Conestoga

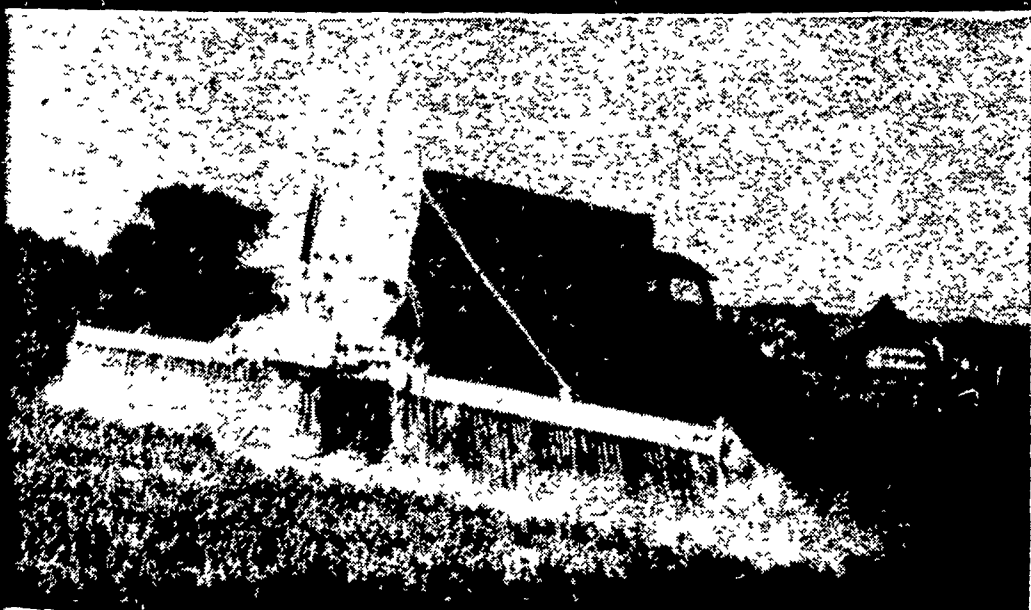
JOHN S. MARTIN
Bareville

JOHN MELHORN
Mount Joy

WILSON SCOTT
Willow Street

MARTIN WANNER
Gap

FARMERS FEED AND
SUPPLY
New Holland



A Modern Martin's Spreader in Action

It Pays to Use Limestone Regularly

Increases crop yield

Improves your land

Corrects acid in your soil

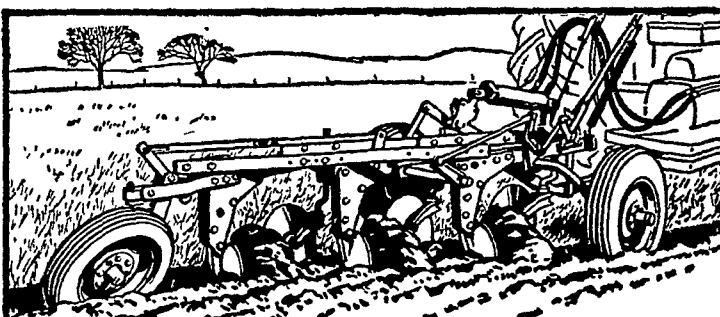
• Returns at least 3 to 1

• Insures growth of clover and legumes

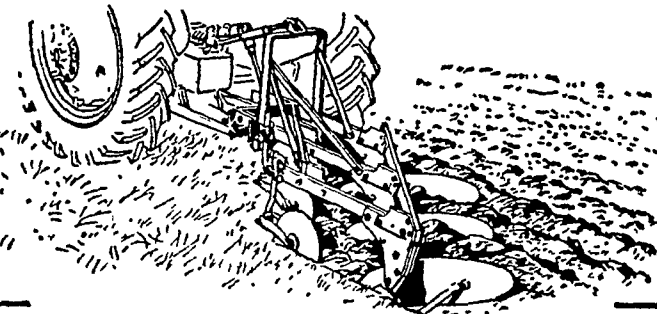
MARTIN'S LIMESTONE

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

Ph.: New Hol'and ELgin 4-2112
Terre Hill Hillcrest 5-3455



OLIVER Gives You Topnotch Plowing with Tandem or 3-Point Hitch



You avoid plugging delays, do a better covering job, plow at top speed with an Oliver. Here are extra big passageways for trash—greater beam clearance, more furrow-turning space between bottoms.

No more rehitching or recoupling, either. Oliver plows have spring-trip beams that permit the bottoms to swing back, ride over obstructions without damage. To reset, just back the tractor. What a time- and share-saver!

And, both these plows—the pull-type No. 4240 and the 3-point hitch No. 3241—are convertible. It's easy to add an extra bottom to a 2-bottom unit to match your power, and spring and fall field conditions.

Come in and see a really modern plow. Let us prove that an Oliver plows better at lower cost.

G. E. Busler
Peach Bottom, Pa.

J. B. Lapp
Atglen, Pa.

Farmersville
Equipment Co.
Ephrata, R.D. 2

M. G. Hershey & Son
Manheim, R. D. 1

Chas. J. McComsey
& Sons
Hickory Hill, Pa.

