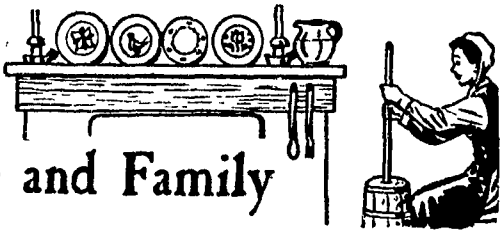


## For the Farm Wife and Family



### Spring Luncheon Foods

By Mrs. Richard C. Spence

Main dish salads are favorite fare of lunching ladies. And here's one that's sure to go over in a big way. Sunshine Luncheon Salad combines the elegance of sour cream with the tartness of lemon. These two ingredients provide the perfect flavor background for chicken and Macaroni.

Your luncheon menu might be as follows:

Chilled Tomato Juice, Sunshine Luncheon Salad, Buttered Asparagus Spears, Red Crabapple, Enriched Hard Rolls, Butter or Margarine, Strawberry Pie and Beverage.

Make your salad as follows:

Sunshine Luncheon Salad—

1 package lemon-flavored gelatin  
 1/2 cup ETAOIN ETAO  
 1/2 teaspoon salt  
 1 cup boiling water  
 1/4 cup cold water  
 2 tablespoons lemon juice  
 1 cup dairy sour cream  
 8 ounces elbow macaroni

1 cup chopped cooked chicken  
 3/4 cup shredded carrots  
 1/2 cup chopped green pepper  
 1 teaspoon salt  
 Combine gelatin and salt; add boiling water, stirring until gelatin is dissolved. Blend in cold water, lemon juice and sour cream until mixture is smooth. Chill until slightly thickened.

Meanwhile prepare macaroni mixture. Rinse cooked macaroni in cold water and drain well. Combine macaroni, chicken, carrots, green pepper and salt. Beat gelatin mixture until thick and foamy. Fold into macaroni mixture.

Turn into six individual molds. Chill in refrigerator for at least one hour before serving. Makes six servings.

The rich German-style flavor of hot spaghetti salad insures that you'll have calls for making it again. It's hearty with sliced frankfurters and hard-cooked eggs. Your taste buds will signal "more" after the first mouthful.

Hot Spaghetti Salad  
 6 slices bacon  
 1/2 cup chopped onion  
 2 tablespoons enriched flour  
 2 tablespoons brown sugar  
 2 teaspoons salt  
 1 teaspoon dry mustard  
 3/4 cup water  
 1/4 cup vinegar  
 1 pound frankfurters, sliced  
 8 ounces elbow spaghetti  
 1 cup diced celery  
 2 hard-cooked eggs, diced  
 Cut bacon into small pieces and fry in large skillet until crisp. Remove bacon from skillet. Add onion to drippings and cook about five minutes, stirring occasionally. Stir in flour, brown sugar, salt and mustard.  
 Combine water and vinegar and add gradually to skillet. Cook until thickened, stirring constantly. Add frankfurters to sauce. Cover, reduce heat and cook about 15 minutes.

Meanwhile, cook spaghetti

rinse with hot water and drain well. Combine spaghetti celery, eggs and bacon in large bowl. Pour frankfurters and sauce over spaghetti and toss lightly. Serve salad warm. Makes four servings.

Stirring up batter for waffles is always rewarding. Their wonderful aroma and the come-back-for-more flavor add up to a special treat. So we offer Pineapple Waffles as just the right choice for a leisurely lunch. Your menu might include the following.

Mixed Fruit Cup, Pineapple Waffles, Butter or Margarine, Maple Syrup, Ham Balls, Lemon Sherbert, Cookies and Beverage.

#### Pineapple Waffles

2 cups sifted enriched flour  
 1 tablespoon baking powder  
 1 teaspoon salt  
 1 tablespoon grated lemon rind  
 3 eggs, separated  
 1 1/2 cups crushed pineapple, undrained

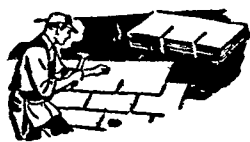
1 cup milk  
 1/2 cup melted shortening  
 Sift together flour, baking powder and salt in large bowl. Beat egg whites in separate bowl. Add pineapple and milk to flour mixture and beat in shortening. Fold in beaten egg whites.

Bake on hot waffle iron. Serve hot with butter, margarine and syrup. Makes four servings.

Coffee cake featuring fruit can be an unusual dessert choice. Chocolate Coffee Cake Ring, rum-flavored icing, and sing new recipe suggestions.

#### Chocolate-Yeast Coffee Cake

2 packages yeast, active dry  
 1/4 cup water (1/2 cup for compressed yeast)  
 3/4 cup milk  
 1/4 cup brown sugar  
 1/4 cup granulated sugar  
 1 teaspoon salt  
 1/4 cup butter or oil



### Home Improvements

Storm Doors, Windows, Jalousies, Awnings, Roofing, Siding, Carpentry, Roof Coating

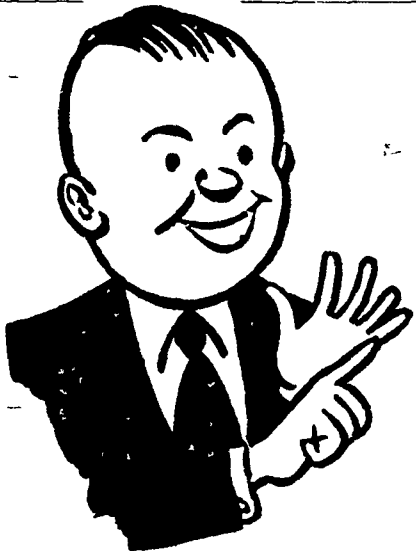
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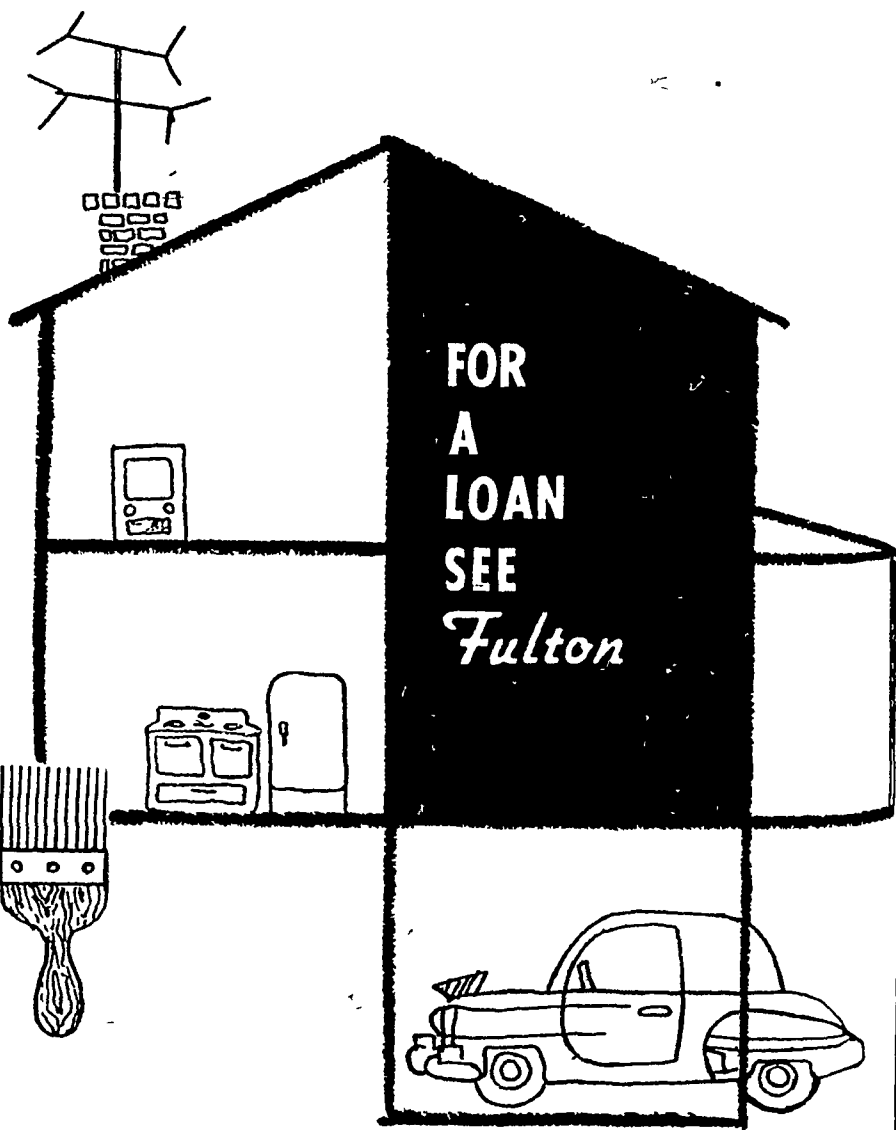
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