

For the Farm Wife and Family

coal grill. To heat bread simply slice it and wrap it in foil, either the whole loaf or a couple of pieces to a package, and heat it well on or near the fire.

French Bread

French bread is probably the first choice of ninety per cent of the meal planners. Have long loaves and split them lengthwise.

Spread with any of the fillings listed just below, and then wrap in a double fold of aluminum foil and put on a not too hot part of the grill

until heated through. If preferred, individual foil packets may be made so each guest can unwrap his own.

1. Garlic Loaf—Mash 3 cloves of garlic or use a garlic press, and combine with ½ pound of butter.

2. Onion Loaf—Chop a bunch of green onions, including some of the tops, and mix with ½ pound of butter.

3. Poppy Seed Loaf—Toast ½ cup poppy seeds and mix with garlic butter, as for garlic loaf.

4. Sesame Seed Loaf—Toast ½ cup sesame seeds, and mix with onion butter, as for onion loaf.

5. Cheese and Parsley Loaf—Combine ½ pound of butter with ½ cup each of grated Swiss or Cheddar cheese and parsley.

6. Mixed Herb Loaf—Combine ½ pound of butter, 1 cup of chopped parsley, ¼ cup chopped green onions, ¼ cup chopped chives, and two cloves of garlic, crushed. This may be varied by adding fresh basil, mint marjoram, or what have you.

7. Herb Loaf—This is ½ lb of butter combined with ¼ cup of any one fresh herb—rosemary, tarragon, or basil. If desired, a little chopped onion may also be added.

8. Cheese and Herb Loaf—Combine ½ pound of grated aged Cheddar cheese and ¼ pound of butter with ¼ cup each of minced parsley and green onions.

9. Onion and Cheese Bread—Cut loaf of French Bread in fairly thick slices, but don't cut through the bottom crust. In each cut insert a slice of Swiss, Jack, Mozzarella, or Cheddar cheese, and a slice of onion. Wrap in foil and heat over coals.

10. Cheese and Chili Bread—This is made like the above, except that a slice of canned green chili pepper is used instead of, or along with, the onion.

Some salad suggestions for your outdoor eating—

1. Grated Apple and Cress Salad—Grate unpeeled red apples and combine with shredded celery. Dress with French dressing and surround with watercress. Serve at once.

2. Bacon and Egg Salad—For two heads of romaine or leaf lettuce, hard-boil, shell, and chop four eggs, and crumble eight slices (½ pound) of crisply looked bacon.

Sprinkle eggs and bacon on top of the lettuce, which has been put in a large salad bowl. Add a few green onions, chopped. Season with "Turn to Page 4)

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sandwiches. Use the leftovers for creamed turkey to serve over cooked asparagus or crisp waffles.

Oven fried turkey may be your choice, especially if your family likes other poultry prepared this way. Ask to have a small turkey cut into serving pieces and then dip in flour.

Place in a shallow pan, skin side down and add butter. Put in a hot oven for a few minutes, then turn the turkey pieces and reduce the heat to 350 degrees. It will take an hour or more to fry.

Bread in one form or another, is usually included in the outdoor meal, whether it's served on the patio or at a faraway camping spot.

The breads served close to home are pretty apt to be ready-baked, or baker's bread reheated at the char-

Blend. Prepare chicken for rotisserie by folding wing tips under and bringing in close to the body of the bird. Secure chicken on spit. Brush chicken generously with sauce.

Follow manufacturer's directions for use of rotisserie. This recipe may also be used for outdoor cookery.

If you haven't thought of turkey for a summer meal, don't overlook it while it's low priced and available. You may even want to use the whole bird on your rotisserie for outdoor cookery.

You'll delight your guests as they watch an eight-pound bird turn over the charcoal grill.

Plan about 2½ hours to cook the bird and baste it with your favorite sauce about the last 20 minutes. Keep the bird at least a foot from the charcoal.

If you're planning to serve a large buffet, roast an unstuffed turkey a day ahead.

Let the turkey be sliced at the serving table or fill patters of slices for making

Soft Water Notes For Homemakers Of Lancaster County & Vicinity

Now that the season for canning, preserving and processing food for the family is beginning to get into full swing, I am sure Homemakers every where, in the town, on the farm, and our many suburban areas will find this article of interest to them.

Lancaster County, with its abundance of fresh vegetables and fruit, gives to all an advantage other localities are not so fortunate in having. We all know in spite of their abundance, fresh fruits and vegetables are not acquired for free and much money, time, and work is spent on the preserving of them for the enjoyment of the family when they are not in season.

In order to make your work less time consuming and retain better results in processing, I wish to relate a few Home Management views pertaining to the use of soft water relative to fruits and vegetables. Home Management experts view with concern the effect of Hard Water when used in cooking green vegetables. Vegetables cooked in hard water tend to absorb hardness minerals, shrink in size and become tough and inedible. This is particularly noticeable in peas, green beans, and other legumes. The hard water robs boiled and canned foods of their natural flavor and color. Processed in soft water, vegetables are tender, appetizing and delicious. The color and flavor remains so natural your family and friends will find it hard to believe they are not eating "out of the garden or fresh off the vine" foods.

In the preparation of fruits and vegetables for canning and freezing you will find soft water is wonderful for removal of dirt and sprays, large commercial canners would not use anything else. Containers and utensils washed in soft water are much easier to clean and are free from streaks and sticky film ordinarily caused by the use of hard water.

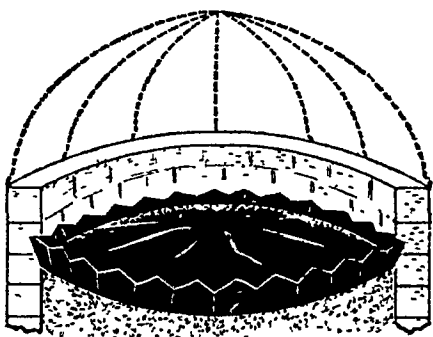
For additional notes on time and cash savings with modern water conditioning in the home, write to our home economist Judy Lehman, Century Appliance Co., 15 West Chestnut St., Lancaster, Pa. Phone Lancaster EX 4-9365. All information is free of charge . . . no obligation. -Adv.

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fresh lemon juice
(½ stick) melted
garlic, minced
onion, grated
spoon salt
spoon celery salt
spoon black pepper
spoon each of dried
y, marjoram and

mon juice and mel-
with ingredients.
chicken and mari-
several hours.

small cut-up fryer
in oven broiler or
grill. Brush with sau-
times and broil a-
minutes on each side
one

barbeque sauce—
Barbecued Chicken
2½ pound whole

butter
spoon salt
spoon paprika
spoon dill weed
ke sauce, melt but-
saucepan. Add salt,
and dill weed.

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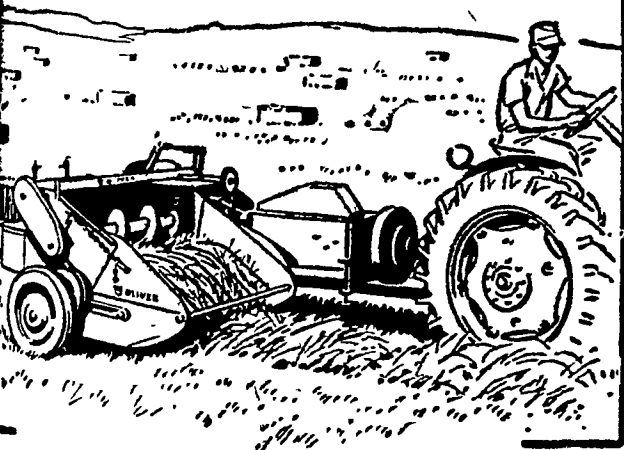
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