

For the Farm Wife and Family



Let's Go Pic-a-nickin'

By Mrs. Richard C. Spence

If a salad is your dish to bring, we have some very tasty suggestions for you today. Salads and picnics are a natural go-together, but always remember to keep the salad well chilled until you are ready to eat.

With all the "cooling" devices available today, such as insulated bags, coolers, etc., it is no longer a problem to keep perishable foods chilled for several hours after leaving home. All this enables us to have more variety in our picnic menus. Give some of these salads a try.

Top vote-getter among main dish salads probably is the chicken salad. Simplest version, of course, is cubed chicken, chopped celery and eggs tossed with mayonnaise and seasonings.

We vote for pickles in our chicken salad, however. And we think you will, too, once you've tried these tempting recipes.

The first is called Piquant Chicken Salad, for the chopped sweet pickles add just such a perky flavor note.

Piquant Chicken Salad
2 hard-cooked eggs, sliced
3 cups cubed, cooked chicken
¾ cup chopped sweet pickles
1 cup chopped celery
1 teaspoon salt
1 teaspoon lemon juice
½ cup mayonnaise

Select three or four center slices of eggs for garnish; chop remaining eggs. Mix chopped eggs lightly with remaining ingredients. Mound on lettuce.

Garnish with egg slices and sprinkle with paprika. Makes six servings.

Waldorf chicken is a delightful variation of this sa-

lad. For the hard-cooked eggs substitute ½ cup diced, unpeeled red-skinned apples. If the fruit is sweet, add a bit more lemon juice.

Almond Chicken Salad is another that will come out a winner on a warm day. It combines tiny seedless grapes, candied dill strips and toasted almonds with the chicken.

Almond Chicken Salad
3 cups cubed, cooked chicken
¾ cup chopped candied dill strips
½ cup blanched, quarter-

d toasted almonds
½ cup seeded white grapes
½ cup mayonnaise
½ teaspoon salt
1½ teaspoons vinegar

Combine first four ingredients. Blend mayonnaise, salt and vinegar. Mix lightly with chicken mixture. Chill. Spoon into lettuce cup; garnish with water cress. Makes four to six servings.

No law of the kitchen says a chicken salad must be chilled. In fact, this Piquant Hot Chicken Salad, we'd venture to say will run up a sizeable vote from the male side of the house.

Pickles and toasted almonds add texture and flavor contrast. The dressing is a combination of mayonnaise and chili sauce.

Piquant Hot Chicken Salad
¾ cup mayonnaise or salad dressing
2 teaspoons vinegar
1 teaspoon salt
1 teaspoon celery seed
½ teaspoon pepper
2 cups diced cooked chicken
1 cup chopped celery
¼ cup blanched, slivered almonds
¼ cup chopped candied dill strips
2 teaspoons chopped onion
1 cup crushed potato
or 1 cup grated process American Cheese

Heat oven to 350 degrees. Blend mayonnaise and next 4 ingredients. Combine chick-

en and next four ingredients with dressing. Place in baking dish (10x6x2 inches) or individual casseroles. Sprinkle with cheese and/or potato chips.

Bake for 20 minutes or until cheese is melted. Garnish with parsley or pickle fans. Makes five or six servings.

The following salad will yield 12 to 16 servings and is sure to be a favorite with everyone who eats it.

Dried Beef And Macaroni Salad
2 packages (4 ounces each) dried beef
7 cups cooked elbow macaroni (about 3 cups, uncooked)
2 cups chopped celery
½ cup chopped sweet pickle
¼ cup chopped parsley
2 tablespoons finely chopped onion
4 hard-cooked eggs, chop-

pea
1 cup dairy sour cream
1 cup salad dressing
½ cup milk
¼ cup lemon juice
2 tablespoons butter
1 teaspoon pepper
1 teaspoon prepared mustard

Cut dried beef into row strips. Prepare as directed on package in macaroni, rinse in water, and drain. Combine macaroni, celery, parsley, onion eggs and beef.

To make the dressing combine sour cream, dressing, milk, lemon juice, pepper, and mustard. Fold dressing into beef-macaroni mixture well. Serve salad in cups.

Chef's Salad
Skillet Hot
4 ounces hard-boiled eggs
2 tablespoons salad

Trade-ins Highest No Summer Clearance

Gas Stoves Gas Water Heaters
R.C.A. Refrigerators Built-in Ovens
Special Discount on gas heat installed by S.

WARD BOTTLE GAS

25 S. State St., EPHRATA, PA.

What goes on at the Stock Exchange?

Perhaps you have never seen a stock broker's office operating. We know you will find it interesting. We have a modern local office where investors may watch the Trans-Lux for both the New York Stock Exchange and the American Stock Exchange change prices—and these prices are also posted on our quotation boards. Our ticker service for the New York Exchanges and for the Dow-Jones news reaches up to the minute.

Our office is a pleasant place, located on 228 N. Duke Street in the same block as the Court House. We will be happy to welcome you here at any time and show you around. Naturally you are under no obligation—we like visitors whether they plan to invest or not.

If you have never bought or sold securities before, you may wonder "How do I go about buying and selling stocks?" Your Reynolds Account Executive will execute your orders with speed and accuracy. The nation-wide wire system of Reynolds & Co. links every office with important financial centers across the country. Your orders are flashed immediately to the floor of the New York Stock Exchange or to any other leading security or commodity exchange. Then, within a few days after payment your stock certificates are delivered to you. And each month you get a statement of your account, showing every transaction for that month and your present position with Reynolds & Co.

Our complete facilities afford you the opportunity to keep well abreast of trends and to handle your investments to the best advantage.

We extend a cordial invitation to visit our office.

Reynolds & Co.

MEMBERS NEW YORK STOCK EXCHANGE
Our most recent Progress Report on General Investment is available.

For Your Copy of This Informative Report
Phone or Call at Our Office

61 North Duke St., Lancaster, Pa. EX 7-6000
38 Offices From Coast to Coast
8 Offices in Metropolitan New York

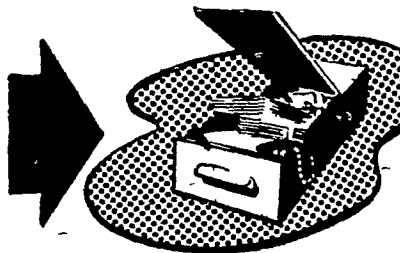
SECURITY

For Your Valuables

24 Hours A Day

7 Days A Week

Perhaps it's time to get one for your very own...



Use Our Convenient DRIVE-IN WINDOW
One-half block from Penn Square—on South Queen Street—Rear of Main Bank.

FREE PARKING
25 S. Queen Street—Swan Parking Lot—Vine & S. Queen Sts.
Stoner Parking Lot—S. W. Corner Vine & Queen Sts.

Conestoga

NATIONAL BANK

"Serving Lancaster from Center Square since 1889"
MILLERSVILLE BRANCH 302 N. GEORGE ST.
Member Federal Deposit Insurance Corporation
Maximum Insurance \$10,000 per depositor

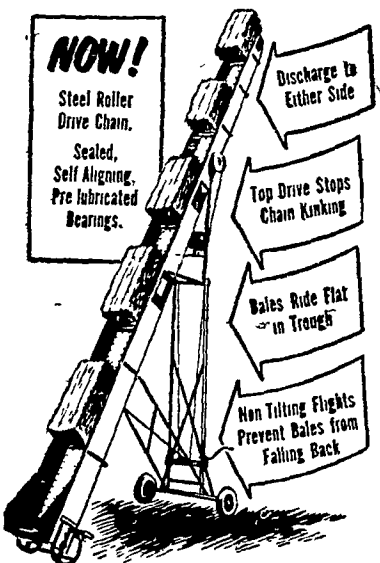
SUPER Self Service SHOES

220 W. KING ST.
Lanc. Co.'s Largest Shoe Store
All 1st Quality
SUPER LOW PRICES

NEW HOLLAND



better than ever



NOW!

Steel Roller Drive Chain. Sealed, Self Aligning, Pre-lubricated Bearings.

Discharge to Either Side

Top Drive Stops Chain Kinking

Bales Ride Flat in Trough

Non-Tilting Flights Prevent Bales from Falling Back

Phone us for information

L. H. BRUBAKER

350 Strasburg Pike
Lititz, R. D. 3
Ph. Lanc. EX 3-7607
Lititz MA 6-7766
Strasburg OV 7-6002