

1/2 ounce can condensed  
can of chicken soup  
cup water  
teaspoons tarragon vine-  
teaspoons finely chop-  
onion  
teaspoons finely chop-  
d green pepper  
teaspoon salt  
teaspoon powdered  
mary  
teaspoon pepper  
teaspoon garlic powder  
t fat in a large kettle.  
meat and brown well on  
ides Pour off fat. Com-  
remaining ingredients  
over lamb shanks. Cov-  
nd simmer 2 hours, or  
meat is tender. Remove  
to warm platter. Pour  
xcess fat from gravy in  
If a thicker gravy is de-  
str in 2 tablespoons  
mixed with 1/4 cup wa-  
Heat and stir over low  
until smooth and thick-  
Serve hot gravy with  
shanks

1/4 teaspoon pepper  
3 cups water  
6 medium carrots, sliced  
6 small canned onions  
1 egg, beaten  
1/2 cup light cream  
1/4 cup flour  
Brown meat well on all  
sides in hot fat in a heavy  
kettle Add salt, dill weed,  
pepper, and water. Cover and  
simmer 1 1/2 hours. Add car-  
rots. Cover and simmer one  
hour longer, or until meat is  
tender and carrots are done.  
Add onions. Combine eggs &  
cream. Blend in flour until  
smooth Slowly stir into stew  
Cook and stir over low heat  
until mixture becomes thick  
and creamy. Serve hot with  
baking powder biscuits.

**QUICK LAMB MEDLEY**  
2 cups cubed cooked lamb  
1 onion, sliced  
2 tablespoons butter or  
margarine  
10 3/4 ounce can beef vege-  
table soup  
1 tab'espoon catsup  
4 slices process American  
cheese  
4 slices hot buttered toast  
Cook onion in butter five  
minutes or until tender. Add  
lamb, soup, and catsup. Sim-  
mer slowly for 10 minutes,  
stirring occasionally. Place

slices of cheese on buttered  
toast. Spoon lamb and vege-  
table mixture over cheese.  
Serve hot.

**SLICED LAMB WITH  
CURRANT-ORANGE SAUCE**  
4 slices cooked lamb  
2 tablespoons butter or  
margarine  
1/2 cup currant jelly  
1/2 teaspoon dry mustard  
2 tablespoons orange juice  
1 orange, sectioned  
Melt butter. Add jelly and  
mustard. Stir and heat until  
jelly melts, then blend in  
orange juice. Heat lamb slic-  
es in a small amount of the  
sauce. Add cut-up orange  
sections to remaining sauce.  
Serve warm over heated  
lamb slices.

**SHEPHERD'S PIE**  
1 tablespoon fat  
2 cups hot mashed potatoes  
2 cups cold lamb, cut into  
small cubes  
1 1/2 cups lamb gravy  
Grease a shallow baking  
dish and spread 1/2 inch  
with masked potatoes. Fill  
with lamb and gravy and  
garnish top with mashed po-  
tatoes in large spoonfuls  
Bake in moderate oven (375  
degrees) about 20 minutes.  
Serve 4 to 6.

## For the Farm Wife and Family



good product. When you  
buy, look for a two piece  
handle that fits your hand  
comfortably. A handle made  
of 2 pieces held together  
with 2 or 3 large rivets will  
usually be durable. The tang  
or part of the b'ade that fits  
into handle, should extend  
about half the length of the  
handle. Then, rivets will  
keep it in place securely.

Avoid the knife that has a  
thin tang that pushes into a  
solid handle. These are usual-  
ly fastened with a single nail  
or brad through a metal col-  
lar and they'll give poor ser-  
vice.

Better knives are made  
with forged or beveled  
b'ades. You can tell a forged  
blade because it tapers from  
the handle to the point and  
from the back to the cutting  
edge of the blade. They're  
rather expensive but do give  
good service.

back to the cutting edge.  
You'll find them in most me-  
dium priced knives.  
Then you have a choice of  
grind on the edge of the  
blade. Some edges are hol-  
lowed out on both sides  
which makes it easy to re-  
grind the edge. The edge is  
easily damaged, though.  
With a straight edge you can  
grind it back from the edge  
about a half inch and it  
holds quite well.

### F.F.A. Elects 'Sweetheart'

Joyce Dunkleberger was  
elected chapter Sweetheart  
of the Donegal High School  
Witness Oak Chapter of  
Future Farmers of America  
in an election recently. Other  
candidates included Pam  
Copper, Sandy Kretzing,  
Sue Martin, Janet Frey,  
Mary Jane Myers, Martha  
Rambolt and Rachel Nolt.

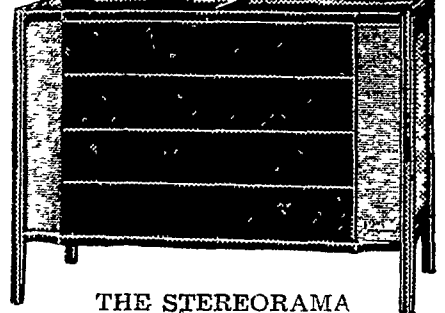
In another election, Ardis  
Wolgemuth was named the  
FFA Queen. Other candi-  
dates were Harriet Haw-  
thorne, Pat Johnstin, Chris-  
tine Leakway, Louise Hou-  
eal, Mary Salerno and Dian-  
ne Reese. Martha Rambolt  
was named the queen's at-  
tendant. Other candidates  
were Becky Richards, Rach-  
el Nolt, Sandra Scott, Bon-  
nie Brown and Joanne Mar-  
tin.

The Queen, her attendant  
and the Sweetheart will be  
present for the annual FFA  
banquet Saturday evening,  
May 7.

**TIPS ON BUYING KNIVES**  
The handle and the blade  
of a knife are the key to a  
Beveled blades are the  
same thickness from handle  
to point but taper from the

## magnificent Magnavox

FOR MOTHER'S DAY — MAY 8



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### Katahdins

## GROFF'S HARDWARE

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Something's missing at the Jones's  
Their new home is incomplete.  
Everybody thinks its lovely--  
Except... where is the heat?

2

No one can find the furnace  
(and they're right, there isn't one)  
And where other folks have fuel stored  
these folks have room for fun.

But half the fun of knowing  
comes with the explaining--  
Electrically, the switch box  
is the one heat source remaining.

4

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**THE CAREFREE WAY TO HEAT**  
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