

1 tablespoon salt
 3/4 teaspoon powdered dry mustard
 1 1/2 qts hot turkey broth
 1 1/4 quarts grated or shredded American cheese

Cook noodles in boiling salted water for 9 minutes. Drain and rinse in cold water. Arrange turkey and noodles in alternate layers in casseroles or ovenproof freezer containers. Melt the fat and blend in the flour mixed with the salt and mustard. Stir into the broth. Cook until thickened, stirring constantly. Add cheese and stir until melted. Pour over turkey and noodles. Leave headspace.

To freeze—Cool the food quickly. Seal and freeze immediately.

To prepare for serving — If the food is baked in an ovenproof freezer container, add crumbs mixed with butter or margarine and sprinkle with paprika before baking. If the food is transferred to a baking dish, let it heat in the oven until the food

has thawed enough to press into the shape of the baking dish, before adding the topping. Bake at 400 degrees about 1 hour for pints, 1 1/2 hours for quarts or until the food bubbles throughout.

SCALLOPED TURKEY WITH RICE

2 cups rice (uncooked)
 1 quart salted water
 1 1/2 quarts cooked chopped turkey
 2 cups mushrooms
 3/4 cup butter or margarine
 3/4 cup sifted flour
 2 teaspoon salt
 1/4 teaspoon pepper
 2 cups hot milk
 1 quart hot turkey broth
 1/4 cup diced pimento

Add rice to boiling salted water and cook over low heat for about 15 minutes. Remove from heat and let stand covered 5 to 10 minutes. Arrange rice in alternate layers with turkey and mushrooms in casseroles or freezer containers, leaving headspace. Make a sauce by melting the fat and blending

in the flour and seasonings and adding to the milk and broth. Cook until thickened, stirring constantly.

Pour just enough of the sauce into each casserole or freezer container to cover the ingredients. Sprinkle with pimento. (Or, if desired, pimento may be added just before baking.)

To freeze—Cool the food quickly. Seal and freeze immediately.

To prepare for serving — Bake at 400 degrees - 1 hour for pints, 1 1/2 hours for quarts. Add pimento before baking if it was not frozen. If the food is transferred to a baking dish, let it heat in the oven about 30 minutes, or until the food has thawed enough to press into shape of the baking dish, before adding pimento.

TURKEY HARLEQUIN

2 cups chopped onion
 1 cup chopped green pepper
 1/2 cup fat or oil
 3/4 cup sifted flour
 1 tablespoon salt
 1/4 teaspoon pepper
 3 cups turkey broth
 2 cups drained cooked tomatoes
 2 cups apple juice
 3/4 cup raisins
 1 tablespoon chopped parsley
 2 quarts diced cooked turkey

Cook onion and green pepper in fat or oil until tender but not brown. Stir in flour, salt, and pepper. Combine

"Prompt Bail Bond Service"

BUHRMAN'S CONVENIENT PARKING LOTS

Opposite Brunswick Hotel — Opposite Post Office
 Next to Western Auto Store
 115 East King Street

Norman A. Buhrman
 228 N. Duke St.

"Prompt Bail Bond Service"

broth, tomatoes, apple juice, raisins, and parsley. Heat to boiling. Stir in the onion-green pepper mixture, and cook over low, heat until thickened, stirring frequently. Add turkey and reheat to blend flavors.

To freeze—Cool quickly. Pack in freezer containers, leaving headspace. Seal and freeze immediately.

To prepare for serving — Remove from containers and reheat in double boiler, 30 minutes for pints and 70 minutes for quarts. Do not overstir. Serve over hot cornbread, biscuits, or rice.

PASTRY:

6 cups sifted flour
 2 teaspoon salt
 2 cups shortening
 Cold water, about 1 cup

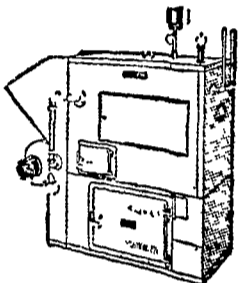
Combine all ingredients for the filling and mix well. For the pastry, sift together the flour and salt. Cut in the shortening until the mixture is granular. Add just enough water to moisten; mix quickly. Roll pastry to 1/4 - inch thickness on a lightly floured board. Cut into circles 5 inches in diameter. Place 2 to 3 tablespoons of filling on 1/2 of each pastry circle. Moistened edge and fold the other half of the pastry over the

(Turn to page 10)

BEST BY TEST!

The Famous LOSCH

BOILER-BURNER UNIT GIVES AMAZING SAVINGS



You can't afford to ignore the savings the famous Losch high-efficiency unit yields. Low cost barley coal and the water cooled grate insure a life-time of savings.

OFTEN IMITATED - NEVER EQUALED



Irvin K. Kreider
 Lancaster, R. D. 5

Lloyd E. Nissley
 Elizabethtown, R2

Hershey Bros.
 Reinholds

Arnold Coal & Supply Co., Harrisburg, Distributors

SAVE — SAVE — SAVE

ON GYM SNEAKERS

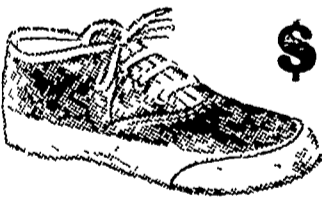
AT SUPER SHOES

220 WEST KING STREET

LANCASTER, PA.

For Girls'

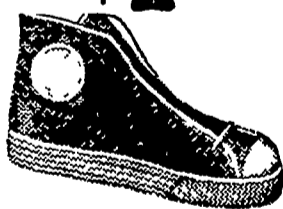
\$1.89



- ARCH TYPE
- CUSHIONED INSOLES

For Boys'

\$1.89 to \$3.79



- ARCH TYPE
- CUSHIONED INSOLES

Children's School and Dress Shoes

\$1.79 to \$2.69

CHOICE OF HUNDREDS OF STYLES

Rubber Footwear

Children's Rubbers \$1.98
 Big Boys' and Ladies ... \$1.98
 Men's \$1.98
 Work Rubbers \$2.69

SUPER SHOES

OPEN DAILY
 9 A. M. TO 9 P. M.

220 W. King St.
 Lancaster

FREE STORE
 SIDE PARKING

LARGEST SELECTION OF SHOES ANYWHERE

SCHOOL AGAIN

Drive Carefully



You Can't Replace A Child!

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



"Serving Lancaster from Center Square since 1839"

MILLERSVILLE BRANCH

302 N. GEORGE ST.

Member Federal Deposit Insurance Corporation

Maximum Insurance \$10,000 per depositor