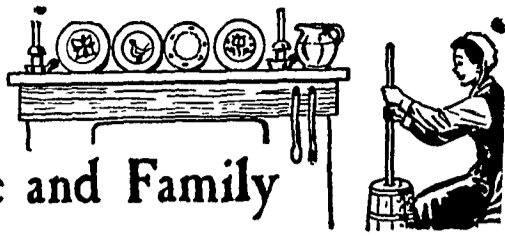


For the Farm Wife and Family



Party Snacks

by Mrs. Richard C. Spence

Dips are always a hit at parties. Serve them with a variety of crackers and chips plus your favorite beverage and cookies and you have plenty of eating enjoyment. Try some of these!

CURRY BACON DIP. Combine one 8-ounce package softened cream cheese and 2 teaspoons curry powder. Cook and drain 4 slices bacon. Crumble bacon and stir into dip. Chill. Makes 1 cup

CHILL DIP Mix one 8-ounce package softened cream cheese, 1/2 teaspoon of chili powder (or to taste) and 1/2 cup chopped green pepper. Chill. Makes about 1 cup

PINEAPPLE LEMON DIP Cook two eggs with one can pineapple-emon concentrate un'til thick. Cool. So'ten one 8-oz package cream cheese at room temperature and mix with the egg mixture, beating until smooth. Makes about 2 cups. If desired, garnish with sliced maraschino cherries

CAFE ORANGE DIP Soften one 8-ounce package of cream cheese at room temperature. Stir in 1/3 cup orange juice, grated rind of one orange, 1 teaspoon instant coffee and 1 teaspoon lemon juice. Chill. Makes about 1 cup. If desired, garnish with grated orange rind

BARBECUE DIP Mix one 6-ounce can tomatoe paste, one 2-1/4 ounce can deviled ham, 1/8 teaspoon cayenne pepper (or to taste), 1/2 cup

chopped celery, 1 small onion, chopped and 1/2 teaspoon salt. Chill thoroughly and serve with snack crackers. For a flavor variation use one can tuna (7-ounce) in place of the deviled ham.

SLICED TURKEY DIP: Mix together 2 cups chopped cooked turkey, 3/4 cup mayonnaise, 1/2 cup flaked coconut, 1/8 teaspoon tabasco (or to taste) and 1/4 teaspoon allspice (or to taste), chill thoroughly. Makes about 2 1/2 cups

DEVILED CHEESE DUNK: Combine one 5-ounce jar of pimiento cheese spread, a 2-ounce can deviled ham, 1/2 cup mayonnaise, 1/4 cup of chopped chilled parsley, 1 tablespoon grated onion, 4 drops Tabasco sauce. Chill. Yields about 1 cup

PARTY EGG-DIP Chop fine'y 4 hard cooked eggs. Mix well with 1/4 cup mayonnaise, 1/4 cup ketchup, 2 tablespoons milk, 1/2 teaspoon lemon juice, 1/4 teaspoon salt, and a pinch of basil. Chill. Makes 1 1/2 cups

PEANUT BUTTER DIP Blend 3/4 cup creamy peanut butter and one 8-ounce con-

tainer of sour cream together until smooth. Add 1 tablespoon mustard with horseradish and salt to taste. Serve with apple wedges, crackers or potato chips. Makes 1 1/2 cups. Can be made ahead of time and refrigerated, but allow to stand at room temperature before serving.

BLUE CHEESE DIP: Blend 3/4 ounce Blue Cheese, finely crumbled, 1 tablespoon grated onion, 1 1/2 teaspoons lemon juice, 1/2 cup mayonnaise 1/4 cup sour cream, 2 tablespoons sliced, stuffed olives. Store in tightly covered container in refrigerator until ready to serve. 1 cup.

CRAB MEAT DUNK: Remove all bones from one 6 1/2 ounce can crab meat. Mix 1/2 cup mayonnaise, 3-ounce of cream cheese, 1/2 cup cream, 1 teaspoon lemon juice, 1/4 teaspoon grated onion, 1/2 teaspoon fine'y chopped chives, 1/4 teaspoon Worcestershire sauce, and a dash of Tabasco sauce. Chill. Makes 1 1/4 cups.

CHILI RELISH DIP: Combine 1 cup dairy sour cream, 1/3 cup tomato ketchup, two tablespoons India relish and 1/2 teaspoon salt. Chill. Makes 1 1/2 cups.

CHEESE RELISH DUNKING SAUCE Beat 1 package (8 ounces) cream cheese, softened, until soft and fluffy. Add 1/2 cup cucumber relish, 1 tablespoon milk, two teaspoons Worcestershire sauce, 1 teaspoon finely grated onion and a dash of salt; beat again. Chill at least one hour. Serve at room temperature with potato chips, crackers or crisp, raw vegetables. Makes 1 1/2 cups

SNAPPY BEAN DIP With electric mixer beat 1 can (1 pound) vegetarian beans un-

til smooth; add 2 tablespoons hot dog relish, 1 tablespoon minced parsley and 1 tablespoon chili powder; mix well. Stir in 1/2 cup dairy sour cream. Chill at least 4 hours or overnight. Sprinkle with paprika. Serve with crackers or potato chips. Makes about 2 1/4 cups.

SPREADS

EGG 'N BACON SPREAD: Mash 2 hard-cooked eggs with a fork. Crumble 8 to 10 slices crisp'y fried bacon and add to eggs with 1/2 cup chopped watercress and 1/4 cup softened margarine. Blend thoroughly. Chill. Makes 3/2 cup.

ROCK LOBSTER SPREAD: Cut one 5-ounce can rock lobster into small pieces. Add 1/2 cup tartar sauce, 1/4 cup chopped celery, 1/2 teaspoon lemon juice, dash of cayenne and dash of salt and pepper. Blend well. Chill. Makes about 1 cup

SPICY HAM SPREAD. Grind 1/2 pound boiled ham in food chopper. Then grind altogether the ham, 1/4 cup of bread and butter pickles, 6 large stuffed olives, 2 tablespoons parsley sprigs. Mix with 1/2 teaspoon grated onion, 2 teaspoons mustard with horseradish, 2 teaspoons brown sugar and 6 tablespoons mayonnaise. Makes 1 1/4 cups.

MOCK CRAB MEAT SPREAD Mix well 2 cups (1/2 pound) freshly grated Swiss cheese, 3 tablespoons chopped, stuffed olives, two tablespoons chopped green pepper, 1/2 cup chopped tomatoes, 1/2 cup Mayonnaise and salt. Chill. Makes two cups.

CREAM CHEESE SPREAD Mix 2-ounce cream cheese, 1 tablespoon tomato ketchup and 1 tablespoon mayonnaise and

1/2 teaspoon pepper. Spread mixture on flat side of knot pretzels allowing mixture to fill holes in pretzel. Scrape off excess from underside. Enough for 24 pretzels.

FRANKFURTER SPREAD: Finely chop 6 frankfurters. Mix with 1/4 cup chopped bread and butter pickles, cup mayonnaise and 1 tablespoon mustard with horseradish. Chill.

CHICKEN LIVER SHRIMP SPREAD: Combine 1/2 cup chopped, cooked chicken livers, 1/2 cup finely chopped shrimp, 2 tablespoons fine'y minced green pepper, 1/4 cup mayonnaise and 1/4 teaspoon grated onion. Chill. Makes 1 cup.

CANNED MEAT SPREAD: Mix two 3-ounce or one 6-ounce can meat spread with 1/4 cup mayonnaise, 2 teaspoons mustard with horseradish, 1 tablespoon chopped almonds, 1/4 cup grated rot 1/2 teaspoon salt, a dash of pepper and 1/4 teaspoon grated onion. Makes 1 cup

NOTE: To vary brand of meat spreads, add a dash of Worcestershire or Tabasco

TOMATO-NUT COCKTAIL SPREAD: Into 1/2 cup peanut butter slowly beat 1/4 cup tomato ketchup and 1/4 cup Worcestershire sauce. When mixture is well blended, add 2 strips crumbled cooked bacon. Spread on crackers. Garnish with parsley or green pepper. Makes 3/4 cup.

SOME STUFFINGS FOR CELERY:

1. Combine 1 (3-ounce) package cream cheese, 1/2 cup tomato ketchup and 1/2 cup mayonnaise and salt. Chill. (Turn to page 7)

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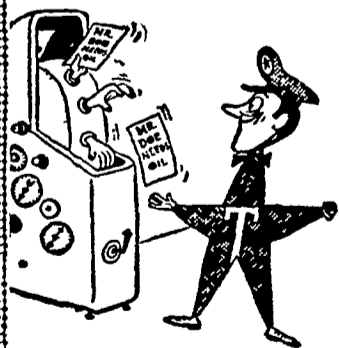
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