

● Cheese For Flavor

(From page 16)

pour into a 1-quart casserole. Melt 1 tablespoon margarine and toss with crumbs. Sprinkle crumbs over beans. Bake in a moderate oven (350 degrees) until bubbling at edges, about 25 minutes.

SPINACH AU GRATIN

2 tablespoons margarine
10-ounce package frozen chopped spinach
2 tablespoons shredded pasteurized process American cheese
2 tablespoons cream
Cook spinach as directed on package. Drain. Spread spinach in a thin layer in a baking dish. Sprinkle with cheese and dot with margarine. Drizzle cream over all. Place under the broiler until the cheese has melted. Serve immediately.

Golden eggs and cheddar cheese supply that extra touch of sunshine needed to pep up March menus in this Sunny Lenten Casserole

SUNNY LENTEN CASSEROLE

2 packages (10 ounces) frozen broccoli spears, cooked
Bread crumbs
Deviled Eggs:
6 eggs, hard cooked
1 teaspoon finely chopped onion
1/4 teaspoon dry mustard
1/2 teaspoon salt

2 tablespoons Mayonnaise
1/2 teaspoon Worcester-sauce
3 tablespoons sharp cheddar cheese, grated

Cheese Sauce:

1 cup sharp cheddar cheese, grated
2 tablespoons butter
2 tablespoons flour
1 3/4 cups milk
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon dry mustard
1 teaspoon finely chopped onion

Slice eggs in half. Scoop yolks into a small bowl. Add onion, mustard, salt, mayonnaise, Worcestershire sauce, and grated cheese. Blend together. Spoon egg mixture back into the egg halves. Top each with a rosette of the egg mixture.

To make the cheese sauce, melt butter in a small saucepan. Remove from heat and slowly add flour, stirring constantly. Slowly add milk. Blend until mixture is smooth. Return to heat and stir constantly until mixture thickens. Add cheese, salt, black pepper, mustard and onion. Stir until cheese melts

To assemble the casserole, arrange cooked broccoli spears in an 8x8x2 inch baking dish. Place deviled eggs on top of broccoli. Pour the cheese sauce over the broccoli and eggs. Top with bread crumbs. Place casserole in a moderate oven (350 degrees) for about 20 min-

utes until warm and browned on top. Serve immediately. Six servings.

CURRIED EGGS POLYNESIAN

6 eggs, hard cooked
8 ounce package sliced cheddar cheese
2 tablespoons butter
2 tablespoons finely chopped onion
3 tablespoons flour
2 cups milk.
1/2 teaspoon curry powder
1 1/4 teaspoons salt
1/4 teaspoon pepper
1 1/2 teaspoons grated orange peel
Butter
4 to 5 slices bread

Melt butter in a small saucepan. Add onions and heat about 5 minutes or until onion becomes soft. Remove from heat and stir in flour. Slowly add milk. Stir until the mixture thickens and boils. Slice eggs into large pieces. Add to the sauce. Mix in curry powder, salt, pepper, and orange peel. Cover to keep warm.

Spread butter on one side of each slice of bread. Place bread, butter side up, on a baking sheet and toast under broiler. Turn bread and place a slice of cheese on each piece. Return to broiler and continue heating until the bread toasts and the cheese melts. Spoon about 1/2 cup of the curried egg sauce onto each piece of bread and cheese. Serve immediately while warm.

NOODLE BAKE

2 tablespoons oil or shortening
1/2 cup chopped onion
1/2 cup chopped celery
3 1/2 cups tomatoes (1 lb. 12-oz. can)
1/2 cup water
1 teaspoon salt
1/4 teaspoon pepper
8 ounces noodles
2 cups drained flaked tuna (two 7-ounce cans)
Buttered bread crumbs
Heat oil in large skillet. Add onion and celery and cook about 5 minutes, stirring occasionally. Add tomatoes, water, salt and pepper. Cook about 20 minutes. Meanwhile, cook noodles. After noodles are cooked, rinse with warm water and drain well. Add noodles and tuna to tomato sauce. Turn mixture into lightly greased 2-quart casserole. Top with buttered bread crumbs. Bake in moderate oven (350 degrees) about 20 minutes. 4 to 6 servings.

PORK CHOPS IN CASSEROLE

4 loin pork chops
1 pound, 13 ounce can of tomatoes
1/4 cup chopped green pepper
4 1/2 ounce can mushrooms
1 teaspoon salt
1/4 teaspoon pepper
1 1/2 teaspoons dried minced onion
2 cups bread cubes
1 tablespoon cornstarch

Brown pork chops on both sides. Drain tomatoes, reserving 1/2 cup of the liquid. Combine the tomatoes, green pepper, mushrooms, salt, pepper, minced onion, and bread cubes. Place the seasoned tomato mixture in a 2-quart casserole. Blend together the tomato liquid and cornstarch. Pour the liquid over the tomatoes. Place the pork chops on the top. Cover the casserole and bake in a moderate oven (350 degrees) for about 45 minutes. 4 servings.

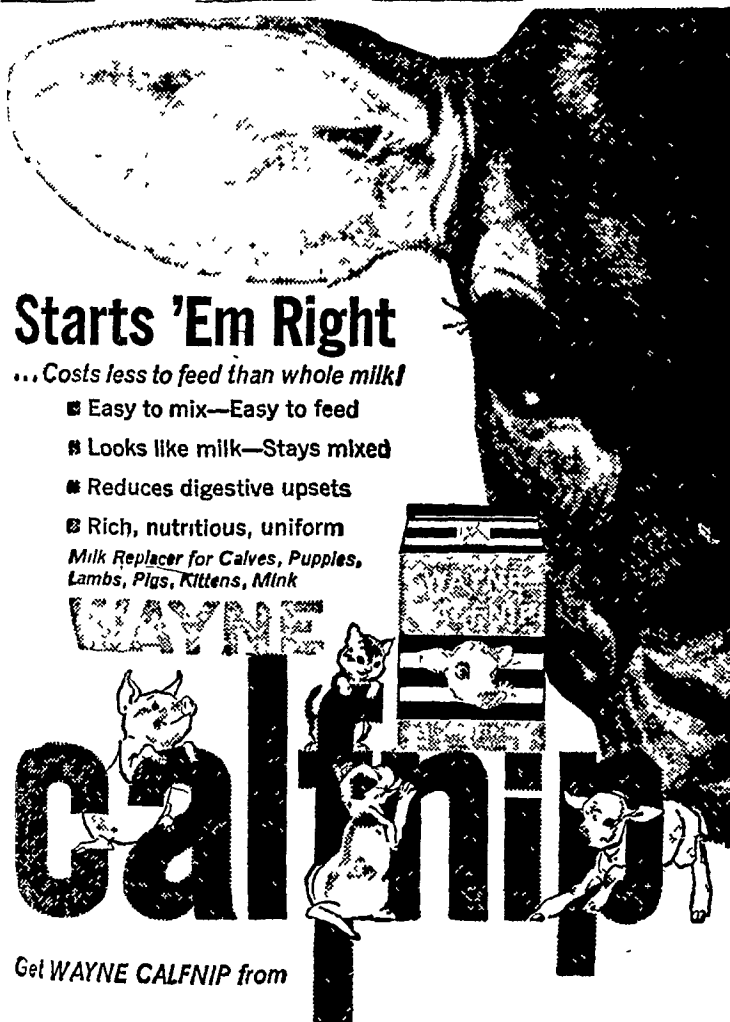
HAM'N ASPARAGUS BAKE

12 ounce can chopped ham
10 1/2 oz. can condensed cream of mushroom soup
1/2 cup milk
1 pound, 3-oz. can white asparagus spears
3 1/2 oz. can French-fried onions
Slice chopped ham into 4-equal parts. Blend together the mushroom soup and milk. Place the chopped ham slices in a 2-quart casserole. Arrange the asparagus spears on top of the meat. Pour the soup over the asparagus. Sprinkle the onions over the top of the casserole. Cover and bake in a moderate oven (375 degrees) for about 20 minutes.

M. H. Royal Tina, a seven year old Ayrshire cow owned by Masonic Homes Farms, Elizabethtown, has a record of 12,965 lbs. milk and 550 lbs. butterfat in 305 days.

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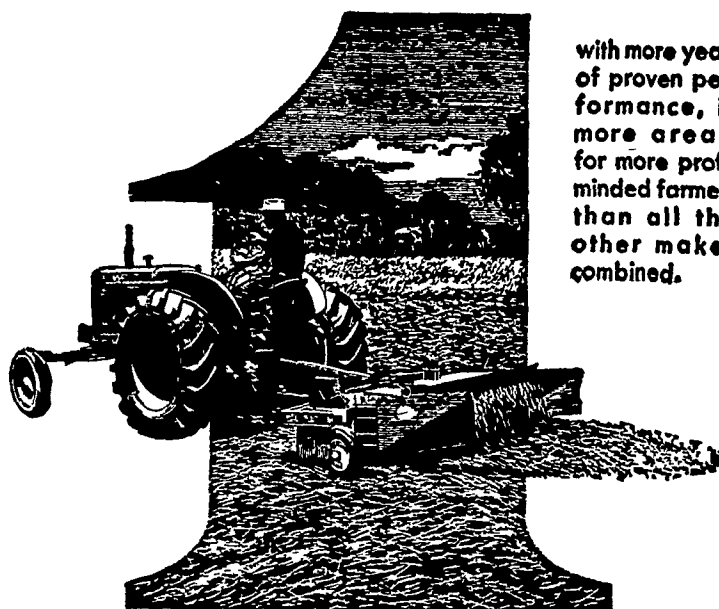
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PUBLIC SALE REAL ESTATE

The undersigned, as agent for John Rogers Boyd and as Administrator of the Estate of George M. Boyd, deceased, will sell at the main farm, on Lower Valley Road, Lenover, Pa., on **THURSDAY, APRIL 6, 1961** At 2 P. M.

as parcels or by the whole (that is, for the better price or prices)

Parcel #1. Approximately 140 acres of land, mid 18th century stone and frame farm house, frame tenant house, barn and shed;

Parcel #2. Frame dwelling house (late Victorian) and approximately two acres of land adjacent;

Parcel #3. Tract containing 3 1/2 acres on Upper Valley Road; comprising together the farm owned by the Boyd family for seven generations, situate as above mentioned, between Atglen and Parkesburg, Chester County, Pa., approximately one and one-half miles south of U. S. Rt. 30, one-quarter mile east of Penna Rt. 41 to Wilmington (30 miles distant), and 2 miles west of Route 10, and (in the main part) immediately south of the main line of the Pennsylvania Railroad. Excellent farming residential or industrial location.

Reserving for separate sale on the same day immediately after the sale of the real estate the following parts of the stone and frame farm house: Mid 18th century staircase; panelled fire-place wall (Federal period, circa 1800), chair rails; all interior doors and cabinets, fine corner cupboard (with back); as part of the Victorian residence, copper-lined bath tub; all the aforesaid articles to be removed at the expense of the purchasers, within thirty days after the sale, by appointment.

Purchaser shall have the right of entry immediately after the sale to plant crops.

Inspection: March 26th and April 2, 2 to 5 P. M.

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Lunch by Ladies of St. Mary's Guild, Church of the Ascension.

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