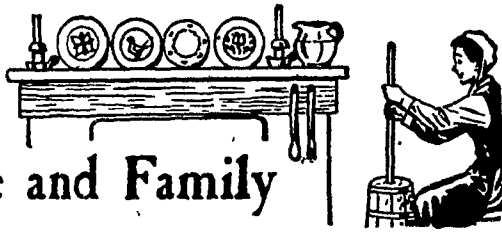


For the Farm Wife and Family



Variety Meats - Variety Meals

by Mrs. Richard C. Spence

If for some reason or other you have avoided using some of the variety cuts of meat, why not change your menus these winter days with some of the following recipes

These meats are rich in food value as well as being economical to serve. Why not try liver prepared as in the following two recipes?

BEEF LIVER WITH APPLES AND ONIONS

1½ pounds beef liver, sliced ¼ inch thick
6 slices bacon, cut into small pieces
½ cup flour
2 teaspoons salt
1 teaspoon thyme
½ teaspoon pepper
2 tablespoons lemon juice
2 medium red skinned apples, diced
1 medium onion, sliced
2 tablespoons chopped parsley

Pan-fry bacon until partially cooked. Combine flour, salt, thyme, and pepper. Dip liver slices into the flour mixture. Brown liver on both sides in the bacon drippings. Combine lemon juice with apples. Add apples, onion, and parsley to skillet. Cover. Cook over low heat 30 min-

LIVER WITH TOMATO-OLIVE SAUCE

1 pound sliced beef liver
Flour
3 tablespoons fat
1 tablespoon flour
1 pound can tomatoes
1 teaspoon salt
½ teaspoon sugar
¼ teaspoon black pepper
¼ teaspoon basil
Small piece bay leaf
¼ cup sliced stuffed olives

Dip liver into flour, then brown in hot fat in a skillet. Stir 1 tablespoon flour into tomatoes. Add tomatoes, salt, sugar, pepper, basil, bay leaf, and olives to browned liver. Stir to blend seasonings. Cover and simmer slowly for 20 minutes. Serve hot.

FRESH TONGUE WITH MUSTARD SAUCE

1 beef tongue, 2 to 5 lbs.
Cold water
1 small onion, sliced

1 tablespoon salt
10 whole black peppers
1 bay leaf
Mustard Sauce*

Place tongue in a large saucepan and cover with cold water. Add onion, salt, black peppers, and bay leaf. Bring to the boiling point, reduce heat, cover, and simmer until fork-tender, about 1 to 1½ hours per pound.

Remove tongue from water. Cool slightly. Cut off bones and gristle at the thick end of tongue. Slit skin from thick end to tip on under side. Use a paring knife to loosen the skin at the thick end. Pull and peel the skin off from thick end to tip. For hot service, slice tongue ¼ inch thick. Cut cold tongue thinner. Serve hot or cold with Mustard Sauce.

*MUSTARD SAUCE

2 tablespoons butter or margarine
2 tablespoons flour
1½ cups milk
⅓ cup prepared mustard
2 teaspoons sugar
½ teaspoon salt
1 teaspoon Worcestershire sauce.

Melt butter or margarine in a saucepan. Stir in flour. Add milk and stir constantly until mixture thickens. Stir in mustard, sugar, salt, and Worcestershire sauce. Reduce

heat and simmer very slowly 10 minutes. Serve warm. Makes about 1½ cups.

SCRAMBLED BRAINS AND CHEESE

1 set calves brains (about 1 pound) fresh or frozen
2 tablespoons butter or margarine
8 eggs
¼ cup milk
½ teaspoon salt
¼ teaspoon pepper
½ cup shredded American cheese
6 slices buttered toast
2 tablespoons chopped parsley

To cook Brains: Soak brains in 1 quart water and 1 table-

spoon salt for 15 minutes. (If brains are frozen, let thaw in water.) Drain brains and place on paper towels. Using tip of paring knife and fingers, lift and peel off thin membrane covering. Cover brains with cold water and add 1 teaspoon salt. Bring to the boiling point, reduce heat, and simmer 15 minutes. Drain and rinse with cold water. Drain thoroughly.

To Prepare Scrambled Brains and Cheese: Chop cooked brains and brown in butter in a skillet. Add eggs beaten with milk, then salt, pepper, and cheese. Cook, stirring occasionally, until set. Spoon onto toast and sprinkle with chopped parsley. Serve hot.

PENN SQUARE MUTUAL FUND

Investing in Diversified Securities for INCOME and CAPITAL GAINS Possibilities

NO BUYING CHARGE
NO SELLING CHARGE

Subscriptions Accepted With No Minimum Share Requirements Free of Pa. Personal Property Tax in opinion of Legal Counsel NON-ASSESSABLE

J. L. HAIN & CO.

451 Penn Square, Reading, Pa. FR 5-4424

Please send me free information about Penn Square Mutual Fund

Name
Address
City and State

LISTEN TO WCOY-COLUMBIA 1580 ON THE DIAL 12:05 to 12:10 Daily For accurate up to minute data on stock prices.

SUPER SHOES

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

HERR'S BULK BIN SERVICE

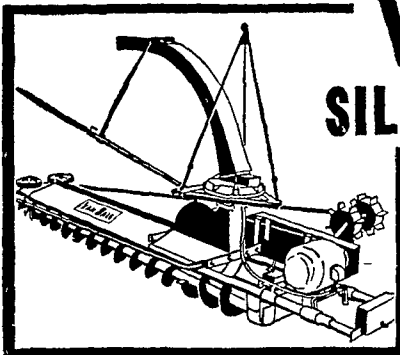
Builders of Feed and Grain Bins

ALL SIZES TO FIT EVERY NEED

GORDONVILLE, PA.

Ph. SO 8-3931

Complete automatic feeding for DAIRY COWS and CATTLE!

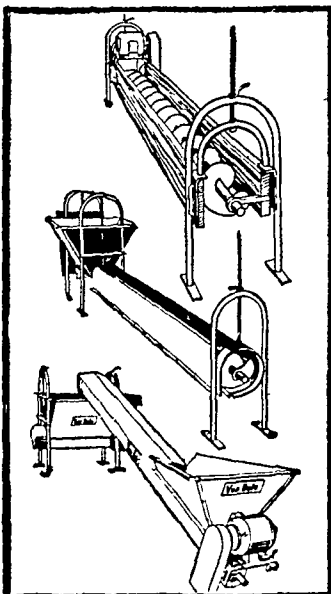


VanDale SILO UNLOADERS

Double augers deliver more silage per minute even when silage is deeply frozen . . . and at a lower operating cost. Patented V-paddle impellers throw . . . not blow . . . silage down chute. Adjustable drive hubs give positive traction in all types of silage.

Three-point suspension keeps unloader level at all times.

Plus a complete line of bunk feeders to meet your exact needs



Straight-out Auger Feeder

With VanDale units you can custom build the bunk feeding set-up to fit your needs. Drive section includes hopper, drive assembly and 10' high capacity 9" auger. Additional auger sections are in 10' units and are easily coupled.

Feed-R-Flo Bunk Feeder

The new, all metal complete feeder. High capacity 9" auger rotates within tube. Gives all-weather protection, even feed distribution, and lower operating cost.

Conveyor Trough

An important link in automatic feeding. Positioned below silo chute, the VanDale conveyor trough carries the silage to the bunk feeder. Primary section includes hopper, drive assembly, and 10', 9" auger. Additional 10' auger sections may be added.

See us for modern automatic feeding equipment

CALEB M. WENGER

R.D. #1 Drumore Center KI 8-2116 QUARRYVILLE, PA.

ANNOUNCING . . .

NEW DIVIDEND

4%

PER ANNUM PAID ON SAVINGS

ALL ACCOUNTS INSURED TO \$10,000



FIRST FEDERAL Savings and Loan ASSOCIATION OF LANCASTER



CUSTOMER PARKING IN REAR

25 North Duke St.

Phone EX 7-2818

Lancaster