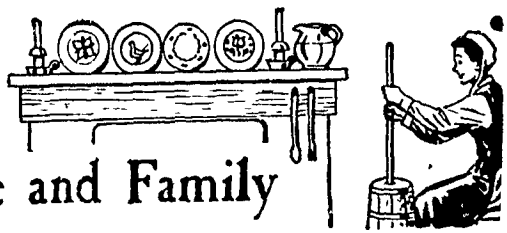


For the Farm Wife and Family



'Frankly' Speaking

By Mrs. Richard C. Spence

Summertime and frankfurters are a natural go-together. Here are some ways to serve the familiar "hot dog" other than with relish or onions!

FRANK AND BEAN BOATS

1 pound franks (10)
 1/2 stick (1/4 cup) butter or margarine
 2 tablespoons prepared mustard
 2 cups shredded sharp cheddar cheese
 2 cans (1 pound each) Boston style beans drained
 1 medium onion chopped
 1 pound loaf Vienna bread
 3 slices pasteurized process American cheese cut into quarters
 10 slices cucumber pickles

Soften butter or margarine in a large mixing bowl add mustard and mix well. Add shredded cheddar cheese beans and onion. Mix well. Cut bread into halves lengthwise. Open loaf and place halves on a baking sheet. Spread each with the cheese mixture. Place on broiler rack 6 inches from heat source. Broil about 5 minutes. Split franks almost in half lengthwise. Place 5 split franks, cut side up on each half loaf. Top with cheese squares and pickles. Broil 4 to 5 minutes longer. Cut and serve immediately. 10 servings.

FRANKFURTER CHILI

2 tablespoons butter or margarine
 1/2 pound frankfurters, cut in 1/2 inch slices
 1/2 cup chopped onion
 2 tablespoons chopped green

pepper
 1/2 teaspoon chili powder
 2 cans (1 pound 4 ounces each) kidney beans, drained
 1 can 10-1/2 ounces) condensed tomato soup
 1 teaspoon vinegar
 1/2 teaspoon Worcestershire sauce

Preheat covered electric skillet to 320 degrees. Melt butter or margarine. Add

pepper
 1/2 teaspoon chili powder
 2 cans (1 pound 4 ounces each) kidney beans, drained
 1 can 10-1/2 ounces) condensed tomato soup
 1 teaspoon vinegar
 1/2 teaspoon Worcestershire sauce

Preheat covered electric skillet to 320 degrees. Melt butter or margarine. Add

EASY FRANK RABBIT

1 pound franks, sliced
 10-1/2 ounce can condensed cream of mushroom soup
 1/2 cup milk
 1/4 pound American cheese shredded
 1/2 teaspoon prepared mustard
 Paprika
 6 thick-cut slices French bread, toasted

Blend soup and milk together in pan over direct heat. Add cheese and mustard and place over hot water. Stir and heat until cheese is melted. Add franks and heat well. Sprinkle with paprika. Cover if not to be served immediately. Serve on toast. 6 servings.

(Continued on Page 15)

Ladies, Have You Heard? . . .

By Jane Thurston

How Much Meat To Buy

It's easy to know how much meat you need when you're buying chops, steaks or wieners — you simply count noses. But buying other meats sometimes takes a little figuring.

Here's a general rule on how much to buy for each serving:

Boneless meat, such as boneless round steaks, cutlets, liver, stew meats, ground meat, and rolled roasts — allow one-fourth pound for each serving.

Meat with an average amount of bone, such as bone-in roasts, steaks, and ham — allow one-third to one-half pound for each serving.



THURSTON

Meat with a large amount of bone, such as short ribs, spare ribs, pork hocks — allow three-fourth to one pound for each serving.

Careful Shopping Cuts Food Bills

When you shop carefully, you can serve nutritious meals and spend less money for food. Read food advertisements and study reports of good food buys.

Plan your meals in advance and follow a shopping list. You may find you can make sub-

stitutions on your shopping list after you get to the store. It's wise to shop alone and at a time when stores are the least crowded.

Figure the cost of food on a serving basis instead of a pound basis. This is especially true of meats. A pound of meat with no waste gives four servings, but a pound of meat with bones and waste may give only one to three servings.

Prepared or partially prepared foods cut meal preparation time, but this built-in cost may find you can make sub-

(Continued on Page 16)

HERR'S BULK BIN SERVICE

BUILDERS OF FEED
and Grain Bins

ALL SIZES TO FIT
EVERY NEED

GORDONVILLE, PA.

Ph. SO 8-3031

Terra Cotta Red

Terra Cotta Red is one of the nine warm colors available in Holland Stone.

Whether you are building a house, wall, business, school or church, Holland Stone can serve you in one of their many colors, including:

Colonial White	Desert Brown
Burgandy	Charcoal Grey
Yellow	Limestone Grey
Buff	Sandstone Brown

New Holland Concrete Products

New Holland, Pa.

ELgin 4-2114

FERTI-START

21 - 21 - 21

For Transplanting

- TOBACCO
- TOMATOES
- ALL VEGETABLES

WHAT FERTI-START WILL DO

- Stimulates root development — Plants root quicker and grow faster.
- Minimizes new soil shock — cuts down wilt — reduces expensive resetting.
- Matures plants earlier — Produces better quality crops
- Economical
- Pre-measured — No guess work.
- Fully soluble — No clogging equipment.
- CONTAINS NO CHLORINES.

You are on your way to greater profits when FERTI-START is in the transplanting water.

Available in 3 Lb. and 50 Lb. Bags

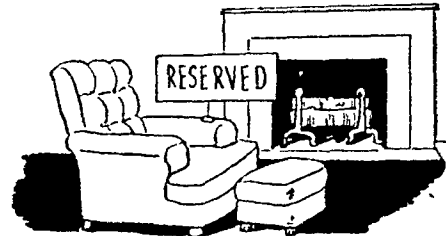
Distributed By:

J. C. Ehrlich Chemical Co., Inc.

736-738 E. CHESTNUT ST.

LANCASTER, PA.

See Your Dealer



RESERVED

FOR HAPPY HOME OWNERS

Your own comfortable easy chair by your own fireside to enjoy with the happy knowledge that the home you are paying for "just like rent" will be your own free and clear. It's a dream that comes true for families who use our popular home-financing plan. We're here to serve you.

CURRENT DIVIDEND

4%

Per Annum
Paid
on
Savings

ALL ACCOUNTS
INSURED TO \$10,000

FIRST FEDERAL

Savings and Loan
ASSOCIATION OF LANCASTER



25 North Duke St.

Customer Parking in Rear

Phone EX. 3-0601



SUPER SHOES

Self Service
220 W. King St.
Lanc. Co's Largest Shoe Store
All 1st Quality
Super Low Prices



24-HOUR SERVICE!

We get there fast if you have burner trouble. We'll adjust your burner for economical operation — complete combustion.

GARBER OIL CO.

105 Fairview St.
MOUNT JOY, PA.

Ph. OL 3-2021