For the Farm Wife and Family



Ii vou do treeze it, add the

BEEF 'Y CHEESE BAKE

1-4 cups (7-ounce pack-

age) elbow macaioni

pound cottage cheese

tablespoon grated onion

teaspoon Worcestershire

cups coin flakes or 34

cup coin flake crumbs

tablespoons butter or

margarine melted

12 cup grated process

beet shredded

sauce

cup sour cream

Covered Dish Picnics

By Mrs. Richard C. Spence

If the invitation to your club pienic reads "Bring a covered dish' vou'll want to take something extra special - but casy to prepare. We have some ideas here for you that should rate you the best cook in town!

This type of picnic is be- Combine the sauce macaioni, coming increasingly more pimiento, turkey and ½ cup popular - it provides a great- of the cheese. Pour into a ci variety of food with plenty baking dish. Sprinkle the retor all and it is really much maining cheese on the top eisier for each guest to have Bake at 350 degrees (moderate to prepare one or two main oven) for 30 minutes. Makes items compared to gathering six servings. This casserole together the varied items of a can be stored in vour freezer pienie lunch

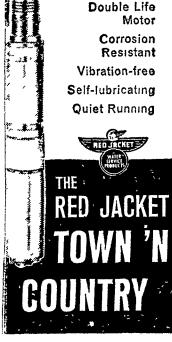
Casseroles are always a topping of cheese later good item for a pienic lunch ct this type

TURKEY-MACAROM CASSEROLE

- cups hot milk
- 1-1, cups shell macaroni
- 3 tablespoons butter or margarine
- teaspoon salt
- tablespoons chopped nimiento
- cups boiling water
- terspoon salt 1 cup flour
- 1, teaspoon maijoiam
- 1-1, cups diced turkey
- ² cup shredded cheese

Cook the macaroni in the boiling, salted water for about 15 minutes Diam and tinse Melt the fat and blend in flour and seasonings. Still in the hot nilk and cook until thickened

We've got the Submergible Pump you've been wanting



Whatever you've been looking for in a submergible pump: large capacity, efficient operation, higher water pressure, dependable operation, it's yours in a Red Jacket Town 'N Country Submerga Pump. Come in and get the complete story.

P. W. Strickland

(Distributor) Queen St. York, Pa. Ph 3-8631

JOHN MEISENBERGER

110 Dickinson Ave, Lancaster, Pa. Ph. EX 4-3006

salted water only until tender Diain, rinse and drain again Combine macaroni, dried beef, cottage cheese, sour cream. Worcestershire and onion sauce Pour into greased 2quait casserole. It using corn tlakes, crush into fine crumbs Combine coin flake crumbs, butter and cheese Sprinkle over macaroni mixture Bake ın moderate oven (350 degrees) about 30 minutes. servings

PARTY SHRIMP PIE

- 1/2 cup butter or margaime
- 1/4 cup flour 12 teaspoon salt
- teaspoon pepper
- 1/4 teaspoon mace
- cups milk
- cups cleaned cooked shimp
- tablespoon lemon juice cups (1/2 pound) fresh
- mushrooms, sliced cup rice krispies
- tablespoon butter or margarine melted

Welt 1/4 cup of the butter stn in flour and seasonings Add milk slowly stirring constantly cook until thickened 3-1/2 ounce package diled stirring occasionally Splinkle shiimp with lemon juice Cook mushiooms in remaining butter until golden brown Fold into sauce together with shiimp Poui into casserole Mix rice krispies with melted butter, sprinkle over mixture Bake in moderately hot oven (400 degrees) about 20 minutes or until blowned Galnish with paisley if desired

Cook macaroni in boiling CORNWEAL TUNA SQUARES

- 1 14-ounce package cornmeal muffin mix
- 7-ounce con chunk-style tuna fish, flaked
 - 1/4 cup minced onion

sliced

dashes Tabasco sauce sauce

Pinch dry mustaid 34 cup pitted ripe olives,

Prepaie coinmeal mustin mix as directed on package, iold in tuna, onion. Tabasco sauce, 'Worcestershire sauce, mustard Pour into lightly

greased $15-\frac{1}{2}$ x $10-\frac{1}{2}$ inch baking pan Arrange sliced olives over top Bake 15 minutes at 400 degrees or until golden brown Cut into small svuaies, serve hot Makes about 6 dozen small squares

SCALLOPED EGGS WITH HAM AND MUSHROOMS

- tablespoons butter or maigarine
- cup flour
- ½ teaspoon salt
- cups milk
- hard-cooked eggs, sliced crosswise

- 1 cup diced, cooked ham
- 1/2 cup cooked sliced mushrooms
- cups corn flakes tablespoons butter or margarine, melted

Melt butter, stir in flour teaspoon Worcestershire and salt Remove from heat; add milk gradually, stirring constantly Return to heat and cook until thickened, stirring occasionally. Arrange alternate layers of eggs, ham and mushrooms in greased 1-1/2 quart casserole, cover with sauce. Crush corn flakes slightly; combine with butter and sprinkle over ham mixture. Bake in moderate oven (350 degrees) about 25 minutes #

HURRY-UP HAM FIESTA

 $3-\frac{1}{2}$ cups water

- 1½ cups cooked ham, cut in 1-inch cubes
- 2-ounce jar pimiente strips (about 3 tablespoons)
- teaspoons salt
- 1-1/2 teaspoons dry mustard teaspoon oregano,
- crushed

(continued on page 15)

FARMERS AND ASSOCIATED BUSINESSMEN

Our services could make your operation more efficient and productive.

LANCASTER LABORATORIES, INC.

2425 NEW HOLLAND PIKE,

LANCASTER, PA.

Phone Leola OL 6-9043

Specialists in Soils, Feeds, Fertilizers, Foods, Agricultural Chemicals.

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 Require-- Fiee of Pa. Personal Property Tax in opinion of ments -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

AUTO CLUB PICNIC

Hershey Park Thurs., July 26

Afternoon and Evening

Big Evening Show

FIREWORKS!!



Mid - Season Prices!

WHITE KING FREEZER SALE



EASY TERMS TO FIT YOUR BUDGET

LANCASTER

B. F. GOODRICH Prince & Vine Streets LANDIS BROS., INC. Manheim Pike

LITTLE BRITAIN

PENN-MAR CO.