

Breakfast Heritage

(Continued from Page 15)

cooking 5 minutes more, stirring occasionally. Stir in crushed pineapple and mace. Spoon into cereal dishes and top with a scoop of strawberry ice cream. Makes about 4 servings. Good served with date bread.

WHEAT GRIDDLE CAKES

- 2 cups sifted flour
- 3 teaspoons baking powder
- 2 teaspoons sugar
- 1 teaspoon salt
- 1/4 cup shortening

3 shredded wheat biscuits, finely crumbled
2 eggs, beaten
2 cups milk

Sift flour, baking powder, sugar and salt together. Cut in shortening until fine as meal. Add crumbled shredded wheat biscuits. Combine eggs and milk. Pour over dry ingredients and mix only until blended. Let stand 5 minutes. Drop 1/4 cup batter on lightly greased hot griddle. When cakes puff and bubble turn and brown on other side. Makes 12 to 14 griddle cakes. Serve with cheese-topped sausage patties.

Cut 1-pound package of frozen sausage meat, partially thawed, into 6 to 8 slices. Place slices in a frying pan over low heat. Fry 12 to 15 minutes, turning frequently. Before removing from pan top with a sprinkling of grated American cheese.

BLUE OX BURGERS

- 1/2 pound bulk pork sausage
 - 1/2 pound ground beef
 - 1/4 teaspoon salt
 - 1/4 teaspoon sage
 - 3/4 cup rolled oats (quick or old-fashioned)
 - 1 egg
 - 2 tablespoons milk
- Combine all ingredients; mix lightly. Shape into 6 patties. Place in frying pan; add 1/2 cup water. Cover and cook 5 minutes. Pour off drippings, pan-fry slowly at least 15 minutes on each side. Makes 6 patties.

BUCKWHEAT LOGS

- 2 cups milk
- 2 eggs
- 2 tablespoons melted or liquid shortening
- 2 cups buckwheat pancake mix

Cinnamon Butter Topping: Combine 1/2 cup butter, soft, 1/2 teaspoon cinnamon and 2 tablespoons sugar. Set aside.

Place milk, eggs and shortening in mixing bowl. (If melted shortening is used, add after buckwheat mix). Add mix; stir lightly with wire whisk or spoon until batter is fairly smooth. Slightly lumpy batter makes light pancakes. For each pancake, pour 1/4 cup batter onto hot, lightly greased griddle. Bake to golden brown, turning only once. Roll up to resemble logs. Spread with Cinnamon Topping. Serve with warm syrup. Makes 14 to 16 pancakes.

HONEY CURRANT UPSIDE-DOWN MUFFINS

- 2 cups all-bran cereal
 - 3/4 cup honey
 - 1 1/4 cups milk
 - 1 egg, slightly beaten
 - 1 cup sifted flour
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1/2 cup currants
- Combine cereal, 1/2 cup of the honey and milk, let stand until most of moisture is taken up. Stir in eggs. Sift together flour, soda and salt. Add to rest mixture, stirring only until combined. Put 1 teaspoon of remaining honey into bottom of each greased muffin cup; sprinkle with about 1 teaspoon currants. Fill about 2/3 full with batter. Bake in

moderately hot oven (400 degrees) about 25 minutes. Let stand about 5 minutes before removing from pans. Serve immediately, currant side up. Makes 12-15 muffins, 2-1/4 inches in diameter.

APPLESAUCE SQUARE

- 1-3/4 cups sifted cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sugar
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1/2 teaspoon cinnamon
- 1/2 cup shortening
- 1 cup sweetened applesauce
- 1 egg
- 1/2 cup chopped raisins
- 1/2 cup chopped nuts

Sift flour, baking soda, salt, sugar and spices into a large bowl. Add shortening and applesauce. Mix to dampen flour, then beat 2 minutes. With electric mixer use low to medium speed. Add remaining ingredients and beat 1 minute. Pour batter into greased 8-inch square pan lined with paper. Bake in a moderate oven 375 degrees about 50 minutes. Let stand about 10 minutes; then remove from pan and cool. Frost with Fluffy Frosting.

CHECKERBOARD

Service bulletin



FEEL LUCKY?

then enter Purina's CALF SWEEPSTAKES

Just sign your name... nothing to buy... you may be one of the

50 LUCKY WINNERS

who will get a four-month-old, registered

HEIFER CALF

absolutely FREE!

See us for entry blanks and details of the Purina Calf Sweepstakes.

While you're at the store ask us to tell you about

PURINA NURSING CHOW
... the starter that's "milk plus"
... the starter that starts calves fast... right!



John B. Kurtz
Cedar Lane

S. H. Hiestand & Co
Salunga

John J. Hess, II
Intercourse - New Providence

John B. Kurtz
Ephrata

Ira B. Landis
Valley Road, Lancaster

James High
Gordonville

Whiteside & Weicksel
Kirkwood

John J. Hess
Kinzers - Vintage

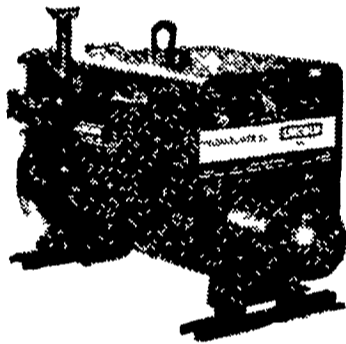
Wenger's Feed Mill, Inc.
Rheems

Warren Sickman
Pequea

J. H. Reitz & Son, Inc.
Lititz

WELD, CUT, HEAT, BRAZE, SOLDER, HARDSURFACE, POWER LIGHTS, TOOLS, MACHINERY and HOME APPLIANCES — with one machine!

New Lincoln Weldanpower 225



ONLY \$680

complete with welding accessories

Dressel Welding Supply, Inc.

2000 Columbia Ave. (Lincoln Hwy. West)
PHONE: EX 7-1312 LANCASTER, PA.

Now Available DIELDREN

In

5-30 and

55 Gallon Drums

P. L. ROHRER & BRO., INC.

SMOKETOWN, PA.
Ph. Lanc. EX 7-3539

Corn Picking Time?

Take Advantage of Our Grain Bank and Grain Storage Program For Your Corn Harvest

SPECIAL BENEFITS OF OUR GRAIN BANK PROGRAM

All grains stored under this program can be returned to the grower in any form of poultry or livestock feed, by using one of the various concentrate programs. There is no livestock or poultry feed that this concentrate and grain program does not cover.

There will be storage available for corn, which can be picked and shelled at harvest time, brought to the mill, dried and stored here for later use.

Faster service now available due to new bulk unloading system. Information available on custom work with new picker-sheller machines.

Every year more and more customers use the Grain Bank and find it the easiest and most economical way to handle their local grown corn.

FOR PICKING AND SHELLING CALL

S. H. HIESTAND & CO.

SALUNGA Phone 898-3221
Custom Mixing — Feed — Grain
Coal — Fertilizer — Barn Equipment