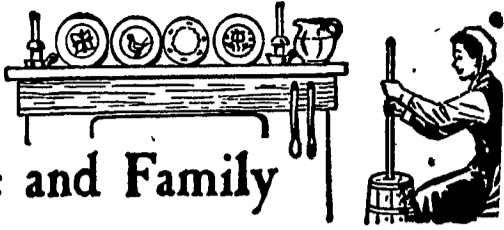


For the Farm Wife and Family



SANDWICH TIME

By Mrs. Richard C. Spence

Breeze through August — sail into fall — with America's easiest and most popular food — sandwiches. Serve 'em for breakfast, luncheon, supper and snacks. They'll pare precious minutes from your kitchen time while adding zest to your menus anytime.

Sandwiches for breakfast? Why not? Plunge into the day with a menu feature which will bring life to the family table. All the ingredients of a good wholesome breakfast are combined in this breakfast sandwich—the Vermont Maple Dip.

VERMONT MAPLE DIP

1/2 cup chopped prunes
1/2 cup chopped nutmeats
1/2 cup dairy sour cream
2 tablespoons maple syrup
Butter or margarine, softened
12 slices enriched white bread
2 eggs, beaten
1/4 cup milk
1 teaspoon sugar
Dash of salt

Mix together prunes, nutmeats, sour cream and maple syrup. Spread bread with butter or margarine. Spread prune mixture evenly over 6 slices of bread. Cover with remaining slices. In shallow dish blend together eggs, milk, sugar and salt. Dip sandwiches in mixture to thoroughly coat both sides. Fry in buttered skillet until golden brown on both sides. Serve hot with additional maple syrup, if desired. Makes 6 sandwiches.

For a luncheon sandwich try French Toasted Bologna and Cheese.

FRENCH TOASTED BOLOGNA AND CHEESE

2 cups shredded sharp cheddar cheese

1/2 teaspoon garlic powder
1/3 to 1/2 cup salad dressing or mayonnaise
12 slices enriched bread
Butter or margarine, softened
6 slices bologna, 1/4-inch thick, or 12 thin slices
2 eggs, beaten
1/2 cup milk
Dash salt
Butter or margarine

Mix together thoroughly cheese, garlic powder and salad dressing or mayonnaise to make mixture of spreading consistency. Spread bread slices with butter or margarine. Then spread all slices with cheese mixture. Put slices together with bologna to form sandwiches. Combine eggs, milk and salt. Dip sandwiches into egg-milk mixture. Melt butter or margarine in skillet and brown sandwich lightly on both sides. 6 sandwiches.

TUNA-AVOCADO DUO

1 8-ounce package cream cheese, softened
1 tablespoon milk
1 tablespoon lemon juice
1 cup drained, flaked tuna (7-ounce can)
1/3 cup finely chopped celery
2 tablespoons minced pimiento

1/2 teaspoon salt
1 large avocado, thinly sliced
Lemon juice
6 slices bread
6 slices whole wheat bread
Softened butter or margarine
Thoroughly blend cream cheese and milk. Mix in 1 tablespoon lemon juice, tuna, celery, pimiento and salt. Sprinkle lemon juice over avocado slices. Spread 6 slices white bread with butter or margarine. Spread filling on 6 slices whole wheat bread. Cover filling with avocado slices. Top with buttered bread slices to close sandwich. Cut sandwiches diagonally into halves and serve. 6 sandwiches.

CANADIAN SURPRISE SANDWICH

6 slices Canadian bacon
12 slices enriched white bread
Butter or margarine, softened
12 slices American cheese
12 thin slices ripe tomato
Place Canadian bacon on griddle and brown, turning once. Meanwhile, spread bread slices with butter or margarine. Then assemble sandwiches as follows: Place 1 slice of cheese on buttered bread slice, cover with tomato slice, Canadian bacon slice, another tomato slice, then a final slice of bread to close sandwich. Spread outside of bread with butter or margarine. Grill on hot griddle until cheese melts and hides center of sandwich (3 or 4 minutes per side). Cut diagonally and serve hot. Makes 6 sandwiches.

WISCONSIN BUNS

1/2 pound liver sausage
1/2 cup coarsely-chopped salted peanuts
1/4 teaspoon black pepper
1/4 teaspoon powdered marjoram
2 tablespoons mayonnaise or salad dressing

1/2 cup sugar
3 eggs, separated
1/2 teaspoon vanilla flavoring
1/2 cup all-bran cereal
3 tablespoons milk
Topping:
1/2 teaspoon cornstarch
3 tablespoons orange juice
1 1/2 tablespoons honey
Sift together flour, baking powder and salt; combine with nutmeats and dates. Blend butter and sugar. Add egg yolks, vanilla and bran cereal; beat well. Add sifted dry ingredients alternately with milk, mixing well after each addition. Beat egg whites stiff but not dry. Fold into batter. Spread in greased and lightly floured 8 x 8 inch baking pan. Bake in moderate oven (350 degrees) about 40 minutes. Combine cornstarch, orange juice and honey. Pour over warm cake. Let stand until cool.

This date-nut loaf cake is a tasty choice for a picnic dessert. It has no sticky frosting, but features a satisfying honey and orange glaze to provide flavor accent.

HONEY-TOP DATE CAKE

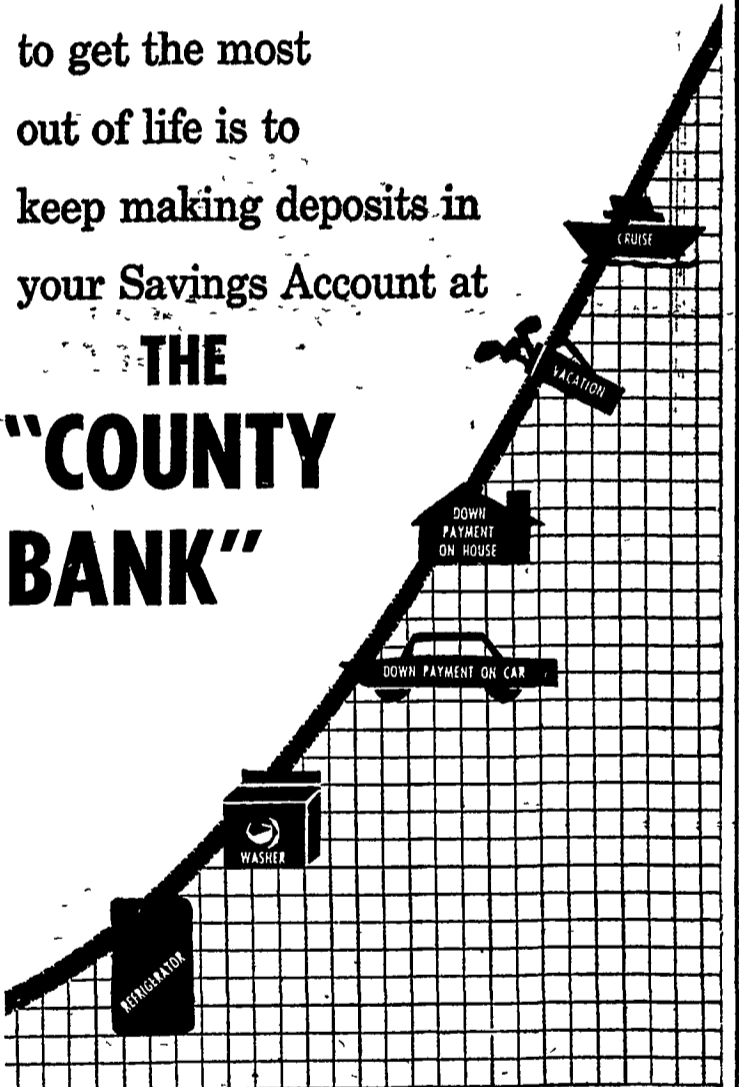
3/4 cup sifted flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup chopped nutmeats
1/2 cup finely cut, pitted dates
1/2 cup soft butter or margarine

Traditionally, pound cakes are formulated with a pound of butter, a pound of flour, a pound of sugar and a pound of eggs. This recipe, based on half pound weights, calls for slightly more sugar to accommodate the cocoa and coffee

THE BEST WAY

to get the most out of life is to keep making deposits in your Savings Account at

THE "COUNTY BANK"



THE LANCASTER COUNTY NATIONAL BANK

8 Convenient Offices

LANCASTER

9 East King Street (temporary address)
138 North Queen Street (Drive-in Window)
Prince and James Streets (Drive-in Window)
1643 Lincoln Hwy. East
1847 Columbia Avenue

MOUNT JOY

One West Main Street. (Drive-in Window)

QUARRYVILLE
State and Church Streets

FLORIN
801 Main Street

Established 1841

Member Federal Deposit Insurance Corporation

Need . . .

HAY—STRAW—EAR CORN

Buy Now and Save!

More and more farmers are buying from us for better value and all around satisfaction.

Delivered — any quantity

Phone Strasburg 687-7631

Esbenshade Turkey Farm

PARADISE, PA.

More Milk Means More Income With An Added Profit For You

Get both with the



Breeding Program

SOUTHEASTERN PENNA. ARTIFICIAL BREEDING COOPERATIVE

P. O. Box 254, LANCASTER, Pa. Ph. 569-0411

There's a calling station near you . . .

Akron 859-2552

Mount Joy 653-2411

Christiana LY 3-5187

Quarryville ST 6-7381

Manheim 665-2467

Strasburg 687-6292

SUPER SHOES

Self Service

220 W. King St.

Lanc. Co.'s Largest Shoe Store
All 1st Quality
Super Low Prices



EASY BUDGET PLAN!

You pay in equal installments spread over the year — avoiding big bills in cold months when all consumption increases

GARBER OIL CO.

MOUNT JOY, PA.

Ph. 653-2021
105 Fairview St.