ages in foil, too. For each cup, foil by gathering opposite ends casionally and allow about an make a rim and handle by bend- and folding them over tightly hour of cooking time. Do the ing and twisting coat-hanger two or three times. Do the same same with the other vegetables, wire around a small can. The with the sides to make a snug allowing them about half an foil cup is made by molding package. a doubled square of foil ar- Alternate slices of potato and with a fork to be sure they are ound the same can and setting Italian onion, seasoned with done, avoiding puncturing the it into the rim. Crimping the salt and pepper, are "spud 'n bottoms of the packages so the edges around the rim makes onion" treats, Wrap tightly in juices won't run out. Open the the cup secure.

### OTHER TREATS ON THE GRILL

1/2 package of onion soup mix vegetables and add a little wa- prepare apples and bananas on allowing at least half a pound for each person. On the steak, sprinkle another 1/3 of the dehydrated onion soup mix, and add two or three teaspoons of

Save dishes by heating bever- water. Wrap, securely in the near the coals. Turn them oc-

foil.

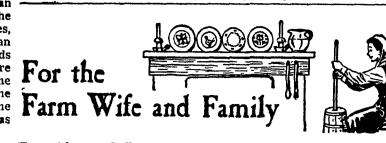
Fresh peas, beans, asparagus or other vegetables can be cooked in wrappings like the steak. Frozen vegetables cook On a sheet of foil, sprinkle nicely this way, too. Season the

hour to cook. Test the foods packages and use the foil as a serving dish.

> DESSERTS MADE ON THE GRILL

We told you earlier how to When the fire has burned to sert. Have your guests make are featured in dairy counters. coals, place the potato-onion their own fruit combinations or banana, pineapple, orange sections, apple wedges and marshmallows on a skewer. Squeeze

a little lemon' over the fruit and roast over the coals. 'some mores". On a graham late bar. Roast a marshmallow and place on the chocolate. Top



Lancaster Farming, Saturday, August 10, 1963-9

# Ladies, Have You Heard?

By: Jane Thurston, Extension Home Economist **Cheese To Please** 

The nation's cheesemakers have put beand cover with a flank steak, ter and perhaps the rest of the grill as a dessert. Fruit fore us an interesting array of products to the onion mix to the package. kabobs are another tasty des- meet our needs. And many cheese varieties

Taste may dictate choice of cheese, but combination and meat packages at least have them roast their trying a new variety can give a lift to the own kabob. String chunks of family menu. For a mild cheese, you can choose from mild cheddar, cottage, cream, and any of the processed cheese spreads.

Medium cheddar, brick, edam, gouda, muenster, and swiss cheese give you a more flavorful product.

nd roast over the coals. For a hearty, robust chcese, you'll find Another dessert for guests to sharp cheddar, blue, roquefort, parmesan, make is the old favorite called provolone, and sapsago to your lyong.

During the coming months, Consult your favorite cookcracker put a piece of choco- you can give full rein to cheese book for checse recipes you'd and use it in salads, main di- like to try. shes, side dishes, and desserts. One Way To Beat The Heat



THURSTON

When the heat and humidity

are getting you down, you'll feel better if you have a wellbalanced diet. Don't try to get by on skimpy, low-protein meals during the summer. It's the choice of foods that is important, not the quantity of food you eat So remember this when the temperature goes up and you don't feel like eating so much as usual.

Frankfurters, hamburgers, cold cuts, and quick-cooking steaks will help to keep you feeling fresh and fit throughout the summer. These meats are easy to prepare for warm weather meals.

### Good To Know Anytime

Potatoes themselves are not fattening — it's what you do to them that makes them highcalorie items. A small boiled potato with a little butter has about 80 calories. But add rich gravy and more butter, and you add calories. Potatoes are a good source of vitamin C and contain other vitamins. They also contain minerals

For a flavorful, colorful dessert, garnish servings of fruit sherbet with a generous sprinkling of fresh blueberries.

Fruit and cheese kabobs make a colorful picnic desseit. Arrange cubes of cheese alternately with chunks of fruit on wooden skeweis Good combinations are pineapple chunks with gouda or edam cheese, bananas with sharp cheedar cheese, pears with swiss cheese; grapes with blue cheese.



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Flailing — Horse Treadpower — Steam & Gas Engines — Shingle mill — Saw Mill — Hobby & Scale Size Engines — Teeter-Totter **Engine Parade** 

Home Cooked Food — Homemade Applebutter

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- Noah Getz!
- See Model Airplane Show!
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