

(Continued From Page 8) 1/4 teaspoon ground ginger  
 1 pound frankfurters (10) 1 teaspoon salt  
 Cook onion in fat until tender. Add remaining ingredients except frankfurters and simmer, covered for 10 minutes. Add frankfurters and simmer 15 minutes longer. Makes 5 servings.

**CRANBERRY FRANKS**  
 (1 pound) can jellied cranberry sauce  
 1/2 cup sugar  
 1/2 teaspoons curry powder  
 1/2 teaspoon nutmeg

1/2 teaspoon ground ginger  
 1 teaspoon salt  
 1/2 cup cider vinegar  
 2 tablespoons molasses  
 1 1/2 teaspoons Worcestershire Sauce  
 2 pounds frankfurters  
 Beat cranberry sauce with rotary beater until smooth and saucy. Combine with remaining ingredients except frankfurters. If outdoor grill is used, simmer sauce 5 minutes. Diagonally cut frankfurters. Dip in sauce and grill-basting fre-

quently. If oven is used, place diagonally-cut frankfurters in foil-lined casserole dish. Cover frankfurters with sauce. Bake in 350 degree oven for 30 minutes.

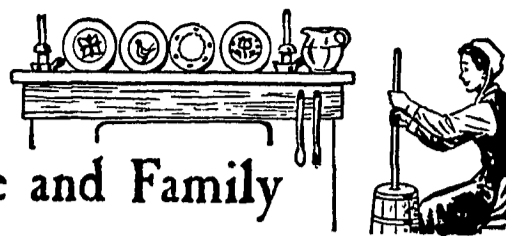
Packaged mixes and baked goods make festive foods possible in a matter of minutes. Choose tender packaged tart shells to hold colorful cranberry fillings

**CRANBERRY PARFAIT TARTS**  
 8 packaged tart shells  
 1 pound can jellied cranberry sauce  
 2 tablespoons sugar  
 1/2 pint heavy cream, whipped  
 1/2 teaspoon almond extract  
 Beat the cranberry sauce and sugar together with a fork. Fold in whipped cream and flavoring. Spoon parfait into 8 tart shells and place in freezer. Freeze until parfait is firm.

**WINTER FRUIT TARTS**  
 2 cups fresh cranberries  
 1 medium apple (core and seeds removed)  
 1 large banana, diced  
 3/4 cup sugar  
 6 packaged tart shells  
 Sweetened whipped cream  
 Coarsely chop cranberries and apple. Add diced banana and sugar. Stir until fruit and sugar are well blended. Place in refrigerator for 2 to 3 hours for flavors to blend. Spoon into tart shells at serving time. Top with sweetened whipped cream.

**CRANBERRY PRUNE WHIP TARTS**  
 1 cup cooked prunes  
 1 pound can jellied cranberry sauce  
 Dash salt  
 2 egg whites  
 1/4 cup chopped walnuts  
 6 packaged tart shells  
 Pit prunes. Press prunes and cranberry sauce through sieve. Add salt. Beat egg whites stiff. Beat fruit mixture into

**For the Farm Wife and Family**



**Ladies, Have You Heard? . . .**

By: Jane Thurston, Extension Home Economist

**Never Outgrow Need For Breakfast, Daily**

Breakfast is more than a quaint custom. It is the important meal of the day. Breakfast should provide one-fourth to one-third of the day's food needs. Persons who eat a good breakfast generally are more alert, can turn out more work, and don't tire so easily as those who don't eat breakfast or who eat a poor one. Also, persons who eat breakfast are less likely to have accidents in late morning hours, because they can think clearly and act quicker than the breakfast-skipper.

Another very important reason for eating breakfast every day is that the breakfast-skipper seldom makes up for the nutrients he missed in this first meal of the day.

**VARY METHOD WHEN COOKING VEGETABLES**

Put a touch of imagination in vegetable cookery and treat your family with old favorites in a new way.

You can do this when you prepare and serve vegetables in a variety of ways. To braise fresh zucchini, cabbage, broccoli, or spinach, cook minced onion in a little fat, and add chopped or sliced vegetable. Sprinkle vegetable with a few tablespoons of liquid, add seasonings, cover the utensil and steam until vegetable is tender, but still slightly crisp.

The Chinese method of cooking vegetables is similar to braising. The Chinese use finely chopped vegetables, fat instead of water, and a quick heat source. The finished product has a fresh flavor, bright color, and crisp texture.



THURSTON

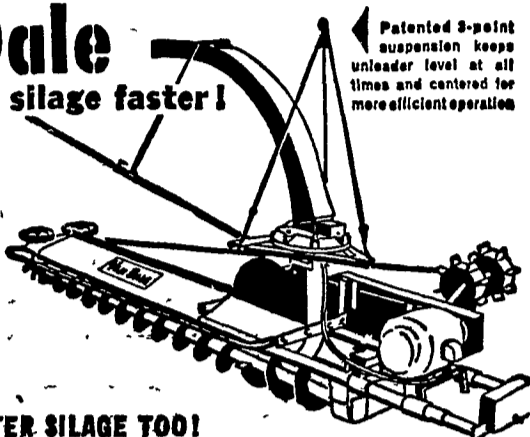
Use the oven to bake vegetables, especially when the oven is already in use. Carrots develop a new sweetness when baked in a covered dish with added seasoning, butter, and a few tablespoons of water. Frozen vegetables are other candidates for oven-baking. Put frozen vegetables in a casserole, add seasonings, and cover the dish. Stir once during baking to mix seasonings. A pinch of thyme, basil, rosemary or other favorite herb adds a different flavor to fresh vegetables. Or try serving new combinations, such as Brussels sprouts with Parmesan cheese

(Continued on Page 10)

**Get the BIG silo unloader value!**

**VanDale**  
 Delivers more silage faster!

Double auger system digs the silage faster and more evenly under all conditions whether silage is frozen, wet, or dry. Exclusive, adjustable drive hub gives more positive traction, keeps the machine operating evenly, and requires less power.



Patented 3-point suspension keeps unloader level at all times and centered for more efficient operation

**DELIVERS BETTER SILAGE TOO!**

The double augers, operating in conjunction with the patented V-paddle impellers, dig the silage, mix it thoroughly, and then throw it down the chute. Your cows and cattle get good, palatable silage . . . not a powdered mash as so often happens with unloaders using blowers.

**TWO SIZES:**

Standard—for silos 14' to 18'  
 Heavy Duty—for silos 18' to 24'

**CALEB M. WENGER**

R. D. 1 QUARRYVILLE, PA.  
 Drumore Center KI 8-2116

WRITE OR PHONE US FOR COMPLETE INFORMATION AND PRICES.

**ATTENTION**

Farmers and Poultrymen

We are the largest suppliers of Wood Shavings in the East for Poultry Litter and Cattle Bedding packaged in bales, burlap and paper bags.

We deliver anywhere.

We are now receiving a new crop of very clean peanut hull. Save money by picking up at our warehouse.

For prompt service call

**O. & D. SAWDUST CO., Inc.**

659 E. Main St., Lititz, Pa.

(formerly of Manheim)

Phone 626-2068

Distributor For

Shredded Pine bark for Mulching

Evergreens, roses, etc.

Bar-B-Q Supper 6 P.M.

Door Prizes

**GRAND OPENING**

Wed., Sept. 18

1 P.M. to 9 P.M.

**Case Power And Equipment**

Highway 230 — Rheems, Pa.

Plowing Demonstration — Seeing Is-Believing

Parade of Machinery — 400 Self-Propelled Combine

with corn head — Introduction of New Products —

Display of Utility Equipment — Meet the staff

and tour the facilities — Other specials to be

announced at the Grand Opening

Grand Opening Special 10 Spark Plugs \$4.95

Find out how to get a 4 ton wagon FREE

Take part in a "Chinese Auction"

Something to cheer about!

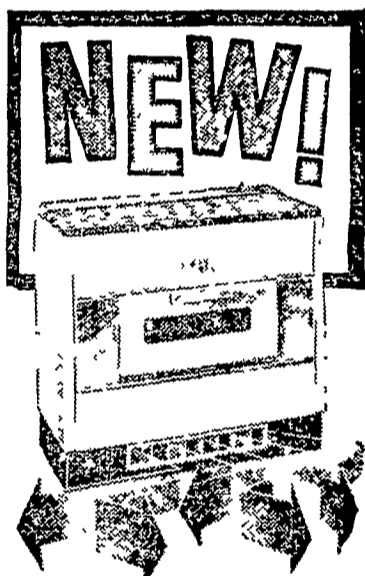


**AUTO LOAN RATES REDUCED**

Now — save more than ever before on a Thrif T. Fulton Auto Loan at any Fulton Bank.

**FULTON National BANK**

PENN SQUARE / McGOVERN AVE. / MOUNTVILLE  
 EAST PETERSBURG / AKRON / GAP / MANHEIM  
 Member Federal Deposit Insurance Corp.



**NEW!**  
 this amazing, new  
**SIEGLEA OIL HOME HEATER**

now gives you  
**SWEEPING SUPER FLOOR HEAT!**

Golden louvers in the heat outlet are motor driven to rotate back and forth—sweeping the heat over your floor. All new in performance, styling and colors, this new Sieglea gives you a new dimension in heating comfort.

**Push-Button control!**

See Us At The Lampeter Fair

**L. H. Brubaker**

350 Strasburg Pike, Lancaster  
 R. D. 3, Lititz  
 Phone Lancaster 397-5179  
 Strasburg 687-6002  
 Lititz 626-7766