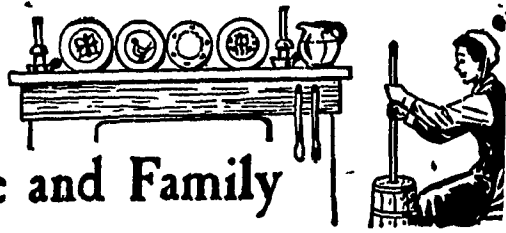


For the Farm Wife and Family



Food For The "Unexpected"

By Mrs. Richard C. Spence

In the holiday weeks that lie ahead you are bound to have an extra person occasionally for a meal — Sis brings a friend home from college, a cousin drops in for an unexpected visit, or Dad has a city friend for a hunting partner.

Here are some ideas to help you serve them a delicious meal without spending a lot of time in the kitchen. A main dish casserole and a salad with rolls, dessert and coffee make up a nice menu.

SALMON NOODLE CASSEROLE

- 8 ounces medium noodles
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 2 teaspoons dry mustard
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon nutmeg
- 2 cups milk
- 8 ounce can salmon
- 2 tablespoons lemon juice
- 1/4 cup minced parsley
- 2 tablespoons creamy peanut butter
- 1/2 cup dry, fine bread crumbs

Cook noodles in boiling salted water until tender, yet firm 4 to 5 minutes. Drain. Meanwhile, melt butter or margarine in sauce pan. Blend in flour, mustard, salt, pepper and nutmeg to form a smooth paste. Gradually stir in milk and heat to boiling, stirring constantly. Boil one minute.

Blend sauce with noodles. Break salmon into 1-inch pieces. Add salmon, lemon juice and parsley to noodle mixture. Mix thoroughly. Turn into greased 2-quart casserole. Cut peanut butter into bread crumbs until consistency of coarse corn meal. Sprinkle evenly over top of noodle mixture. Bake in moderate oven (350 degrees) 20 to 25 minutes, or until heated through and topping is lightly browned. Makes 4 to 6 servings.

BEEF STEW WITH SHELL MACARONI

- 1 pound beef stew meat, cut in 1 1/2 inch pieces
- 1 tablespoon shortening or oil
- 1/2 cup chopped onion
- 7 cups water
- 1 1/2 teaspoons salt
- 1/4 teaspoon oregano
- 1/2 teaspoon pepper
- 1 package dry vegetable soup mix (1 1/4 to 1 3/4 ounces)
- 2 cups tomatoes (1 pound can)
- 1 1/2 cups whole kernel corn (1 pound can, drained)
- 8 ounces medium macaroni

Brown meat in shortening or oil in Dutch oven. Add onion and brown lightly. Add water, salt, oregano, pepper and soup mix. Simmer gently, uncovered, for 2 hours, or until meat is tender. Add tomatoes and corn and bring to a boil. Add macaroni. Cover and cook about 20 minutes, stirring occasionally, until macaroni is tender, yet firm. (Liquid should be absorbed.) If mixture becomes too dry, add more water. Makes 4 to 6 servings.

For a light lunch hot sandwiches are always a hit.

OPEN-FACED BOILED SANDWICH

- 4 slices cooked chicken
 - 4 slices cooked ham
 - 2 tablespoons butter or margarine
 - 2 tablespoons flour
 - 1 cup milk
 - 1/2 cup cheddar cheese, cubed
 - 8 slices bread
 - Mayonnaise
 - 1/4 cup sliced ripe olives
- Melt butter in a saucepan. Over low heat slowly blend flour into butter. Gradually stir in the milk. Cook until mixture thickens, about 3 to 5 minutes. Stir the cheese into the sauce. Spread 4 slices of bread with mayonnaise and place on a baking sheet. Cover each slice of bread with a slice of chicken. Pour 2 tablespoons of the sauce on the chicken.

Top each with a slice of ham. Add sliced ripe olives to cheese white sauce and spoon over sandwiches. Place under broiler until cheese sauce bubbles and browns slightly. While the sandwiches broil, toast 4 more slices of bread to be cut diagonally and placed on each side of the sandwich on individual serving plates.

DEVILED CUSTARD SANDWICH

- 2 cans (8 ounces each) deviled ham
- 4 slices pasteurized process cheese
- 8 slices bread
- 1 cup milk
- 1 egg
- 1/2 teaspoon nutmeg
- 1 teaspoon salt
- 1/2 teaspoon pepper

Spread 4 slices of bread with deviled ham and cover each with a slice of cheese. Spread 4 slices of bread with butter. Turn spread side down onto cheese. Place sandwiches in a shallow baking dish (9 x 9 x 2 inch). Beat milk and egg together to combine. Add nutmeg, salt and pepper. Pour egg mixture over sandwiches. Bake 30 minutes in moderate oven (350 degrees) or until table knife inserted into center comes out clean. To serve, cut between each sandwich and lift out with a spatula onto individual serving plates. Serve with sliced tomato and lettuce salad and for dessert.

chocolate cake.

HAM AND CHEESE DANDY SANDWICHES

- 2 cups shredded process American cheese (8 ounces)
- 1 1/2 cups ground cooked ham (8 ounces)
- 1/2 cup chopped onion
- 1/2 cup creamy French dressing
- 2 tablespoons prepared mustard
- 4 teaspoons caraway seed
- 8 hamburger buns
- 8 tomato slices (thin)
- Butter or margarine, softened

Combine cheese, ham and onion. Blend French dressing, mustard and caraway seeds. Add dressing to cheese mixture, mixing until blended. For best flavor, cover and refrigerate several hours or overnight. Spread buns with butter or margarine. Spread filling on bottom half of each bun. Cover with tomato slices and close buns. Place in 8-inch square pan and cover with foil (or sandwiches may be wrapped individually in foil). Heat in moderate oven (350 degrees) 15 to 20 minutes or until cheese is melted. Makes 8 sandwiches.

PEANUT BUTTER BACON GRILL

Cook 3 slices bacon according to directions on the package. (Continued on Page 9)

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