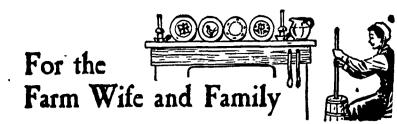
6-Lancaster Farming, Saturday, January 11, 1964



## Any Time Is Pancake Time By Mrs. Richard C. Spence



SPENCE

sauce

The season's the reason for doing lots of things but pancake time is any time whatever the calendar says. Everybody loves pancakes from the good old stack of wheats to the very elegant Ciepes Suzette; this goes for tolks the world over.

Pancakes are mighty good eating from dainty French crepes to satisfying Swedish pancakes, they make a hearty dessert and are lots of tun toi a mid-morning brunch paity

Have the pancakes made plain and satisfying with butter and syrup for the breakfast hour. Give them a party invitation; you mixture Stir until mixed. Cook won't recognize the sophisticated charmer that turns up as luncheon's main course.

milk rolled pancake supper dish It 1/3 cup sifted flour

tablespoons water

tered bread crumbs

ROLLED PANCAKE SUPPER DISH

PANCAKES eggs

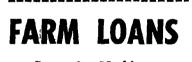
out of the ordinaly - tiy

puts on party manners when 2

served with a chipped beef. 1

- cup cottage cheese 1/2 teaspoon salt
- SUPER Self Service SHOES 220 W. King St. Lanc. Co.'s Largest Shoe Store

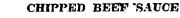
All 1st Quality Super Low Prices



Loans for Machinery, Livestock, Cars, Repairs, and any farm purpose. 10 - 35 year Farm Mortgages Full and part-time farms eligible

FARM CREDIT OFFICE 411 W. Roseville Rd. Lanc. 393-3921





- tablespoons  $(\frac{1}{2}$  stick) 1 butter
- tablespoons flour Dash pepper
- cup instant nonfat dry ¼
- milk cups water
- 2½ ounce jars chipped 1/4 heef

Beat eggs, add sieved cottage cheese, combining thor- 2/3 oughly. Mix in salt, instant nonfat dry milk, flour and 2water. Drop 1/4 cup batter on hot greased griddle for each pancake. When golden brown

turn and bake on other side.

For the chipped beef sauce, melt butter, remove from heat and blend in flour. Mix instant nonfat dry milk, pepper and water and add to flour over low heat until thickened, stirring constantly. Add chip-If you want to boost a meal 1/3 cup instant nonfat dry ped beef to sauce, mixing well Pour over rolled pancakes in casserole and sprinkle with Parmesan cheese or #2 can medium asparagus buttered bread crumbs. Bake spears (24 small spears) 20-25 minutes in a 350 de-Parmesan cheese or but- gree oven. 8 servings.

	PARTY	SALMON	CREPES
-			

- cup pancake mix
- 1¼ cups milk tablespoon butter, melted
- 1 egg, slightly beaten
  - cup (1/2 stick) butter
  - cup minced onion
  - cup diced celery
- cup flour

1

- teaspoon salt 1/2
- 2 1/4 cups milk
  - cup cheese
  - salmon
  - cup (8-ounces) peas with of the sauce. liquid

This makes 8 medium pan- cake mix. Mix together milk, salmon to remaining sauce cakes Roll each one around butter and egg; stir lightly pan Then heat, stirring on 1 3 stalks of cooked asparagus into pancake mix (do not stir stantly, until mixture is her 2 and place side by side in flat out small lumps). For each ed through. Spread well brown casserole (71/2 x 12 inches). pancake pour 1/3 cup batter

onto hot, lightly buttered grid dle. Bake until the one side set; turn and lightly brow other side. Batter will make pancakes. Meanwhile in sauce pan melt butter; add onion an celery and saute until tender Remove from heat; blend flour and salt to form a smooth paste. Gradually stir in mill heat, stirring constantly, un f grated Parmesan thick. Add cheese; continu cooking, stirring constanti cups (2 7½ ounce cans) until cheese melts. Romo d from heat; set aside 11/3 cu P

Remove the skin and bone p In mixing bowl place pan- from salmon; add peas an (Continued on Page 7)





## BEST PROOF

Cancelled Checks

there is to back up your income tax deductions, especially when it comes to dealing with Uncle Sam. If you don't pay by check now, you would be wise to do so before another day goes by. Stop in!

31/2% Interest Paid On Certificates of Deposit for 1 Year  $2\frac{1}{2}$ % Interest Paid on

