

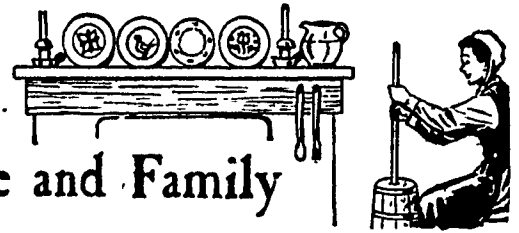
(Continued from Page 14)
 Place meat in a shallow baking pan. Combine apricot preserves, ground cloves and 1 teaspoon lemon juice. Spread apricot mixture over top of each meat loaf. Separate cauliflower into flowerets. Cut carrots into quarters lengthwise and then into halves. Place vegetables in shallow baking dish. Blend together butter and 1 teaspoon lemon juice. Drizzle over vegetables. Cover. Bake in moderate oven (350 degrees) about 30 minutes or until vegetables are tender. During last 20 minutes of baking time, slip meat into the oven to heat and glaze.

BEAN-WIENER BAKE
 2 cups water
 ½ cup corn meal
 ½ teaspoon salt
 ½ cup cold water
 ¼ cup chopped onion
 ½ cup chopped green pepper
 1 tablespoon butter or margarine
 One 1-pound can pork and beans
 One 8-ounce can tomato sauce
 6 wieners, cut in 1-inch pieces
 1 tablespoon chili powder
 1 teaspoon garlic salt
 ¼ teaspoon pepper
 Heat water to boiling in saucepan. Combine corn meal,

salt and cold water. Pour into boiling water, stirring constantly. Cook until thickened, stirring frequently. Cover, continue cooking over low heat about 10 minutes.
 Set aside ¼ cup mush for topping. Line six 5-inch round aluminum foil pans or tart pans with remaining mush. Lightly brown onion and green pepper in butter. Add remaining ingredients. Spoon wiener filling over mush; top with reserved mush. Bake in preheated oven (400 degrees) about 20 minutes. Makes 6 servings.

Here we have a combination of veal, ham and apple in a buttery crust of saltine crackers. Top these individual meat pies with creamy mashed potatoes for a hearty meal.

VEAL, HAM AND APPLE PIES
 1 pound top round veal, cut in ½-inch cubes
 1 pound ham steak, cut into ½-inch cubes
 ½ cup flour
 1 teaspoon salt
 ¼ teaspoon ground black pepper
 6 tablespoons butter or margarine
 1 medium onion, chopped
 ½ cup water
 Pinch ground cloves
 ¼ teaspoon thyme leaves
 1 strip lemon peel
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For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist
 Check Your Sewing Equipment

Your sewing equipment deserves regular care and maintenance. How long is it since you cleaned and adjusted the sewing machine? Or that you had it checked for needed repairs and professional care? A machine in good working order always helps to give you professional sewing results.

Shears and scissors need attention now and then. If the blades are dull, you may take them to a reliable professional scissors-sharpener or return them to the manufacturer for sharpening.

When You Use Paste Wax On Floors

Dust the floor, and wipe up soiled areas with a damp cloth or mop.

Wipe a damp cloth or pad over wax, but don't dig wax out of the container in globs.

Rub a thin film of the wax on the floor. Let it dry about 20 minutes, then buff with electric polisher. If you don't have an electric polisher, apply wax to a small area at a time and rub dry at once with a clean soft cloth. Paste wax is easier

to buff by hand when it's still moist.

Buying Kitchen Utensils

The variety of kitchen utensils available today can complicate the job of choosing the right ones for your use.

To help you decide which cooking utensils to buy, here are a few questions to ask your-



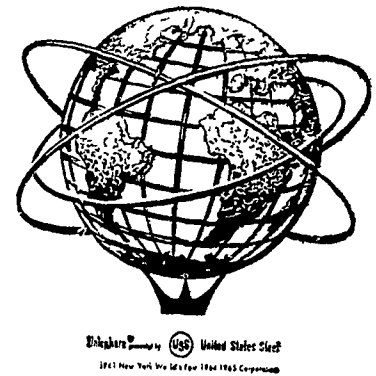
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