

**● Have You Heard?**  
(Continued from Page 15)

self  
Can I use this utensil in several different ways?  
Do I have storage space for it?  
Is the cost right for this type of utensil?  
Is the utensil made of a material that will hold its shape under normal use?

Will this size utensil best meet the needs of my family?  
Is it stamped "U. S. Standard Measure?" Standard size utensils help insure satisfactory results from standard recipes.

**What Is a Bargain in Clothing?**  
A sale item isn't always a bargain. But various kinds of sales afford reductions on regular merchandise, ranging from 10 to 50 percent.

Sale merchandise may be of first quality and it may include irregulars or seconds. Irregulars or seconds may be good buys if you're a well-informed shopper.

Irregulars may have imperfections in weave, size, or knit. But if wearing quality and general appearance are not affected and the irregulars fill a clothing need, you can class them as good buys.

Seconds usually need a closer examination than irregulars. Mends, runs or tears will affect wearing quality. But if you inspect closely, you may find a good buy to fill a need.

Remember to consider a bargain garment just as you consider your other planned purchases. You must decide when a bargain is of value to you and your family.

It takes a good figure to turn a sweater into an interesting yarn.

**● For The Farm Wife**  
(Continued from Page 15)

- 2 cups cooking apples, pared and sliced
- 1 3/4 cups finely rolled saltine cracker crumbs
- 6 tablespoons butter or margarine, melted
- 2 tablespoons water
- 1/2 of a 5 3/4 ounce package mashed potato flakes

Dredge veal and ham cubes in flour mixed with salt and pepper. Melt butter or margarine in heavy skillet. Sauté onion until limp. Add floured meat and sauté until lightly browned. Stir in water, ground cloves, thyme and lemon peel. Cover and simmer 3/4 hour over low heat. Add sliced apple. Cover and simmer 15 minutes.

For crust, combine crumbs, melted butter or margarine and water. Press firmly against bottom and sides of four 5-inch oven proof glass dishes. Bake in a moderate oven (375 degrees) 8 minutes. Pour meat mixture into crust. Prepare instant mashed potato according to package directions. Pile on top of meat mixture. Bake in a moderate oven (350 degrees) 20 minutes until potato is lightly browned. Makes 4 servings.

**SPRING HAM AND RHUBARB BAKE**

- 1 1/2 pound canned ham
- 1 pound fresh rhubarb
- 1/2 cup sugar
- 2 tablespoons cornstarch

Place ham in center of 2 quart baking dish. Wash rhubarb. Cut stalks into 1 inch pieces and place around ham. Combine sugar and cornstarch; sprinkle over rhubarb. Rhubarb will hold shape and remain more attractive if it is not sliced. Cover baking dish with tight-fitting lid. Bake in a moderate oven (350 degrees) about 40 minutes or until ham is hot and rhubarb is cooked.

erate oven (350 degrees) about 40 minutes or until ham is hot and rhubarb is cooked.

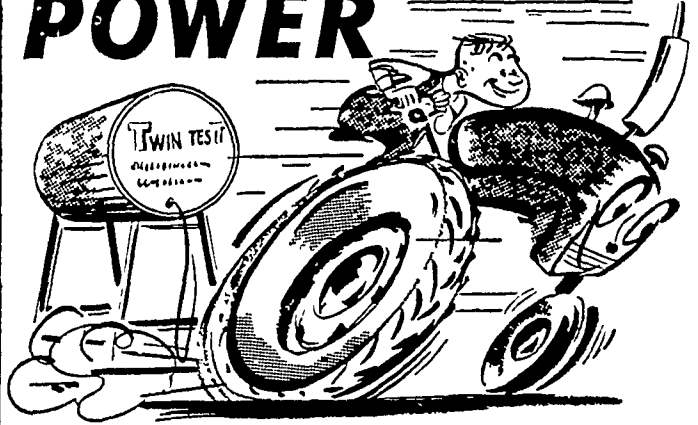
**SWEET-SOUR SAUSAGE LINKS ON RICE**

- 8 ounce can brown 'n serve sausage links
- 1 3/4 cups water
- 1 bouillon cube
- 1 small onion, finely chopped
- 3 tablespoons raisins
- 3 tablespoons sliced dried prunes
- 3 tablespoons sliced dried apricots
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons honey
- 4 teaspoons lemon juice
- 1 tablespoon cornstarch
- 1/4 cup cold water

Hot cooked rice  
Slice sausage links in half and brown over high heat about 3 minutes. Turn to brown evenly; remove sausages from skillet. Pour 1 3/4 cups water into skillet and bring to a boil. Add bouillon cube, onion, raisins, prunes and apricots. Cook 10 minutes. Add sausages, salt, pepper, honey and lemon juice. Simmer 15 to 20 minutes. Blend together until smooth the cornstarch and 1/4 cup cold water. Pour slowly into pan and continue to cook 5 minutes. Serve over rice.

Ability seems to be usually accompanied by humility.

**FULL ENGINE POWER**



*a gasoline that cleans . . . while your engine works*

dissolves accumulated deposits that cause rough idling, loss of power and poor fuel economy. Gasoline mileage is increased . . . and FULL ENGINE POWER is restored. Get More Go with Pow'r Flo

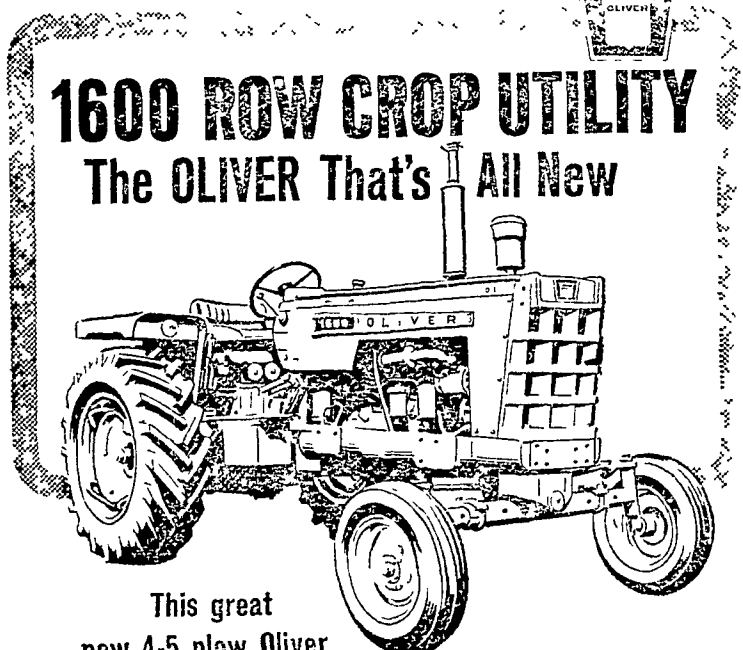


**WE SELL TO ANYONE!**



Lancaster - 394-0541  
New Holland - 354-2146  
Quarryville - 786-2126

\*\*\*\*\*



**1600 ROW CROP UTILITY**  
The OLIVER That's All New

This great new 4-5 plow Oliver combines the advantages of a Row Crop with the stability of a Utility

- ★ Low and compact. 28-inch rear wheels and adjustable tread, 56 to 80 inches.
- ★ Ideal gear ratios. Step-balanced speeds—12 forward with Hydra-Power Drive.\*
- ★ Smooth engine power. High-torque, 6-cylinder gasoline, diesel or LP-gas.
- ★ Fast, easy hookup. 3-point hitch with draft-sensitive lower links, snap couplers.
- ★ Full driving comfort. Power steering with 2-position, telescoping steering wheel and rubber spring seat.
- ★ Low cost operation. 3-ton, weight-balanced design reduces wheel slip, saves fuel.

\*Special equipment

See the all-new Oliver 1600 and see all that's new in farm power

N. G. Hershey & Son  
Manheim

Farmersville  
Equipment Co.  
Ephrata, R. D. 2

Chas. J. McComsey  
& Sons  
Hickory Hill, Pa.



**Looking at the world through rose-colored glasses . . .**

might help your herd's production record — keep 'em contented. But a more reliable way of getting top production at top profits is to feed Pioneer . . . the feeds with balanced amino acids for better protein building. Amino acids are the building blocks for all proteins. Balance them and you increase production and profits. As a Red Comb-Pioneer dis-

tributor, we can help you benefit from their knowledge in areas such as animal husbandry, money management, genetics, systems and many other specialties. Stop in to see us today. When you leave, you won't need any rose-colored glasses . . . things always look better when you feed Pioneer.



SINCE 1870

**Good's Feed Mill**

New Providence, Pa.

. . . the feeds with balanced amino acids for better protein building