For The Farm Wife

(Continued from Page 10)

pound ground beef cup soaked cracked wheat bulgur cup milk tablespoons chopped onion 1

cup chopped celery teaspoons salt 1 teaspoon Worcestershire sauce

- 2 eggs, beaten Mix all ingredients together thoroughly. Place mixture in 7 ourmet counter of supermar- a greased loaf pan. Bake at 375 degrees (moderate oven) 2 LEAT LOAF WITH BULGUR for 1 hour, 10 minutes. Serves
 - HAM AND EGG SALAD pound 12 ounces $(1\frac{1}{2})$ quarts) cooked ham, diced 6 pound 2 ounces (3 cups)
 - eggs, hard cooked, diced

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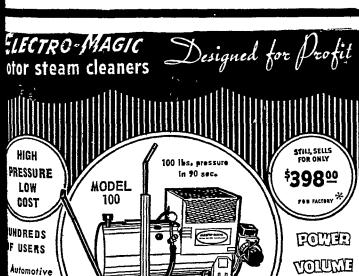
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- 14 ounces (3¹/₄ cups) apples, unpeeled, diced ounces (1½ cups) sweet
 - pickle, chopped tablespoons parsley, chop-
- ped teaspoon onion, chopped tablespoon prepared mus-1

tard 3/4 teaspoon salt

1/4 cup pickle liquid

ounces (34 cup) mayonnaise

Combine ham, eggs, apples, pickle, and paisley Stir onion, mustard, salt, and pickle liquid into the mayonnaise Mix well. Pour dressing over the ham mixture. Toss to blend. Chill before serving, Portion with a No 8 scoop $(\frac{1}{2} \text{ cup})$ greens. 25 portions.

RAISIN SAUCE

- 3 ounces (²/₃ cup) raisins, chopped
- 3/4 teaspoon salt
- 2¼ cups water, hot
- ounces (34 cup) sugar OR ing it with another seam For 6 honey
- tablespoons lemon juice 1½ teaspoons lemon rind, grated
- 1/2 teaspoon cinnamon
- $1\frac{1}{2}$ ounces (3 tablespoons) butter or margarine

Combine raisins with cornhot water and cook until thickened, sturing constantly Gradually stir in the sugar or hon- mitt ey, lemon juice, and rind Add ham or luncheon meat Makes about 3¼ cups

FRUIT PUNCH

- ounces (1 cup) sugar
- quart water 1
- 1/2 cup tea (strong)
- 34 cup lemon juice
- 1¼ cups orange juice ounces (1¼ cups) crushed 12 pineapple
- cups grape juice
- 2 teaspoon food color, red, 6 ⅓ optional

1½ quarts gingerale Combine sugar and water.

Boil for 10 minutes. Cool. Add tea, lemon juice, orange juice, pineapple, and grape juice, and coloring, if desired Chill Add gingerale just before serving 25 portions, ½ cup

PEANUT-OATMEAL

ounces (1 cup) butter or

(# Ø For the Farm Wife and Family

Lancaster Farming, Saturday, July 11, 1964-11

Ladies, Have You Heard?...

By: Doris Thomas, Extension Home Economist

Satisfied Customers

Intelligent shopping for appliances pays off in lasting service and satisfaction The best appliances are produced by established manufacturers who guarantee their products and also by reliable retailers who follow and serve on crisp salad through on installation and servicing. Ask for a demonstration of the appliance in the store and in your home when it is installed If there's anything you don't understand, be sure to ask questions

Press As You Go For Smooth Sewing chopped Before you begin pressing, press a sam-1¼ ounces (¼ cup) cornstarch ple of the fabric to be sure you have the

right iron temperature for the fiber Press every stitched seam before cross-

9 ounces (¾ cup) liquid a smooth seam or dart, press stitching into the fabric before degrees or lower Too high a you press the detail in its temperature or a constantly proper manner.

> they have been sewed - from quality and food value the wide portion of the pat-

of the garment, follow the ol cook the contents. desserts such as gingerbread grain To avoid any edge im- If your time consistently gets or cottage pudding The sauce print, place a strip of brown away from you, you could may also be served on sliced paper under the seam, dait, or make up an hour-by hour plan hem allowance

A steam iron is an asset for Allow enought time for espressing, and a well-padded sential activities, and don't board is essential

14 ounces (2 cups, packed) brown sugar 1/3 cup (2) eggs 8 ounces (2 cups) all-purpose flour, sifted teaspoon soda 1 cooking rolled oats nuts, chopped 1/2 teaspoon salt teaspoon vanilla



margarine, softened

THOMAS

Worth Knowing

Store all frozen foods at zero changing storage temperature Press seams in the direction causes frozen foods to lose

Good descriptive labels on tern to the narrow. Always food packages identify the prostarch and salt Stir into the press curved seams and darts ducts, tell you what is in the over a curved surface such as a package, save you time by tailor's ham or a piessing stating clearly the advantages and qualities of the product, When pressing the surface and tell you how to prepare

> and follow it for a few days. cram too many "musts" into each day Underestimate how much you expect to get done and you'll be less disappointed at the end of the day

Instant minced onion is a timesaver when you're in a hurry. Also you'll value this ready-to-use convenience food for the tears its saves when ounces (2 cups) quick- you peel raw onions. The flavor of instant minced onion ounces (1 cup) salted pea- is excellent, true- and mild; never harsh or strong.

THIN VINE CROPS

Combine ingredients in or- Vine crops in the vegetable der listed Portion the dough garden do best if thinned to onto greased sheet pans, with two or three plants in the hill a No 40 scoop (1 3/5 table or to stand 12 to 15 inches spoons) Place portions about apart in the row, says Robert 1 inch apait and flatten with Fletcher, citension vegetable a fork Bake at 350 degrees specialist at The Pennsylvania (moderate) for 10 minutes State University Pinch or cut off plas to be discarded.

