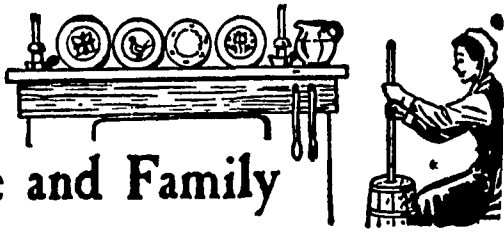


For the Farm Wife and Family



FISH FOR FUN

By Mrs. Richard C. Spence



SPENCE

Fish makes a versatile and nutritious entree anytime of the year. Quick and easy to prepare, these dishes will appeal to both you and your family — and guests will praise you for your culinary ability. A nourishing "quickie" for a quiet evening at home would be this Egg Surprise. It's a crisp roll spread with crabmeat, topped with a poached egg and cheese. It takes only minutes to prepare. With the canned and frozen fish available at most any grocery counter these days, fish is no longer a seasonal food. Have fun trying various fish recipes; you're bound to find something your family will enjoy!

EGG SURPRISE

- 1 6½ ounce can crabmeat, flaked
- ¼ cup mayonnaise
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon tarragon
- 4 holland rusks
- 4 eggs
- 4 slices pasteurized process American cheese

Combine first five ingredients. Put one quarter of the mixture on each Holland rusk, then place on baking sheet. Broil under medium heat until mixture bubbles and browns slightly. Meanwhile, poach 4 eggs. Place an egg on top of the crabmeat mixture. Cover with a slice of process American cheese and broil until cheese melts. Serve immediately. Makes 4 servings.

CLAMS CASINO

- 2 dozen fresh cheerystone clams
- ½ cup chopped onion
- 1 clove garlic, crushed
- ½ cup chopped green pepper
- ¼ cup chopped pimiento
- ½ teaspoon tabasco
- 1 cup saltine cracker crumbs
- 1 egg, beaten
- ¼ cup melted butter or margarine
- 8 strips bacon, cooked and drained

Remove clams from shells. Save and wash shells. Cook clams in boiling water 10 minutes. Reserve small amount of

liquid clams were cooked in Drain and chop clams. Mix with next five ingredients and ¾ cup of cracker crumbs. Stir in beaten egg, melted butter and enough clam liquid to moisten. Spoon lightly into clam shells. Sprinkle with remaining crumbs. Break bacon into about 1 inch pieces. Top each clam with pieces of bacon. Bake in a moderate oven (350 degrees) 15 to 20 minutes. Serve immediately.

SHRIMP WITH HERB SAUCE

- 2 14-ounce packages frozen shrimp, thawed
- 1 cup cracker meal
- 2 eggs, slightly beaten

- 1 pint sour cream
- 1 teaspoon tarragon
- 1 teaspoon thyme
- ¼ teaspoon salt
- ¼ teaspoon paprika
- ½ teaspoon garlic powder
- Parsley to garnish

Dip shrimp into cracker meal; then dip into beaten egg and coat again with cracker meal. Fry in deep fat until golden brown. Heat sour cream with next five ingredients in top of double boiler. Do not allow sauce to boil. Serve sauce with shrimp, garnished with parsley. Makes 4 to 6 servings

SWEET AND PUNGENT SHRIMP

- 1 cup water
- ¾ cup brown sugar
- ¼ teaspoon prepared mustard
- 1½ teaspoons salt
- ½ cup vinegar
- 1 cup catsup
- 2 tablespoons soy sauce
- 1½ cups cheese cracker crumbs
- 1 green pepper, sliced
- 1 onion, thinly sliced
- 2 pounds cleaned and cooked shrimp
- 1 can pineapple chunks and syrup

Combine first 10 ingredients and simmer 10 minutes. Add shrimp and pineapple. Refrigerate at least overnight or longer to enhance flavor. Just before serving, heat to bubbly hot. Serves 6

SARDINE SPECIAL SANDWICHES

- 1½ cups condensed cream of celery soup (10½ ounce can)
- ½ cup water

- 1 medium onion, sliced
- 12 slices white bread, toasted
- 6 1-ounce slices process Swiss cheese
- 18 oil-packed large Maine sardines, well drained (about 4 4-ounce cans)
- French fried onion rings, heated (3½ ounces)

Preheat broiler. In a saucepan blend together soup and water; stir in onion slices. Heat soup to boiling and simmer gently uncovered, 10 minutes. Meanwhile, cover 6 toast slices with cheese. Place 3 sardines on each of remaining slices. Place all slices on large ungreased baking sheet. Broil until cheese melts. Cover sardines with cheese-covered bread slices, cheese side down. Spoon soup mixture over sandwiches. Garnish with hot French fried onion rings.

SHRIMP IN CHEESE SAUCE

- 2 tablespoons butter
- 2 tablespoons regular, all-purpose flour
- 1½ cups milk
- ¼ teaspoon salt
- 1 teaspoon Worcestershire sauce
- 2 cups (1 pound) cooked, cleaned shrimp

- 1½ cups (10-ounce package) frozen peas, cooked and drained
- 1 teaspoon lemon juice
- 1 cup (4 ounces) shredded Cheddar cheese

In a 2-quart saucepan melt butter; blend in flour. Remove from heat; gradually add milk. Return to heat and cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Reduce heat to low; cook 2 minutes. Add salt, Worcestershire sauce, shrimp, peas and lemon juice. Heat to serving temperature. Just before serving add Cheddar cheese and stir gently until cheese is melted. 6 servings.

BAKED STUFFED FISH

- 1 medium onion, chopped
- ¼ cup butter or margarine
- 2 packets Waverly Wafers, crushed
- 2 tablespoons grated lemon rind
- 3 tablespoons lemon juice
- 2 teaspoons paprika
- ½ cup commercial sour cream
- 2 to 3 pound whole fish,

(Continued on Page 15)

FARM LOANS

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

SUPER SHOES

Self Service
220 W. King St.
Lanc. Co.'s Largest Shoe Store
All 1st Quality
Super Low Prices

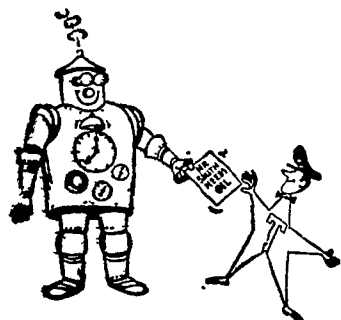
big capacity in narrow rows!

Superpicker picks clean... non-stop!

Now you can pick or shell corn in narrow rows — 28" to 36" — two rows at a time with a Superpicker! New high-angled snapping rolls with patented snap bars keep you moving acre after acre, without plugging. Pick and husk... or pick and shell. New cage-type sheller interchanges with husking bed. It has big capacity, and load leveling corn thrower. Full year guarantee on picker and sheller.

where bold new ideas pay off for profit-minded farmers





Automatic deliveries!

We keep a chart of your "degree day" needs, based on daily temperatures. In this way, we know when you need oil, and make delivery without your call. You never run short of Texaco Fuel Chief Heating Oil.

We Give S & H Green Stamps

GARBER OIL CO.

Distributor
Texaco Fuel Chief Heating Oil
MOUNT JOY, PA.
Ph. 653-2021
105 Fairview St.

Landis Bros.
Lancaster

Wilbur H. Graybill
Lititz, R. D. 2

H. S. Newcomer & Son
Mount Joy

Allen H. Matz
Denver

Chet Long
Akron

J. Paul Nolt
Gap

A. B. C. Groff, Inc.
New Holland

A. L. Herr & Bro.
Quarryville

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



Henry, we've simply got to get more room now that the children are getting older.

You're right! Perhaps we should start looking for a bigger house right away.

MORTGAGE LOANS

Sensible Rates!

ACCOUNTS
INSURED TO \$10,000

FIRST FEDERAL Savings and Loan ASSOCIATION OF LANCASTER



25 North Duke St.

Phone 393-0601

