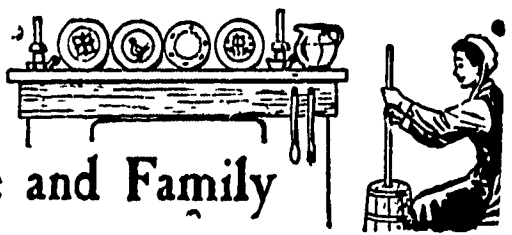


## For the Farm Wife and Family



By Mrs. Richard C. Spence

### The Wonderful World Of Sausage



SPENCE

The word sausage is derived from the Latin word "salsus" meaning salted or preserved meat. By today's definition, sausage is a minced or ground meat, blended with spices and other seasonings and usually stuffed into a casing. Thus, midget cocktail franks and king-sized loaves of bologna are bona fide members of the same meat clan. Sausage may be made from all pork, all beef or a combination of two or more meats. Sausage may be fresh or it may be processed by smoking, cooking, drying or a combination of two or more of these methods.

**SPICY SAUSAGE SPAGHETTI** brown sausage Remove sausage, cook onions and garlic in drippings until onion is transparent. Stir in tomatoes, tomato sauce, sugar, basil and oregano, breaking tomatoes into pieces. Add sausage to sauce and bring to boil, reduce heat. Cover and simmer 1½ hours. Remove from heat and stir in cheese and mushrooms until cheese melts; keep warm. Meanwhile, in boiling, salted water cook spaghetti until tender, yet firm, 5 to 7 minutes, drain. Fold spaghetti into sauce. Turn into casserole. Serve with grated Parmesan cheese, if desired. 8 servings.

1 pound Italian sausage  
2 medium onions, chopped  
1 large clove garlic, minced  
1 can (1 lb, 14 oz) whole tomatoes  
1 can (8 oz) tomato sauce  
¼ teaspoon sugar  
¼ teaspoon basil  
¼ teaspoon oregano  
2 cups shredded Cheddar cheese  
3 cans (4 oz each) chopped mushrooms, drained  
1 pound spaghetti  
1 Grated Parmesan cheese, if desired

Set out 2½ quart casserole in heavy skillet or saucepan

### SAUSAGE-SAUERKRAUT WITH CARAWAY

1 pound pure pork sausage links  
¼ cup water  
14 ounce can sauerkraut  
½ to 1 teaspoon caraway seeds  
¼ teaspoon pepper  
Pan-fry sausage according to

package directions. Drain off 2 excess liquid and brown sausage. Add water and sauerkraut. Stir in caraway seeds and pepper. Heat slowly until sauerkraut is hot. Serve with green vegetable. 4 servings.

### SAUSAGE-CORN BREAD STRATA

2 pounds sausage meat  
2 large onions, thinly sliced (about 1½ to 2 cups)  
1 package (15 oz.) corn bread mix  
1 cup milk  
2 eggs  
½ teaspoon caraway seeds  
Crumble sausage into large  
(Continued on Page 9)



### Your friendly banker

You probably don't think of your cows as bankers, but if you put them on the Pioneer Feeding Program, they can be a sure source of steady, extra income. The goal of this high-nutrient feeding program is simple — more milk per cow. According to dairy specialists, 9 out of 10 cows don't get enough feed, or the proper kind of feed, to produce up to their genetic capacity. If this is the case with your herd, you may be getting 2,000 pounds of milk less, per cow per year, than you should.

The Pioneer Feeding Program is based on increasing feed allowance as long as milk production increases profitably. For example, as little as 600 pounds of feed invested in a dry cow returns as much as 2,000 pounds of milk. Your milking herd will respond equally well when you challenge them to milk right up to their capacity. We'll be happy to show you how you can milk your cows for all their worth. We've done it for your neighbors in this community. Just give us a call or stop in. We're friendly, too.



Since 1870

... feeds you can bank on

## Good's Feed Mill

New Providence

# 7<sup>TH</sup> ELECTRIC RATE REDUC

## ANNUAL SAVINGS TOTAL \$13.3 FOR ALL CLASSES OF PP&L CUS

Since September 1, 1961, Pennsylvania Power & Light Company electric rates \$13.3 million annually for all classes of customers more than \$5.7 million have been shared by residential service. Better than \$7.5 million have gone to the industrial and general customers who account for over 70% of the Company's kilowatt-hours.

The latest reductions, effective February 1, do these things:

### Residential Customers

Rate Schedule RS was reduced for all usage above 140 bimonthly and, as a result, 92% of all residential customers. In addition, for all kilowatt-hours over 2,000 used bimonthly, water heating allowance, the new rate is reduced from 1.35¢ per kilowatt-hour to 1.2¢. This will make still more attractive the use of supplemental heating and air conditioning for the home.

Under the RH rate for Total Electric Living, the cost of heating is now only 1¢ per kilowatt-hour—a reduction of 1¢ over the last 3½ years. Total Electric Living can now be a reality.

(For examples of savings for residential customers, see the right).

### Industrial, Commercial Customers

The reduced rate for large industrial service customers supplying 100 volts is another step toward the Company objective of making abundant supply of power at rate levels that are fully competitive with costs elsewhere in the United States. This new rate will attract new industry and make it worthwhile for industry already in Pennsylvania to expand. This should do much to increase the economic potential here and generally strengthen the local economy.

All general service space heating customers on Schedule S receive reductions averaging 15.3%. This new rate for space heating is metered electric space heating in motels, hotels, churches, offices, stores and other commercial and industrial buildings has been reduced to 1.2¢ per kilowatt-hour. More than ever, electric energy is economical for space heating for these customers.

### How It Was Accomplished

Factors in the Company's ability to reduce customer costs include customer use of electricity, making possible the expansion of the opportunities to take advantage of newest technologies and corporate income tax reductions. A basic aim of the Company is further rate reductions as soon as practicable.

Latest Reduction  
\$2.7 Million,  
Effective Feb.

Plan the economy that wins