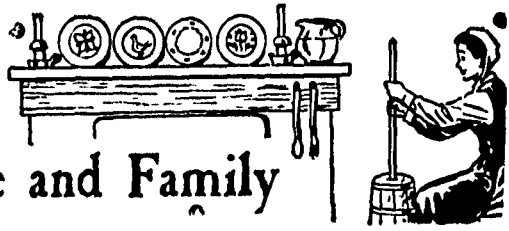


# For the Farm Wife and Family

By Mrs. Richard C. Spence



## March Winds Blow In Good Foods



SPENCE

milk, or serve it at a buffet supper with potato chips relishes and a hot spoon bread or sauteed vegetable

### TWO LAYER TUNA SALAD

First layer:

- 1 package (3 oz.) lime-flavor gelatin
- 1 cup boiling water
- 2 tablespoons vinegar
- 1 1/2 teaspoons grated onion
- 1 teaspoon salt
- 1 cup dairy sour cream
- 1/2 teaspoon prepared mustard
- 1 cup finely chopped cucumber

Second layer:

- 1 package (3 oz.) celery-flavored gelatin
- 1 cup boiling water
- 2/3 cup cold water
- 1 1/2 teaspoons grated onion
- 3/4 teaspoon salt
- 1 1/2 tablespoons vinegar
- 1 can (7 oz.) tuna, drained and flaked
- 3/4 cup chopped celery
- 2 tablespoons chopped pimiento
- Salad greens

To prepare first layer: In bowl combine gelatin and boiling water, stir until gelatin is dissolved. Add vinegar, onion and salt. Chill until jelly-like in consistency. In chilled



## This little pig went to market riding on a Farm Credit Loan

A dependable source of credit is essential to farm growth and operation. Farm Credit knows and understands the special needs of the farmer because Farm Credit is farmer owned. And, deals only in farm loans. Farm Credit is as near as your telephone. Call today. Get a line on the best credit available for farm needs.

Long Term Land Bank Loans  
Short Term Production Credit Loans



A Farmer Owned • Farmer Directed

## Farm Credit ASSOCIATION

411 W. Roseville Rd.  
Lanc. 393-3921

Chill until jelly-like consistency. Fold in tuna, celery and pimiento. Pour into mold on top of cucumber layer. Chill until firm. Unmold onto salad greens. 6 to 8 servings.

### BAKED FISH AND TUNA ROLLS

- 6 tablespoons butter or margarine
- 6 tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon paprika
- 2 cups milk
- 1/4 cup chopped green onion
- 2 tablespoons chopped parsley
- 1 teaspoon grated lemon peel
- 3 tablespoons fresh lemon juice
- 2 pounds sole filets
- 1 can (7-oz.) tuna, drained
- 1 cup shredded Cheddar cheese

Melt butter in saucepan over low heat; add flour, salt and paprika, blending well. Add milk slowly, cook until thickened, 4 to 5 minutes, stirring continually. Stir in onion, parsley, grated lemon peel and lemon juice a little at a time, blending well. Remove from heat.

Place filets on flat surface. Salt and pepper filets on both sides. Spoon a little drained tuna onto end of each fillet, roll up fillet snugly with tuna in center. Fasten with wood-

en picks. Place fish rolls in greased shallow baking dish. Pour sauce over fish rolls; sprinkle with grated cheese. Bake, uncovered, at 375 degrees, 25 to 35 minutes. Serve at once 6 to 8 servings.

### ORANGE-TUNA MACARONI SALAD

- 2 oranges, peeled, cut into bite-size pieces
- 1 can (7-oz.) tuna, drained and flaked
- 2 cups cooked macaroni, drained, cooled
- 1/2 cup diced celery
- 1/4 cup finely chopped onion
- 1/2 cup mayonnaise
- 1 teaspoon prepared mustard
- 1/4 teaspoon salt
- Coarsely ground black pepper

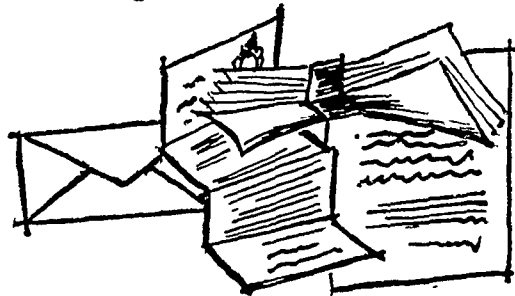
Combine orange pieces, flaked tuna, macaroni, celery and onion. Blend mustard, mayonnaise, and salt; stir through salad ingredients. Add black pepper to taste. Salad will keep for several days when covered and refrigerated. 6 to 8 servings.

### BROILED TUNA SANDWICHES

- 1 recipe waffles
- 2 cans (7-oz.) tuna, drained and flaked
- 1/4 cup sliced stuffed green olives
- 1/4 cup sweet pickle relish
- 1 tablespoon minced onion
- 2 teaspoons lemon juice
- Dash black pepper
- 1/2 cup mayonnaise

(Continued on Page 18)

## PRECIOUS THINGS



## Come In Small Packages

- Like Birth Certificates
- Or Insurance Policies
- Or Mortgage Papers
- Or Stocks and Bonds

Precious things can be kept SAFE from fire and theft for only pennies a week in our Safe Deposit Vault. Come in and rent your SAFE DEPOSIT BOX today at

**BANK HOURS:** Main Office and Millersville Branch: Mon. thru Thurs. 9 a.m. to 3 p.m.; Fri. 9 a.m. to 6 p.m.  
Lititz Branch: Mon. thru Fri. — 8 a.m. to 2 p.m.; Fri. 5 p.m. to 7:30 p.m.

**DRIVE-IN WINDOW . . .** for your convenience at main office and both branches.

**FREE PARKING** at places listed below. Bring parking ticket to Bank for validation.



- Any Buhman Parking Lot
- Grant Street Parking Lot — 48 W. Grant St
- Kendig Parking Lot — 36 S. Queen St
- Hager's
- Swan Parking Lot — Vine & Queen Sts
- Stoner Parking Lot — Corner Vine & Queen Sts.
- Watt & Shand Parking Garage

## THE Conestoga NATIONAL BANK

"Serving Lancaster from Center Square since 1889"

Maximum Insurance \$10,000 per depositor  
Member Federal Deposit Insurance Corporation

MILLERSVILLE BRANCH 302 N. George St.  
LITITZ SPRINGS BRANCH Broad and Main Sts., Lititz

# L. H. BRUBAKER

## GENERAL ELECTRIC'S Surplus Inventory

# REDUCTIONS

Need a G-E Washer, Refrigerator, Color TV? Anything? You'll find it here—at a surprising Inventory Reduction Price!

**BIG CAPACITY 14.7 CU. FT. REFRIGERATOR-FREEZER!**  
**BIG, NO-DEFROSTING LUXURY!**

**\$299.**

No Cash Needed on GECC Plan!

You never defrost refrigerator, or huge, 147-lb., zero degree freezer! Exclusive G-E "Mobile-Cold" creates uniform coldness throughout. 4 shelves, including slideout. Ice compartment for extra-fast freezing! Twin porcelain enamel vegetable bins. And it's only 30 1/2-inches wide!

**TBF-155A**

**BIG 12-LB. FAMILY SIZE WASHER Bargain**

It's 2 washers in 1, because exclusive Mini-Wash is a washer-within-a-washer! Filter-Flo System. 3 wash temperatures. 2 rinse temperatures. Unbalanced load control. 3 wash cycles. Load level selector. Spray rinse. **WA653Y**

**\$189.**

With Exclusive New, G-E Mini-Wash!

Mini-Wash gently launders in its 1-lb. basket within the big wash basket.

# L. H. BRUBAKER

350 Strasburg Pike, Lancaster

Phone: Lanc. 397-5179 — Strasburg 687-6002 — Lititz 626-7766