For The Farm Wife

(Continued from Page 8)

ONION CUSTARD PIE pie shell, 9-inch

- 1/4 cup butter
- cups sweet onions, thin-Ly sliced
- eggs
- teaspoon salt
- teaspoon each of thyme, 1'8 nutmeg, and pepper
- 11/4 cups half-and-half
- slices bacon, out into 1-1 inch lengths

Prepare dough for pie shell. 2 Place in pie plate and flute edges. Chill. To prepare fill- 1 ing, heat butter in fry pan, 4 add onions and cook until tr'ansparent but not brown. Remove from heat and cool. Whip eggs until well blended Add seasonings and half- parsley Place alternate layand-half. Carefully fold in ers of potatoes, cheese, and onions and set aside while eggs in a greased baking dish, frying bacon. Cook bacon un- sprinkling each layer lightly

Bake in 400 degree oven 30 15 to 20 minutes. minutes or until filling is firm. Do not overcook. Serve hot.

Another casserole to bake along with the ham-

- EGG, CHEESE, POTATO SCALLOP
- cup thin white sauce tablespoon minced parsley or 3 medium-size cooked
- potatoes, sliced (cup shredded cheese
- to 6 hard-cooked eggs, sliced
- Salt and pepper

Soft breaderumbs (Combine white sauce and

til lightly brown. Drain. Pour with salt and pepper. Add onion-custard into pie shell, white sauce. Top with bread-Scatter bacon over the top, crumbs. Bake at 375 degrees

> If you're serving ham at a buffet dinner you might like some potato salad with it-

MUSTARD DRESSED POTATO SALAD

cups diced cooked potatoes

- cup finely diced onion
- cup diced celery 1/2 hard-cooked eggs, chopped
- teaspoon salt 1 tablespoons prepared mus-
- tard cup salad dressing 1/2 Lettuce

Chill potatoes Combine all ingredients. Refrigerate until serving time Serve on a bed of lettuce. 6 servings.

complete kitchen lighting needs, reminds Helen Bell, avoid working in your own needed. The sink and range glare of bulbs. Good lighting most value for the money in other work areas 15 ailso you have to spend. essential.

(H) For the Farm Wife and Family

Lancaster Farming, Saturday, May 15, 1965-9

Ladies, Have You Heard?.

Some Guides To Shopping

Decide ahead of time which features of an item you'ie considering are most impor-tant to you If you're looking for a rug, which comes inst - durability or elegant appearance.

How will you use the item? Your decision can guide you when shopping List all the features you would like an item to have, then number these features in the order of importance to you The ones you put at the top of the list are the key characteristics to look for You may have to compromise on **KITCHEN LIGHTING** General illumination doesn't ominiete bitchen light to find any item with all the features just as you would like them at the price you wish to pay.

Besides compromising on Penn State extension home features, you may need to management specialist. To make a compromise at the store between what you want shadow, other fixtures are and what is available. A list of specifications will help you need adequate light for see- keep your decisions logical ing, but shielded from the and organized, so you get the

You're less likely to buy

THOMAS

on impulse when you keep key features in mind Prepare a Rainy Day Box for Children

With a collection of items leady for a rainy day, childien can use their imagination and skill in amusing (Continued on Page 12)







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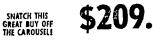


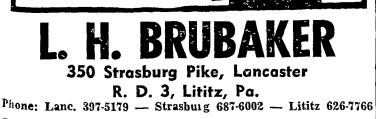


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