

# For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

## Food For Busy Autumn Days

Now that we're well into the fall season, most homemakers are looking for recipes to fit the busy autumn schedule. They need ideas for quick family meals, spur-of-the-moment party foods, and simple snacks.

As everybody knows, cheese is a great sandwich maker, one that teams smoothly with all kinds of meats, breads and garnishes. Try this new recipe that combines the best of two old favorites, grilled cheese and club sandwiches. Some of the surprises inside the sandwich include ham, bacon, onion, tomato and a double helping of cheese — Cheddar and flavorsome, nutty Swiss.

### BUTTER-GRILLED CHEESE CLUB SANDWICH

- 1/2 cup (1 stick) butter, softened
- 12 slices sandwich bread
- 4 slices Cheddar cheese, 4 x 4-inch
- 4 slices ham (boiled or baked)
- 4 slices sweet onion
- 4 slices tomato
- 4 slices Swiss cheese, 4 x 4-inch
- 3 slices bacon, cooked
- 4 pimiento olives

Butter both sides of bread. In a skillet, slowly brown 4 slices on one side. Turn. Top each with slices of Cheddar cheese, ham, onion and second slice of bread. When brown, turn sandwiches over. Top each slice of tomato, Swiss cheese and 2 slices bacon. Place third slice of bread on each sandwich. When bottom slice is brown, turn whole sandwich over and brown. Cut sand-

wiches in half diagonally, hold together with wooden picks garnished with pimiento olives. Makes 4 servings.

### APPLE BAKED RIBS

- 4 to 5 pounds spareribs
- Salt and pepper
- 2 teaspoons dry mustard
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 3 tablespoons lemon juice
- 2 cups sweetened applesauce

Cut spareribs into 2 or 3 rib portions. Place ribs, meaty side up, in a large shallow roasting pan. Season with salt and pepper. Bake uncovered in a moderate oven (350 degrees) about 1 hour to brown ribs. Poud off

all fat. Blend together mustard, nutmeg, and cloves. Stir in lemon juice and mix with applesauce. Brush ribs with some of sauce. Continue baking for 1 1/2 to 2 hours, basting frequently with sauce, until meat is fork tender. 4 to 6 servings.

### HOT BACON AND POTATO SALAD

- 12 slices bacon
- 1/2 cup chopped green onions and tops
- 12 ounce can whole kernel corn
- 2 tablespoons chopped pimiento
- 1 tablespoon flour
- 4 teaspoons sugar
- 1 1/2 teaspoons salt
- 1 teaspoon paprika
- 1/4 teaspoon pepper
- 1/4 cup vinegar
- 1/2 cup water
- 5 medium-sized potatoes, cooked in salted water and sliced 3/8-inch thick

### CALIFORNIA COLE SLAW

- 3/4 cup mayonnaise
  - 3 tablespoons sugar
  - 3 tablespoons fresh lemon juice
  - 2 tablespoons milk or light cream
  - 8 cups shredded cabbage
  - 2 oranges, peeled, cut into bite-size pieces (1 cup)
  - 1/2 cup whole Spanish peanuts
- Combine mayonnaise, sugar, lemon juice and milk; blend until smooth. Pour over shredded cabbage and toss until slaw is well coated with dressing. Chill. Before serving add well drained orange pieces and peanuts, toss lightly.

### "EASY" TUNA LEMON-MACARONI

- 1 7/4 to 8-ounce package macaroni and cheese sauce mix
  - 1 6 1/2 or 7-ounce can tuna, drained, flaked into bite-size pieces
  - 2 teaspoons grated lemon peel
  - 2 tablespoons butter or margarine
  - 2 tablespoons lemon juice plus enough boiling water to make 2 1/2 cups liquid
- Place uncooked macaroni from package into 2-quart casserole. Add tuna pieces and lemon peel. Sprinkle with dry cheese sauce mix from package and dot with butter. Add liquid and stir slightly to moisten. Cover and bake at 375 degrees, 25 minutes. Remove from oven, stir and let stand 5 minutes before serving.

- 1 egg, beaten
  - 3 tablespoons melted or liquid shortening
  - 1/2 cup well-mashed bananas
  - 3-ounce package cream cheese
  - 1 tablespoon honey
- Sift together flour, sugar, baking powder, salt and nutmeg into bowl. Stir in oats. Add milk, egg, shortening and bananas; stir only until dry ingredients are moistened. Place a walnut half in bottom of each greased muffin cup. Fill muffin cups 2/3 full. Bake in preheated hot oven (425 degrees) about 15 minutes. Beat cream cheese and honey together until smooth. Serve with piping hot muffins. Makes 12 medium-sized muffins.

### APRICOT SHERBET IN CHOCO-NUT CUPS

- 1 pint apricot sherbet

(Continued on Page 11)

### BANANA MUFFINS

- 1 cup sifted all-purpose flour
- 1/4 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 3/4 cup rolled oats, quick or old-fashioned
- 1/2 cup milk

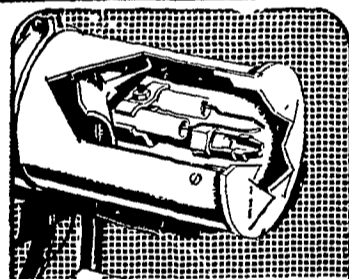
**CHIROPRACTIC —**  
Natural Path to  
Better Health  
**LANCASTER COUNTY**  
**CHIROPRACTIC SOCIETY**

## SUPER SHOES

Self Service

## SHOES

2750 Columbia Ave.  
Lancaster  
Lanc. Co.'s Largest  
Shoe Store  
All 1st Quality  
Super Low Prices



## MORE HEAT! LESS OIL!

...with Texaco's new Jet Flame Booster installed on your present oil burner.

This new flame-control development mixes oil and air scientifically to form a compact flame that burns cleanly and completely. Tests in homes proved it can increase burner efficiency by as much as 42%.

Give us a call. We'll analyze your burner's performance and tell you what the Texaco Jet Flame Booster can do for your home, big or small. No obligation, of course.



We Give S & H Green Stamps

## Garber Oil Co.

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



## Second Greatest Book on Earth

Give it the same good care that you can expect from it in case there is a family emergency.

ACCOUNTS  
INSURED TO \$10,000



25 North Duke St.

Phone 393-0601

Monday thru Thursday — 9 a.m. to 4:30 p.m.  
Friday 9 a.m. to 6 p.m. Saturday 9 a.m. to 12 noon

if your heat goes **UP**

# YOUR FUEL BILLS GO **UP!**

## SIEGLER OIL HOME HEATERS

*force the heat down*

*and fuel bills go down*

Ordinary heaters pile the heat up on the ceiling until some of it finally steps down to the living level. If you own an ordinary heater, you know how costly and uncomfortable that system is! Sieglar does just the opposite... your floor gets heated first. Heat is not wasted on the ceiling and out the chimney. Don't close off rooms this winter and pay high fuel bills to boot... order your new Sieglar now.

IT-PAYS FOR ITSELF WITH THE FUEL IT SAVES

## L. H. BRUBAKER

350 Strasburg Pike, Lancaster  
R. D. 3, Lititz, Pa.

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