

# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

## VEGETABLE SPECIALS

### CARROTS DELICIOUS

- 1 1/2 cups carrots sliced
- 1/2 cup water
- 1 can (10 1/2 oz) cream of celery soup, condensed
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 6 eggs, hard-cooked, cut into eighths
- 6 slices toast
- 3 slices bacon, cooked, crumbled

Cook carrots in water until tender. Drain carrots reserving 1/2 cup liquid. Combine carrots, soup, reserved carrot liquid, salt, and pepper in a saucepan. Add eggs; blend gently to avoid breaking up eggs. Heat until mixture is bubbling hot. Serve over toast. Garnish with bacon. Serves 6

### FRENCH-FRIED HERB-ONION RINGS

- 2 to 3 large Bermuda or Spanish onions
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon thyme
- 1/2 teaspoon marjoram
- 1 cup milk
- 1 egg slightly beaten

Peel onions and slice 1/4 inch thick. Separate into rings. Chill in cold water about 1 hour. Drain and dry thoroughly. Sift dry ingredients together. Combine milk and egg and stir into flour to make the batter. Dip on-

ion rings into batter. Lower several batter-dipped rings into hot deep fat (365 degrees) and fry until golden brown. Drain on absorbent paper. Crisp in moderate oven (350 degrees) 5 minutes. Salt to taste. Serve hot. 6 servings.

Green beans star with turkey in this salad—

### TURKEY WITH SEASHELL MACARONI SALAD

- 7 ounce package shell macaroni, cooked, drained and cooled
- 2 packages (10 1/2 oz. each) frozen cut green beans, cooked
- 1/2 cup chopped celery
- 1/2 cup sliced radishes
- 1/2 cup chopped onions
- 1/2 cup mayonnaise
- 4 teaspoons prepared mustard
- 2 teaspoon salt

1/4 teaspoon pepper  
Combine macaroni and vegetables in a large bowl. Blend together mayonnaise, mustard, salt, and pepper. Add to macaroni-vegetable mixture. Blend well. Chill. Serve in lettuce cups with cold sliced turkey. Sprinkle top of salad with paprika. Makes 6 cups or 12 servings.

### HAM AND ASPARAGUS AU GRATIN

- 1/4 cup butter or margarine
- 2 tablespoons flour
- 1 teaspoon dry mustard
- 1 Dash of white pepper
- 1/2 teaspoon salt
- 1 cup milk
- 2 cups diced cooked ham
- 1/4 cup finely chopped onions
- 2 cups corn flakes
- 1 cup grated cheddar cheese
- 1 1/2 cups cooked, drained asparagus pieces

Melt 2 tablespoons of the butter in saucepan. Add flour, mustard, pepper and salt; stir until blended. Add

milk, stirring until smooth, and cook until bubbly and thickened, stirring frequently. Stir in ham. Melt remaining butter in frypan; add onions and cook until transparent but not browned. Crush corn flakes slightly; mix lightly in pan with cooked onions and cheese. Arrange asparagus pieces in 6 individual baking dishes. Ladle creamed ham over asparagus. Sprinkle evenly with corn flakes mixture. Bake in moderate oven (375 degrees) until thoroughly heated, about 15 minutes. Makes 6 servings.

### SPINACH PUDDING

- 2 10-oz. packages frozen, chopped spinach, cooked and drained
- 2 cups cottage cheese, drained
- 1/2 teaspoon salt
- 1/2 cup grated Parmesan cheese
- 2 eggs
- 1/2 cup grated Parmesan cheese

Mix together spinach, cot-

tage cheese, salt, Parmesan cheese and eggs until well blended. Pour into casserole. Bake 30 minutes. Serve with Parmesan cheese. 6 servings.

### ASPARAGUS AU GRATIN SANDWICH

- 2 tablespoons chili sauce
- 1 tablespoon prepared mustard
- 2 cups cottage cheese
- 6 slices rye toast, buttered
- 1 9-oz. package frozen asparagus spears, cooked
- 1/2 cup crushed saltine crackers
- 3 tablespoons butter, melted
- 1/4 cup shredded Cheddar cheese

Mix together chili sauce and mustard; spread on buttered toast. On each slice of toast, spoon 1/2 cup of cottage cheese and top with 4 asparagus spears. Brown cracker crumbs in melted butter and sprinkle 4 teaspoons over each sandwich. Finally, top each with 1/4

(Continued on Page 15)

## TIME-SAVING SERVICES



## FOR TIME-SAVING FARMERS

Of our most convenient and popular services, two of our greatest time-savers for today's very modern farm families are our BANKING BY MAIL and DRIVE-IN services... all year around. The first enables you to bank through your nearest mailbox... any day, any hour! The second takes but minutes while driving by... without stepping out of your car!

**BANK HOURS:** Main Office, Millersville and Manheim Twp. 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.

All Drive In Windows and Walk Up Window Open Until 6 P.M. Monday through Friday except Manheim Twp. Branch open 'til 8 p.m. Fri.

FREE PARKING at places listed below. Bring parking ticket to Bank for validation. Any Buhrman Parking Lot

Grant Street Parking Lot — 48 W. Grant St.

Kendig Parking Lot — 36 S. Queen St.

Hager's

Watt & Shand Parking Garage

Swan Parking Lot — Vine & Queen Sts.

Stoner Parking Lot — Corner Vine & Queen Sts.



NATIONAL BANK

LANCASTER, PENNSYLVANIA

"Serving Lancaster from Center Square since 1889"

MILLERSVILLE BRANCH 302 N. George St.

LITITZ SPRINGS BRANCH Broad and Main Sts., Lititz

MANHEIM TWP. BRANCH 1415 Lititz Pike, Lanc.

Maximum Insurance \$10,000 per depositor  
A Trustee for the Lanc. Co. Foundation  
Member Federal Deposit Insurance Corporation

## SUPER Self Service SHOES

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

## NUT TREES - NUT TREES HURRY - - PLANT TWO - PLANT TWO STILL TIME

- ENG. WALNUTS, hardy, grafted, heavy
  - 10-12 ft. each \$15.00
  - 12-15 ft. each \$25.00
- Select Seedlings \$1.00 to \$5.50
- CHINESE CHESTNUT 10-12 ft. ea. \$12.00
- BLACK WALNUTS, grafted, easy cracking
  - 8-10 ft. ea. \$10.00
  - 8-10 ft. ea. \$ 8.00
  - 12-15 ft. ea. \$15.00
- BUTTERNUTS, grafted
- FILBERTS
- PERSIMMONS, fine vars. 4-5 ft. up ea. \$3.25 to \$10.00

HURRY, Open any day. Sats. 8 1/2 P.M. closed noon  
Get your share before too late.

## NUT TREE NURSERY

Off 322, 1/4 mi. above Guthrieville  
4 1/2 miles Northwest of Downingtown  
Phone 717-269 3296

Holland Stone

Ready-Mixed Concrete

Concrete Blocks

Metal Windows

## New Holland Concrete Products

New Holland, Pa.

354-2114