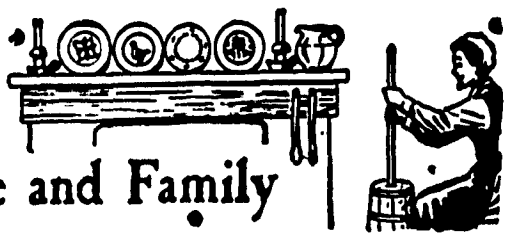


# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

## Salads For A Late Summer Lunch



Do you often wonder what to serve with soup or a salad? Cut thin slices of refrigerator rye bread, spread with softened butter and sprinkle with Parmesan cheese. Toast until crisp and serve with soup or salad OR cream butter with a dash of mustard, a squeeze of lemon and a little chopped parsley; then spread it lavishly on small sandwich slices.

**SPENCE** Here is a perfect dressing for fruit salad:

### FRUIT SALAD DRESSING

- 4 tablespoons flour
- 1 teaspoon salt
- 1 1/2 teaspoons dry mustard
- 3 tablespoons sugar
- 1 1/2 cups buttermilk
- 2 eggs, beaten
- 1 tablespoon butter
- 2 tablespoons vinegar
- Dash of basil

Mix together the flour, salt, dry mustard and sugar. Blend in part of the buttermilk and stir until smooth. Add remaining buttermilk and the beaten eggs. Cook over low heat, stirring constantly until thickened. Do not boil. Remove from heat and add butter, vinegar and basil. Cool and serve with colorful fruit salad of apples, oranges, grapes and bananas.

### SWEET AND SOUR COLE SLAW

- 3 tablespoons sugar
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup evaporated milk
- 1/4 cup vinegar

1 tablespoon lemon juice  
3 to 4 cups finely shredded cabbage  
Mix sugar, salt and pepper in a small bowl. Blend in evaporated milk. Let mixture stand about 5 minutes. Stir occasionally to dissolve sugar. Gradually blend in vinegar and lemon juice. Chill. Mix with finely shredded cabbage to make cole slaw. 6 servings.

### LOW CALORIE

### LEMON FRENCH DRESSING

- 1 teaspoon unflavored gelatine
- 1 tablespoon cold water
- 1/4 cup boiling water
- 2 to 3 tablespoons sugar
- 1/2 teaspoon salt
- 1 teaspoon grated lemon peel
- 1/2 cup lemon juice
- 1/4 teaspoon garlic salt
- 1/8 teaspoon pepper
- 1/8 teaspoon dry mustard
- 1/4 teaspoon Worcestershire sauce

Soften gelatine in cold water. Add boiling water and stir until gelatine dissolves. Stir in sugar and salt until dissolved. Combine mixture with remaining ingredients in a container with a tight fitting lid; shake well. Serve cool, but not chilled over crisp salad greens. May be covered and stored in refrigerator until needed. If refrigerated, before serving place container of dressing in pan of hot water for 5 minutes to soften the gelatine. 1 tablespoon 12 to 13 calories. Makes about 1 cup.

### NEW LOOK POTATO SALAD

- 4 cups cubed cooked potatoes
- 1 teaspoon salt

- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons salad or olive oil
- 2 to 3 tablespoons mayonnaise
- 1 tablespoon vinegar
- 3 oranges, peeled, cut into bite-size pieces (1 1/2 to 2 cups)
- 1 1/2 cup chopped green onion tops
- 1/4 cup chopped parsley

### FRESH-ORANGE CUCUMBER SALAD

- 1 large cucumber, peeled, thinly sliced
- 3/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 oranges, peeled, cut into bite-size pieces
- 2 1/2 cup chopped green pepper
- 2 tablespoons chopped parsley
- 1 cup plain yogurt
- 1/2 teaspoon thyme, crushed

Sprinkle cucumber with salt and pepper, add oranges,

green pepper and parsley. Combine yogurt and thyme and spoon over salad. Toss lightly to mix. Refrigerate 1 hour to blend flavors. Serve on crisp salad greens. 4 servings.

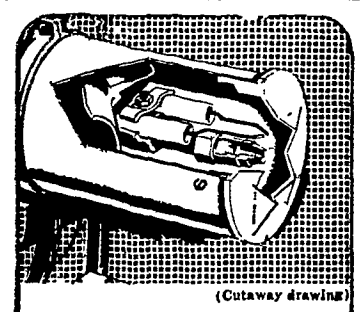
### CHEESE POTATO SALAD

- 1/4 cup dairy sour cream
- 2 tablespoons Italian-style dressing
- 2 cups diced, cooked potatoes
- 2 hard-cooked eggs, diced
- 2 cups cottage cheese
- 1/2 cup sliced celery
- 1/2 cup diced ripe olives
- 1/4 cup sliced radishes
- 1/4 cup sliced green onions
- 1/2 teaspoon salt

In a large mixing bowl blend together sour cream and dressing; add potatoes and eggs and allow to marinate while preparing rest of ingredients. Then, fold in cottage cheese, celery, olives, radishes, onions and salt; pack into mold which has been rinsed with cold water. Chill. When ready to serve, unmold on salad greens and fill center with vegetable stick relishes, if desired. Makes 6 to 8 servings.

(Continued on Page 15)

**SUPER SHOES**  
Self Service  
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 12%.

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.

Texaco Fuel Chief Heating Oil  
105 Fairview St. MOUNT JOY, PA.

Ph. 653-2021

## Need . . . HAY — STRAW — EAR CORN

Buy Now and Save!

More and more farmers are buying from us for better value and all around satisfaction.

Delivered — any quantity

Phone Area Code 717 687-7631

## Esbenshade Turkey Farm

Since 1890 PARADISE, PA.

Check with Farm Credit first for a

# Farm Mortgage

Farm Credit Mortgage Loans are tailored to the farmer's needs. Long term . . . up to 40 years. Payments scheduled to coincide with income. Early pay-off without penalty. Transferable in event of sale.

LONG TERM LAND BANK MORTGAGE LOANS  
SHORT TERM PRODUCTION CREDIT LOANS

## Farm Credit ASSOCIATIONS

411 W. Roseville Rd., Lancaster Ph. 393-3921

Agway Building, Lebanon Ph. 273-4506



# OLIVER 1650

## Row Crop Tractor with greater productivity—economy—comfort!



- **Greater power.** High-torque gas, diesel or LP-gas engines develop 66 pto observed hp—certified by Oliver!
- **Ideal design.** 3 1/2 tons of weight, distributed ideally over long wheelbase produces greater pull, less slip.
- **New comfort.** 3-position Tilt-a-scope steering column . . . full hydraulic power steering . . . new deluxe comfort seat . . . new easy-read gauges including oil and amp.
- **No-stop shifting.** Hydra-Power Drive\* cuts speed 1/4, steps up pull 1/3 on the go . . . 12 forward speeds in all.
- **New efficiency.** Battery-saving alternator standard . . . new dry-type air cleaner keeps abrasives out of engine better.
- **Tailored to need.** New dual-speed pto\* . . . Hydra-lectric\* implement control system . . . choice of 3-pt. hitch or wide swinging drawbar.

\*Special equipment



Come in now and see the most dynamic tractor fleet in history. They're all new, and all Oliver!

CHARLES J. McCOMSEY & SONS  
Hickory Hill, Pa.

N. G. HERSHEY & SON

FARMERSVILLE EQUIPMENT CO.

Manheim

R. D. 2, Ephrata, Pa.