

For The Farm Wife

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GOLDEN EGG SALAD

- CASSEROLE**
 6 hard-cooked eggs, chopped
 2 tablespoons diced pimiento
 1/2 cup diced celery
 1/4 pound soda crackers, finely crushed (about 1 1/2 cups)
 3/4 cup milk
 1 cup mayonnaise or salad dressing
 1/4 to 1/2 teaspoon salt
 1/2 teaspoon garlic salt
 1/4 teaspoon ground pepper
 2 tablespoons melted butter or margarine

Blend chopped eggs, pimiento, celery, 1 cup of the cracker crumbs, mayonnaise or salad dressing, milk and seasonings. Spread in greased 1-quart shallow casserole or 9-inch pie pan. Top with remaining cracker crumbs blended with the butter or margarine. Bake in a 400 degree (hot) oven until golden brown, about 25 minutes. Serve hot. Makes 6 servings.

DELUXE EGG CASSEROLE

- 1/2 pound fresh mushrooms, sliced, or 1 can (4 oz.) mushrooms, drained
 3/4 cup butter or margarine
 1/4 cup flour
 1/2 teaspoon onion salt

- 1 teaspoon celery salt
 3/4 teaspoon salt
 1/4 teaspoon ground pepper
 3 cups milk
 1 package (1 lb.) frozen French fries
 1/4 pound Cheddar cheese, chopped or cubed
 8 hard-cooked eggs, cut in chunks

Cook mushrooms in butter or margarine until tender, but not brown, about 5 minutes. Blend in flour and seasonings. Add milk all at once; cook, stirring constantly, until thickened throughout. Stir in French fries (still frozen) and cheese. Pour half the mixture into a greased 2-quart baking dish. Top with eggs arranged in layer. Pour over remaining mixture. Bake in a 400 degree oven until bubbly around edges and golden brown on top, about 20 minutes. Makes 6 servings.

ITALIAN EGG PIE

- Plain pastry for 1 9-inch pie shell
 6 eggs
 1/4 cup milk
 1 can (7 oz.) tuna, flaked, or 1 cup flaked, cooked fish
 1/2 pound Mozzarella cheese, grated
 1/4 teaspoon salt
 1/4 teaspoon ground pepper
 1/2 teaspoon basil

Harold Brubaker

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man and Myron Landis by the FFA Advisor, Gerald M. Kiger. **HONORARY MEMBERS**

Each year the FFA selects several honorary members on the basis of their participation in FFA activities. This year Ivan Weaver, Earl Groff, Parke Harnish, Henry Benner, and Wilson Scott, were named honorary members.

Mrs. Ruth B. Mellinger, business education teacher, was presented with a certificate of appreciation for the help that she and the business department have done for the FFA.

Marlin Groff, senior, received the Lancaster County Bankers' Award. James High, junior, received the Queen Dairy Award for his interest and activities in improving the dairy industry on his home farm.

- 1/2 teaspoon oregano
 Line a 9-inch pie pan with pastry. Trim edge and flute. Beat eggs and milk together until blended. Add remaining ingredients and stir well. Spoon into unbaked crust. Bake in a 425 degree oven until brown, 35 to 40 minutes. Serve hot, cut in wedges. Makes 6 servings.



For the Farm Wife and Family Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist

Tips On Buying Cleaning Appliances

When buying a cleaning appliance look for a quality product. A good appliance will have safety features, good quality materials, good workmanship and tight-fitting connections.

It is wise to select a product from a reliable company with a familiar brand name. To assure good service on your appliance, ask about the service the dealer gives. A reputable dealer should back the product he sells.

A quality product will have a guarantee, warranty, and seals of approval.

Hot Water Efficiency

Consider two smaller, fast-heat recovery water heaters instead of one large heater. Especially if your house is large and spread out.

One heater could serve kitchen and workroom. The temperature should be set higher for dishwasher and clothes washer use.



THOMAS

Use second heater for the bathroom. Set the temperature lower for safer use.

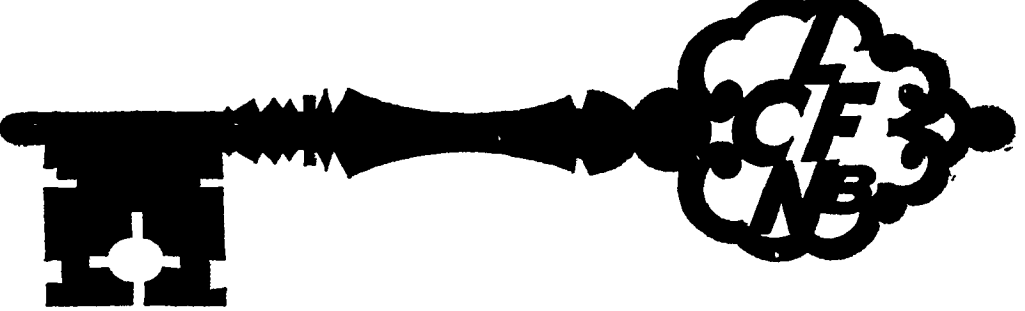
For Better Coffee

Remove bag or basket from urn or coffemaker as soon as coffee is ready for serving. Seepage from grounds gives coffee a harsh, bitter taste.

Replace cover and serve immediately.

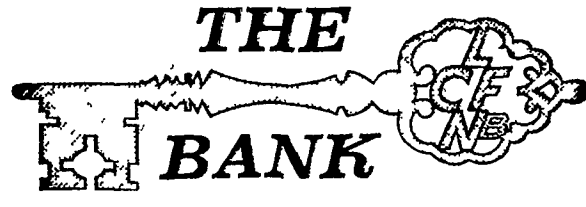
For making coffee in quantity for large groups—plan to make fresh supply about every hour.

Remember — even the best coffee deteriorates on standing. (Continued on Page 19)



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