

# AGWAY

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## Anniversary SALE

FRI. & SAT., JULY 21 & 22

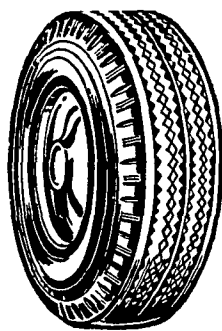
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Hours: 8 A.M. to 5 P.M. Friday  
Saturday 8 A.M. to Noon

### O For The Farm Wife

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maining marinade for dipping. The pepper cup holder is the bottom of a sandwich bun with the center removed to form a ring. Toast the tops of the buns and the centers to use for dipping into the marinade and sopping up the meat juices on the plate. 4 servings.

#### GRILL-BROILED CHICKEN WITH SEASONED BUTTER BRUSH-ON

- 1 cup (2 sticks) butter
- 1/2 cup lemon juice
- 2 tablespoons (1 envelope) garlic salad dressing mix
- 4 broiler-fryer chickens, halved

Melt butter; blend in lemon juice and salad dressing mix. Wash and dry chicken. Skewer wings to body to stay flat during broiling. Brush with seasoned butter. Place on grill, cut side down, above hot coals. Turn about every 10 minutes. Brush often with seasoned butter. Chickens are best when cooked slowly—average time is about 1 hour. If chicken seems to be cooking too fast, move further from the soals or spray a little water on coals to lower the heat. Makes 8 servings.

#### HAM KABOBS

- 1 1-pound 4-ounce can pineapple chunks
- 1/2 cup maple syrup
- 1 tablespoon dry mustard
- 2 tablespoons vinegar
- 1 tablespoon liquid shortening
- 1/2 teaspoon salt
- Dash pepper
- 1 1/2 pounds cooked ham, cut in 36 cubes (about 1-inch)
- 1 tablespoon cornstarch
- 2 medium-sized green peppers, each cut in 9 strips
- 6 cherry tomatoes

For marinade, drain pineapple chunks, reserving 1/2 cup juice. Thoroughly combine reserved pineapple juice, syrup, mustard, vinegar, liquid short-

ening, salt and pepper. Place ham in shallow baking pan. Pour marinade over ham. Cover; refrigerate 2 to 3 hours, turning occasionally. Remove ham from marinade; reserve marinade.

Place cornstarch in small saucepan. Gradually add marinade; stir until smooth. Bring to a boil, stirring constantly until thickened.

For each kabob, place 2 ham cubes on a 14-inch skewer. Insert skewer through one end of a green pepper strip; place 2 or 3 pineapple chunks on skewer; bring other end of green pepper strip up and put on skewer. Beginning with ham cubes, repeat 2 times. Brush kabobs with thickened marinade.

Place kabobs over hot coals or in broiler about 6 inches from source of heat. Cook about 10 minutes, turning frequently and brushing with thickened marinade. Place a cherry tomato on the end of each skewer. Cook about 5 additional minutes. Makes 6 servings.

#### LONDON BROIL

- 1 cup water
- 1/4 cup red wine vinegar
- 1 tablespoon tomato paste
- 1/2-1 teaspoon garlic salt
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 bay leaf
- 1 1/2 to 2-pound flank steak (high quality), scored
- 2 tablespoons butter, melted

In shallow dish prepare marinade by blending together water, vinegar, tomato paste, garlic salt, salt and pepper; add bay leaf. Place steak in marinade; cover and refrigerate overnight. Remove steak from marinade to broiler pan; transfer marinade to small pan and add butter. Broil meat (3-4 inches from source of heat) for 5-7 minutes, occasionally spoon

### FARM WOMEN 14 MEET

The Society of Farm Women, Group No. 14 met July 12 at the home of Mrs. Walter Himmelreich. Ronks R1. First vice president Mrs. Christian Landis presided.

Hostesses for the 24 members attending were Mrs. Himmelreich, Mrs. Clarence Herr, Mrs. John Groff, and Mrs. Melvin Stoltzfus.

Mrs. Helen Eshleman, a past president of the County Society of Farm Women, spoke on "This is your life".

The next meeting will be a family picnic on August 9th, 6:30 p.m., at the Lampeter Community Park.

### COUNTY FARM WOMEN PICNIC PLANNED AUG. 1st

Eighteen members of the Society of Farm Women and their families attended the covered dish picnic which was held at the Middle Creek Church pavilion July 8.

The county picnic for the Society of Farm Women will be held August 1 at 12 noon at Mumma Picnic Grove, Manheim.

marinade over top; turn and broil an additional 5-7 minutes or until desired degree of doneness. To serve: Spread top of steak with one of the following toppings. Slice steak in thin diagonal slices across the grain. Makes 6 servings.

**WHIPPED BUTTER TOPPING:** In a small mixing bowl beat 1/2 cup (1 stick) butter until light and fluffy; gradually add 2 tablespoons steak sauce and continue to beat until well blended. Makes 3/4 cup.

**SOUR CREAM TOPPING:** In a bowl mix 2 tablespoons chili sauce, 1 tablespoon chopped onion and 1 teaspoon horseradish thoroughly; fold in 1/2 cup dairy sour cream. Makes 3/4 cup.

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