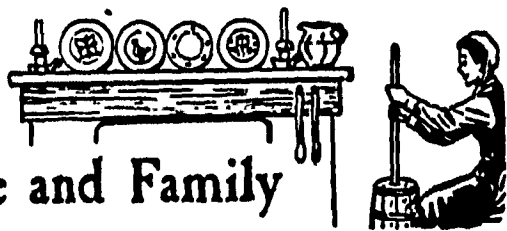


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor



SPENCE

First Of Summer Holidays

The holiday we'll be celebrating this week is the signal of the onset of the picnic season. We especially enjoy the first picnics of the summer because it is so great to be out of doors after the cold winter and cool spring; nature is abundant in beauty at this time of year; and the bugs and insects haven't found us yet! If you're planning a Memorial Day picnic here are some ideas to help you with your menu.

PINEAPPLE-CHEESE MOLD

- 1 can (8 1/2 oz.) crushed pineapple
- 2 pkgs. (3 oz. ea.) lemon flavor gelatin
- 2 cups boiling water
- 1 1/2 cups pineapple syrup and water
- 1/2 cup dairy sour cream
- 1 cup cottage cheese
- 1/2 cup quartered maraschino cherries

Salad greens

Drain pineapple reserving syrup; add water to syrup to make 1 1/2 cups. In a large bowl pour boiling water over gelatin; stir until dissolved. Add pineapple liquid. Chill until partially set. Fold in sour cream, cottage cheese, pineapple and cherries. Pour into 6 1/2 cup mold. Chill until firm. Unmold onto greens. Makes 8-10 servings.

NOTE: If ring mold is used, center may be filled with chicken salad.

CHICKEN SALAD

- 2 cups cooked, diced chicken
- 1/2 cup halved, seeded grapes
- 1/2 cup diced celery
- 1 teaspoon prepared mustard
- 1 teaspoon lemon juice
- 1 teaspoon sugar
- 1/2 teaspoon salt
- Dash of pepper
- 1/4 cup dairy sour cream

In a bowl combine chicken, grapes and celery. Blend together mustard, lemon juice, sugar, salt and pepper. Gently mix in sour cream. Fold sour cream into chicken. Chill well before serving. Makes 3 cups.

Cookies are always a must for picnics—

COFFEE-GINGER REFRIGERATOR COOKIES

- 2 sticks (1 cup) margarine
- 1 1/2 cups sugar
- 1 egg
- 2 tablespoons corn syrup
- 2 teaspoons soda
- 1 tablespoon warm water
- Grated rind of 1 large lemon
- 3 cups sifted flour
- 2 teaspoons ginger
- 1 tablespoon instant coffee

Cream margarine and sugar. Stir in egg and syrup. Dissolve soda in warm water. Add and blend well. Add lemon rind and sifted dry ingredients. Mix well to form soft dough. Shape dough into 4 rolls about 1 inch in diameter. Chill several hours. Slice thin and bake on an ungreased cookie sheet in a hot oven (400 degrees) about 10 minutes. Makes 12 dozen cookies.

CHOCO-MALLO SQUARES

- 4 cups Quaker cereal
- 1 cup dry roasted peanuts
- 1 cup (6 oz.) semi-sweet chocolate pieces
- 2 cups miniature marshmallows
- 1 tablespoon butter or margarine
- 4 teaspoons water
- 1 teaspoon vanilla

Combine cereal and peanuts in large greased bowl. Melt chocolate pieces and marshmallows over hot water; stir occasionally. Do not remove from heat. Add butter, water and vanilla, stir until smooth. Immediately pour over cereal mixture, stirring until evenly coated. With greased hands firmly press into greased 9-inch square baking pan. Refrigerate until set. Cut into squares. Makes 16 squares.

Dips and spreads are picnic foods—

EGG SALAD SPREAD

- 3 hard-cooked eggs, finely chopped
- 1/2 cup cottage cheese
- 1 tablespoon dairy sour cream
- 2 teaspoons prepared mustard
- 1 1/2 teaspoons chopped chives
- 1/4 teaspoon salt
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon dill weed

In small bowl combine eggs, cottage cheese, sour cream, mustard, chives, salt, Worcestershire sauce and dill weed. Cover and chill to blend flavors. Serve on rye bread or crisp crackers. Makes 1 1/4 cups.

OREGANO DIP

- 1 teaspoon oregano
- 1/2 teaspoon grated onion
- 1/4 teaspoon salt
- 2-3 drops Tabasco sauce
- 1 cup dairy sour cream

In a bowl gently blend oregano, onion, salt and Tabasco sauce into sour cream. Cover and chill. Makes 1 cup.

MOLASSES COCONUT TOPPING

- 1 pkg. white or yellow cake mix
- 1/2 cup molasses
- 1/4 cup butter or margarine
- 1 cup shredded coconut

Prepare and bake cake according to package directions, using a 13x9x2-inch pan. Combine molasses and butter; heat until butter is melted. Stir in coconut. Remove from heat. Spread over warm cake. Place under broiler.

Make your favorite cake in a loaf pan and top it with one of these frostings.

(Continued on Page 15)

HOLLAND STONE

Ready-Mixed
CONCRETE

CONCRETE BLOCKS

METAL
WINDOWS

New Holland Concrete Products

New Holland, Pa.
354-2114

FOR TOBACCO

- HY GRO for stronger plants and better roots

- Fermate
- Duo Copper

- Bordo
- Agri-mycin

Garden Hose

Scotts Products

Lawn Sprinklers

Chapin Sprayers

Garden Seeds

Fly Screening

Picnic Supplies

GROFF'S Hardware

New Holland, Pa.
Ph. 354-0851

FREE

analysis of your home oil-heating equipment. Our specially trained men will tell you if it needs cleaning, adjustment, or minor part replacement. They'll show you how to improve your burner with Texaco's new Jet Flame Booster that can increase burner efficiency up to 42%. Give us a call. No obligation.

We Give S & H Green Stamps

Garber Oil Co.

Texaco Fuel Chief Burner Sales & Service
105 Fairview St.
MOUNT JOY, PA.
Ph. 653-1821

PRE - MEMORIAL DAY SALE

- Refrigerators
- Freezers
- Washers
- Dryers
- Riding Mowers
- Dish Washers
- Water Conditioners

CLIP THIS COUPON

Special Bonus Coupon

WORTH \$ 10.00 OFF

our Regular Low Price toward Purchase of any Appliance Above.

BEE-LINE SUPPLY CENTER

1027 DILLERVILLE ROAD, LANCASTER
PH. 717-397-4761
24 HOUR SERVICE DAILY

Chlordane

SOIL INSECTICIDE

for corn...

Yes!

Controls armyworms, corn rootworms, seed corn beetles, cutworms and many other corn soil insect pests. It's tops in effectiveness and economy.

P. L. ROHRER & BRO., INC.

Smoketown
Ph. Lanc. 397-3539