



**FOR THE
FARM
WIFE
AND
FAMILY**

Have Planned-Overs, Not Leftovers!

by Mrs. Richard C. Spence
Lancaster Farming Food Editor

Most families become bored with leftovers, merely warmed up. So, have planned-overs instead. Just tap your imagination for ideas. Here's one for making a planned-over ham loaf out of your leftover ham. Apple Glazed Ham Loaf calls for ground cooked ham combined with ground pork and packaged corn flake crumbs. Glazed over the loaf is a sweet and tart apple-mustard mixture. Serve Apple Glazed Ham Loaf, sliced, on a heated platter. Pour any remaining glaze over the cut loaf.

APPLE GLAZED HAM LOAF

- Ham Loaf:**
 3/4 cup corn flake crumbs
 1/4 cup brown sugar, firmly packed
 3/4 cup milk
 2 eggs
 1/4 cup finely chopped onion
 1 teaspoon dry mustard
 1/8 teaspoon pepper
 1 pound ground cooked ham
 1 pound ground pork
- Glaze:**
 1 (10-ounce) jar apple jelly
 1/2 teaspoon dry mustard
 1/4 cup light corn syrup
 3 tablespoons lemon juice

In large mixing bowl combine corn flake crumbs, brown sugar, milk, eggs, onion, the 1 teaspoon dry mustard and pepper, beat well. Add meats, combine well.

Shape into loaf on greased 13 x 9 x 2-inch baking pan. Bake in moderate oven (350 degrees) about 1 1/4 hours or until well browned. Brush with apple glaze several times during last 15 minutes of baking.

For glaze, combine apple jelly, dry mustard, corn syrup and lemon juice in small saucepan; mix well. Place over low heat; stir until jelly is melted. 8 to 10 servings.

Leftover turkey and chicken are also helpful to the hurried housewife who can use them in main dishes, lunches, snacks and sandwiches.

Make chicken or turkey a planned-over by using either of them in Chicken Pizza Snacks.

CHICKEN PIZZA SNACKS

- 1 clove garlic, cut in pieces
 1 1/2 cups finely diced cooked chicken (turkey may be substituted)
 1/2 to 1 teaspoon crushed oregano
 2 tablespoons grated Parmesan cheese

- 2 3/4 cup tomato sauce
 2 tablespoons finely diced onion
 1 package (10 biscuits) refrigerated biscuit dough
 Let garlic stand in tomato sauce 1 hour, then remove. Preheat oven to 425 degrees. Mix the tomato sauce, chicken, onion and oregano. Cut unbaked biscuits in half, place on lightly oiled baking sheet, flatten into 2 1/2 inch circles with a roll. Spread chicken mixture on biscuit rounds, sprinkle with Parmesan cheese and bake 10 minutes or until lightly browned. Makes 20 pizzas, 3" in diameter.

TURKEY SUPREME UNDERCOVER

- 2 cups diced cooked turkey
 2 1/2 cups stuffing from turkey
 1/2 stick (4 tablespoons) butter or margarine
 2 cups sliced fresh or canned mushrooms
 1/4 cup flour
 1/2 teaspoon salt
 2 chicken bouillon cubes, dissolved in 2 cups boiling water
 1 cup half and half
 2 egg yolks, slightly beaten
 10 ounce package frozen mixed vegetables, cooked
 1 single crust pastry, rolled into a 9-inch square

Pat stuffing in bottom of 8 x 8 inch baking dish. Melt butter in heavy skillet. Sauté mushrooms 2 minutes and remove. Add flour and salt. Stir until well blended. Add bouillon and cream gradually. Bring to boil, stirring constantly. Cook until mixture thickens. Stir 1 cup sauce into egg yolks; return to hot mixture and cook for a minute or two. Do not boil. Add cooked mushrooms, turkey and vegetables. Pour stuffing in baking dish. Top with pastry. Turn under edges and crimp. Slash crust to allow steam to escape. Brush with milk to brown evenly. Bake in a hot oven (425 degrees) about 30 minutes or until lightly browned. 9 servings.

RICE WITH CHICKEN OR TURKEY AND CHEESE

- 1 onion
 1 tablespoon fat or oil
 3 cups water or chicken broth
 1 cup uncooked rice
 1 1/2 cups cut-up cooked chicken or turkey
 1 cup cut-up cheese
 Salt and pepper to taste
 Chop onion and cook in fat or oil until tender and lightly browned. Add water or chicken broth. Heat to boiling and add rice. Stir. Lower heat, cover and cook 20 minutes. Add chicken or turkey and cheese. Cook over very low heat until cheese melts. Add salt and pepper, if needed. Makes 6 servings, about 3/4 cup each.

2 one-pound cans baked beans
 In large skillet, combine first 5 ingredients. Stir in the baked beans. Cover and simmer - 10 minutes, stirring occasionally. 6 servings.

TURKEY MACARONI SALAD

- 3 cups cooked, drained and cooled elbow macaroni
 2 stalks celery
 2 cups cut-up turkey
 1/2 small onion
 1/2 cup mayonnaise or salad dressing
 1 teaspoon prepared mustard
 Salt and pepper to taste
 Cut up celery and onion. Mix all ingredients. Chill before serving. Makes 6 servings, 1 cup each.

CHICKEN OR TURKEY CASSEROLE

- 2 eggs
 2 cups cut-up cooked chicken or turkey
 1 cup fluid milk
 2 slices of bread, cut into small pieces
 1/4 green pepper, chopped
 1 stalk celery, chopped
 2 teaspoons salt
 Fat to grease pan
 Break eggs into a bowl and beat. Add chicken, milk, bread, green pepper, celery and salt. Mix well. Pour mixture into a greased baking pan. Bake at 350 degrees about 30 minutes, or until browned. Makes 6 servings, about 1/2 cup each.

If you're looking for a good accompaniment for some of the aforementioned dishes, you might like to try this quick way with baked beans.

QUICKIE SKILLET BEANS

- 1/4 cup molasses
 1 tablespoon vinegar
 1 tablespoon prepared mustard
 2 tablespoons catchup
 1 tablespoon minced onion

GRANGE NEWS

The December 22 meeting of Fulton Grange #66 was cancelled due to the snow storm. The Christmas program and party for that meeting will be held at the January 12 meeting. The subordinate and junior Granges will exchange gifts as planned. Junior Grangers are to bring canned goods for their adopted family. Rev. Kenneth Hill of Steelton will be the speaker. Anyone interested in the tour of Kunzler & Co. and Armstrong Cork Co. Floor plant for January 20 should make reservations soon with Mrs. Jesse Wood of Little Britain as the number in the group is limited. Lancaster Co. Pomona Grange #71 will hold a dinner meeting January 17, 7 p.m. at Rhoads Spanish Restaurant, Quarryville.

Pomona Grange #71
 Lancaster County Pomona Grange #71 will hold a dinner meeting Saturday, January 17, 7 p.m. at Rhoads Spanish Restaurant. (Continued on Page 16)

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**FROM POLLUTED WELL WATER!
LANCASTER COUNTY SHOWS BIG INCREASE IN HEPATITIS INFECTIONS.**

A wave of viral hepatitis, an intestinal disease that can be fatal, is sweeping Lancaster County for the second consecutive year, according to state health officials.

County	1968 Hepatitis Cases
Lancaster	145
Adams	7
Cumberland	4
Dauphin	7
Lebanon	1
York	9

Hepatitis HERE

The disease is spread primarily by pollution of private wells from raw sewage seeping from septic tanks and private drainage systems.

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