

**FOR THE
FARM
WIFE
AND
FAMILY**

By Mrs. Richard C. Spence

When you're cooking for teenagers, nothing hits the spot like hot dogs!

Another favorite of teenagers is pizza.

So a combination of the two is sure to be a hit. Just call the combination Pizza Dogs.

This quickie sandwich is so easy the teens can put it together themselves.

PIZZA DOGS

- 2 cups (8 ounces) shredded Cheddar cheese
- 1 can (6 ounces) tomato paste
- 1 1/2 teaspoons sugar
- 3/4 teaspoon garlic salt
- 1/2 teaspoon leaf oregano
- 8 hot dog rolls
- 8 frankfurters

In a bowl combine cheese, tomato paste, sugar, garlic salt and oregano. Spread mixture on inside top and bottom of hot dog rolls. Place on baking sheet. Split frankfurters in half, but not all the way through. Place on baking sheet with rolls. Place under broiler five minutes or until frankfurters are cooked and cheese has melted on rolls. Serve immediately with franks in rolls. Makes 8 servings.

NOTE: This makes approximately 1 1/4 cups cheese mixture. If desired, any leftover mixture can be stored, covered, in the refrigerator for several days. It can also be spread on sandwich bread and topped with another slice of bread for gilled cheese sandwiches.

CHEESE AND TURKEY MELT

- 18 slices white bread
 - 8 eggs, beaten
 - Butter
 - 12 slices (1 ounce each) Cheddar cheese
 - 24 slices cooked turkey breast
 - 12 slices tomato
- Dip each slice of bread in beaten eggs, cook in butter on preheated griddle until golden brown. Cover each of 12 bread slices with one slice cheese, two slices turkey and one slice tomato. Grill slowly in butter until cheese melts. Stack two high and cover with remaining bread. Serve hot. Six sandwiches.

SHRIMP TREAT

- 12 slices white bread, toasted
- Butter
- 6 hard-cooked eggs, sliced
- 12 ounces fresh or frozen shrimp, cooked
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- Dash hot pepper sauce
- 6 tablespoons grated Parmesan cheese
- 2 tablespoons chopped fresh parsley

Butter toast. Arrange eggs on six slices of toast. Mix shrimp, mayonnaise, sour cream and hot pepper sauce. Spoon shrimp mixture over eggs, sprinkle with cheese. Broil slowly until bubbly and golden brown. Sprinkle with chopped parsley. Cut remaining toast in triangles; arrange around sandwiches. Serve hot to six people.

EGG SALAD

- SANDWICH SPREAD**
- 6 hard-cooked eggs, chopped
- 1/2 cup dairy sour cream
- 1/4 cup finely chopped green pepper

- 2 teaspoons finely chopped onion
 - 1 1/2 teaspoons salt
 - 1 teaspoon prepared mustard
- In a bowl mix lightly until just blended eggs, sour cream, green pepper, onion, salt and mustard. Makes approximately two cups.

Have you ever considered using waffles instead of bread for sandwiches. Here are two waffle sandwiches you might like to try.

BEEFY WAFFLE SANDWICHES

- 2 tablespoons vegetable oil
- 1/2 cup chopped onion
- 2 (8-ounce cans) tomato sauce
- 1/4 cup lemon juice
- 1/4 cup firmly packed brown sugar
- 1 tablespoon Worcestershire sauce

- 1 teaspoon salt
 - 1 teaspoon dry mustard
 - 1/2 teaspoon pepper
 - 1 1/2 pounds cooked sliced beef
- Waffles**

For barbecued beef, place oil in large skillet. Add onion, cook until tender. Add remaining barbecued beef ingredients, simmer 10 minutes. Meanwhile prepare waffles. To serve, place two waffles on each serving plate. Top with hot barbecued beef. Makes six servings.



Beaded baggy bursts onto the evening scene. Some people are combing the flea markets for Victorian relics. You can knit a fresh new one, encrusted with simulated pearls in a checkerboard design. The bag is made of black cotton yarn to fit a 5-inch wide frame. Free instructions are available by sending a self-addressed, stamped envelope to the Needlework Editor of this newspaper along with your request for Leaflet PK 1609.

CORNED BEEF SANDWICHES

- Waffles**
- 2 (4-ounce) packages sliced corned beef
- 1 (1-pound) can sauerkraut
- 1 1/4 teaspoons caraway seed
- 1/2 cup thousand island dressing
- 1 (8-ounce) package Swiss cheese slices

Prepare waffles. Heat corned beef in covered pan with one tablespoon water, drain. Heat sauerkraut with caraway seed, drain.

For each serving, top two waffle sections with hot beef, spread with dressing. Spoon sauerkraut over dressing and top with a cheese slice. Broil about two minutes or until cheese is melted. Serve immediately. Six servings.

THE SLAW SURPRISE

- 12 slices white bread, toasted
- Butter
- 12 lettuce leaves
- 1 1/2 cups creamy cole slaw
- 2 tablespoons chopped fresh parsley
- 1 tablespoon finely chopped onion
- 1 tablespoon prepared mustard
- 6 slices (3 ounces each) cooked turkey or chicken breast
- 12 slices bacon, crisply cooked
- 2 tablespoons thousand island dressing

Butter toast. Place one lettuce leaf on each of six slices of toast. Mix cole slaw, parsley, onion and mustard, spoon evenly over lettuce. Top with turkey or chicken slices, bacon and remaining lettuce leaves. Spread each remaining toast slice with dressing. Close sandwiches; cut.

Here is a triumph for calorie counters—

THE LOSER

- 12 slices pumpernickel bread
- Butter
- Prepared mustard
- 6 slices (1 ounce each) cooked roast beef
- 1 1/2 cups small curd cottage cheese
- 1 tablespoon horseradish
- 12 slices tomato
- 3/4 cup chopped watercress

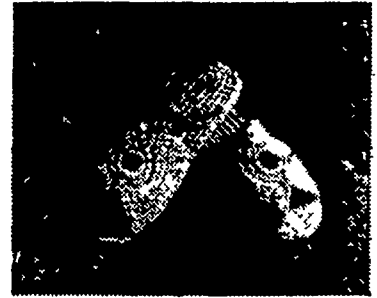
Quarryville Angus Bull Reserve Grand Champ

A bull owned by Twin Oak Farm, Quarryville RD2, was named reserve grand and senior reserve grand champion in competition with 191 other animals at the American Angus Breed Futurity, Lexington, Ky.

The largest show of its kind for Angus cattle, 192 bulls and 150 females were shown by competitors from more than 30 states.

Owner of the bull, "Colossal's Image," is Fred Frey, Quarryville RD2. The bull was shown jointly with Penn State.

Frey said the bull is a two-year-old sired in Canada and is his herd sire. He has owned the animal for 14 months.



When a lady leaves home, she needs a packable pair of slippers. Crochet these pretty scuffs for travel or around the house. They are quick and inexpensive to make, using rug yarn. Match the color to your summer robe. They also make a wonderful gift item. Free instructions are available by sending a self-addressed, stamped envelope to the Needlework Editor of this newspaper along with your request for Leaflet A 562.

Spread bread with butter and mustard. Place beef on six bread slices. Combine cottage cheese and horseradish; spoon over beef. Top with tomato slices; sprinkle with watercress. Cover with remaining bread slices. Six sandwiches.

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