

● **Ladies, Have You**

(Continued from Page 40)

MEDITERRANEAN PORK

- 1 tablespoon margarine
- 1 tablespoon onion, finely chopped
- 1/2 cup celery, chopped
- 1 package (10-ounce) French-style green beans, frozen
- 2 cups pork, cooked, diced
- 2 cans (10 1/2 ounces each) condensed cream of mushroom soup
- 1/2 teaspoon oregano
- Pepper, as desired
- 1 tablespoon pimiento, chopped, if desired
- 1/2 cup roasted peanut halves

Melt margarine in large saucepan. Add onion, celery, and beans. Cover and place over low heat to thaw beans. Simmer, stirring occasionally, for about 15 minutes until beans are tender. Add remaining ingredients, except nuts. Simmer 10 minutes longer to blend flavors. Stir in peanuts before serving. 6 servings.

COOK LIVER CAREFULLY TO INSURE TENDERNESS — It takes careful attention to cook liver properly. All liver requires slow cooking at a low temperature. Excessive heat will toughen the liver.

Calf liver cooks more quickly than beef, pork, or lamb liver because it is the most tender of the group. Besides the common method of frying liver, it can be braised, stewed, baked or used in a casserole.

Liver is a tender, fine-grained meat. Before cooking, wipe the liver with a damp cloth, but don't hold it under running water. Remove the skin, connective

Ida's Notebook

Winter brings its own special jobs. One of these has traditionally been butchering on the farm.

Sometimes I wonder if it isn't becoming a lost art.

It is a time for cooperation as many hands are needed to finish the job in one day. The skill of meat cutting is often taught by the father to his son. The women help by trimming the bones, stirring the lard and washing those greasy utensils.

Most of my children, when they were younger, were carried into the basement of Grandpa's house to see the sausage being made. It was an unusual sight as the casings were filled and the big coils of sausage filled the tub.

And don't forget the taste of the warm pressed crackling as the lard was made—even if it was not good for us to eat them.

There is a heavy piece of furniture stained very dark which stands in the corner of our living room. It has meant many things to our family. As a second hand piano it wouldn't bring much money, but then it isn't for sale.

Our son has reluctantly practiced on it while our three daughters have enjoyed the music it gave them. Often it is a respite from duties or just a nice way to relax.

My youngest has just learned the prices of the liver varies with the type of liver — beef, pork, lamb, veal or calf. Usually calves liver is in the greatest demand, and therefore it's the highest priced. Allow 1 pound for four servings when purchasing liver. When considering the cost of liver, remember that almost all — 93 per cent — of the liver is edible.

All types of liver are good used in stuffings, loaves, sandwich fillings and dips. Usually the liver is ground or chopped before adding to a mixture. In this way, liver will add flavor and nutritive value to many foods.

Liver is one of the best nutrition buys. Because vitamin A is stored in the liver in animals, this meat is an excellent source. Besides vitamin A, liver contains B complex vitamins and iron, as well as other minerals. These nutrients are especially needed during growth periods. Children, teenagers, and expectant mothers all need the nutrients provided by liver.

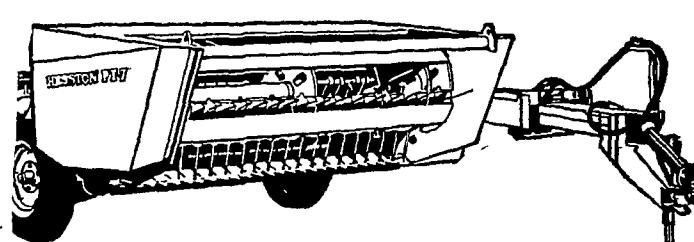


By Ida Risser

some new tunes to add to the nursery rhythms which she already knew. The freezer is slowly being emptied and the canning shelves are lighter. By the time spring is here the six hundred quarts will be almost gone and it will be time to We are enjoying the products plant again.

HESTON

PT. 7 or PT. 10 WINDROWERS



PT. 7 — 7 FT. 3 IN. CUT
PT. 10 — 9 FT. 3 IN. CUT

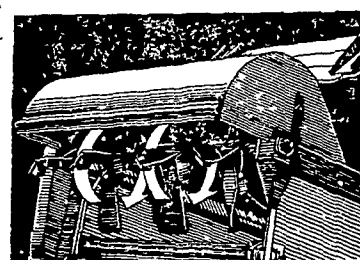
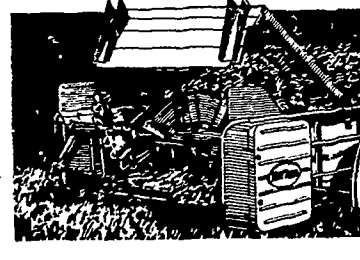

Check Our Special Discount Deal During The Month Of January.

Also Check Our Heston Forage Harvesters Prices.

MILLER'S REPAIRS

8 Miles East of Lancaster
R. D. 1, Bird-in-Hand, Pa. Phone 717-656-7926


SEE ALL 3!

COME IN NOW AND INSPECT ALL 3 TYPES OF NEW IDEA SPREADERS

Choose the type you want, the size you need from 10 models.

- 70 to 180 bushels
- ground drive and PTO
- 2 and 4 wheel
- penta treated sides and bottoms
- optional endgates for sloppy manure
- New Idea's full year guarantee



where bold new ideas pay off for profit-minded farmers

<p>Longenecker Farm Supply Rheems</p> <p>A. L. Herr & Bro. Quarryville</p> <p>Landis Bros., Inc. Lancaster</p> <p>Kinzer Equip. Co. Kinzer</p>	<p>Chas. J. McComsey & Sons Hickory Hill, Pa.</p> <p>A. B. C. Groff, Inc. New Holland</p> <p>Graybill Machines, Inc. Lititz, R. D. 2</p> <p>Roy H. Buch, Inc. Ephrata, R.D. #2</p>
--	--

See New Idea at the Farm Show



FREE SAMPLE COPIES

Copies of LANCASTER FARMING are not always easy to find — they are not sold on newsstands — and perhaps some of your friends may not be acquainted with our weekly service.

We'll be glad to send, without charge, several copies of LANCASTER FARMING to your friends or business associates. Just write their names and addresses below — (You'll be doing both them and us a favor!)

To	TO
Street Address & R. D.	Street Address & R. D.
City, State and Zip Code	City, State and Zip Code

(You are not limited to two names. Use separate sheet for additional names.)

Your Name	Address
-----------	---------

CHECK here if you prefer to send a Year's (52 issues) GIFT subscription for \$2 each (\$3 each outside of Lancaster County) to your friends listed above. If so \$..... enclosed, or

Bill me later.

Please mail this form to:

LANCASTER FARMING

P. O. BOX 266 LITITZ, PENNA.