

At Home On The Range

The fresh fruit and vegetable season is at hand. The rhubarb has been ready for some time, and many individuals have been gathering fresh mushrooms to use. Asparagus is on the scene also.

With your help, we will strive to present recipes in season. We have been presenting rhubarb and strawberry recipes as they

come to us, but we know many more are available. We'll be happy to pass them on to other readers. Send your recipe, or recipes, to: Recipes, Lancaster Farming, Box 266, Lititz Pa. 17543. You'll receive a colorful potholder from us as our way of saying "Thanks".

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French Rhubarb Pie

Mix together:
1 egg
1 cup sugar
1 teaspoon vanilla
2 cups diced rhubarb
2 tablespoons flour
Topping:
¾ cup flour
½ cup brown sugar
1-3 cup margarine
Put rhubarb mixture into an unbaked pie shell. Cover with topping. Bake at 400 degrees for 10 minutes, continue baking at 350 degrees for 30 minutes or until done.

Susie Glick
RD3
Quarryville

Strawberry Pie

1½ cups water
¾ cup sugar
2 tablespoons cornstarch
Mix and bring to a boil. Add one box strawberry gelatine, then one quart fresh or frozen strawberries while gelatine is hot. Pour in a baked pie shell. Chill. Makes one 9-inch pie. Serve with whipped cream.

Mrs. David H. Horning
RD2
Myerstown

xxxx

Strawberry Marshmallow Whip
1 13½-oz. can crushed pineapple
1 3-oz. package strawberry gelatine
1 cup boiling water

1 cup cold water
2 cups prepared whipped topping
1½ cups miniature marshmallows

Drain pineapple. Dissolve gelatine in boiling water. Add cold water. Chill until slightly thickened. Set bowl of gelatine firmly in bowl of ice. Whip until light and fluffy. Blend into whipped topping. Fold in marshmallows and pineapple. Pour into eight-cup mold. Chill until firm. Unmold to serve. Garnish with fresh strawberries, if desired.

Yield - 8 to 10 servings.

Mrs. Roy J. Dice
Route 5
Shippensburg

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Pennsylvania Dutch

Potato Salad

8 large potatoes (peeled, diced and cooked in salt water)
4 hard cooked eggs (mash yolks and dice whites)
4 stems celery, diced
1 chopped onion
Mix well
3 tablespoons mustard
1 cup granulated sugar
1 cup mayonnaise
1-3 cup vinegar
1 small can evaporated milk
Add to above ingredients and mix well.

Alta Nolt
RD2
New Holland

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Potato Salad

4 tablespoons sugar
5 tablespoons vinegar
1 teaspoon salt

¼ teaspoon pepper
1½ tablespoons flour
1½ cups milk

Bring above ingredients to boil and boil till thick and smooth - stirring while boiling, till curdles
(Continued On Page 26)



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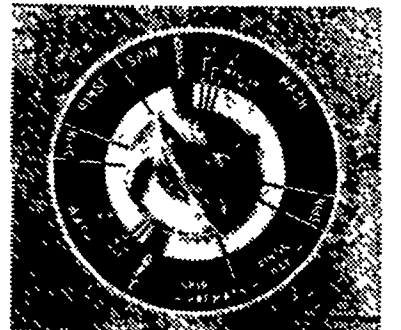
Everyone's conscious of the big need to conserve our nation's energy. But many people throw up their hands and say, "What possible help can my family give?" The answer is "Plenty," if all our 750,000 residential customers will make an effort to think carefully about the way you use electrical appliances. While the following hints are undoubtedly 'old hat' to many homemakers each can play a part in keeping your electric usage—and bills—down.



Make sure your freezer is not running colder than recommended by the manufacturer.



Getting an iron hot enough to take out wrinkles takes electricity so once it's hot iron an entire batch rather than one or two items.



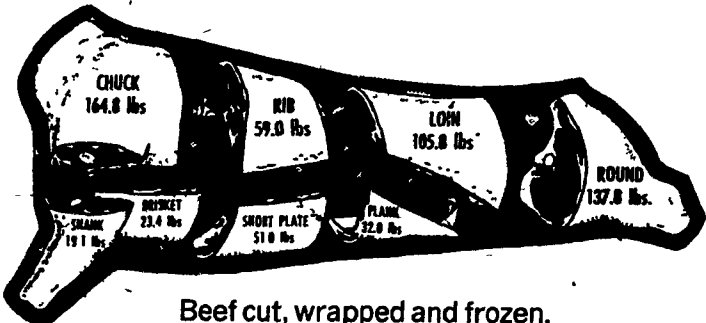
Use the full cycle setting only for washing full loads of clothes. Colored and slightly soiled clothes can be cleaned in warm or even cold water rather than hot with some detergents.

Watch for others in our series of watt-saving hints. They'll ease the drain on your pocketbook and play a small but mighty part in easing the nation's energy drain.

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Occasionally, someone pays us a compliment. Like, "What would we have done without your help." And that makes us feel good. Then, though, we're quick to wonder what we would do without all of you.

So, thanks for believing in us. Thanks for helping us prosper as you and our other customers prosper. Thanks for joining us in making Southern Lancaster County a wonderful place to live.

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