## Recipe Exchange....

## (Continued From Page 24)

Fruit Juice Whip Tenvelope unflavored gelatin

½ cup cold water 1/4 cup sugar

11/2 cups fruit juice

Sprinkle gelatin over cold water in sauce pan. Place over low heat, stir constantly until gelatin dissolves (about three minutes). Stir in sugar and juice. Pour into a narrow mixing bowl and chill, stirring occasionally

until mixture is almost set and very lumpy. Beat until foamy and tripled in volume. Chill.

Catherine Shirk Ephrata, RD3

Ham Loaf

11/2 pounds ham, finely ground 34 pound ground fresh pork

XXX

Grind pork and ham together. 2 eggs 34 cup milk

LET US REJOICE ANEW IN THE SHINING

WONDER OF CHRISTMAS . . . MAY THE PEACE

AND HOPE AND LOVE OF THIS HOLY SEASON

BE WITH US ALWAYS.

P. L. ROHRER & BRO., INC.

Smoketown, Pa.

34 cup fine bread crumbs

1 tablespoon Worsestershire

Mix the above ingredients all together.

Glaze 1 cup brown sugar

1 scant tablespoon dry mustard ½ cup white vinegar ½ cup water

Boil syrup for five minutes and pour over loaf. Bake at 300 degrees for two hours, basting frequently

> Mrs. John Seifert Elizabethtown

Real Mincemeat Pie 1/4 pound ground beef 3 medium cooking apples, peeled and finely chopped

34 cup packed dark brown sugar ½ cup dark seedless raisins 1/2 cup apple juice or cider 1 tablespoon cider vinegar

1½ teaspoons grated orange peel 11/2 teaspoons cinnamon 1 teaspoon salt

1/2 teaspoon ground cloves 1/4 cup brandy or dark rum Pastry for two pie crusts.

About three hours before serving. In large saucepan over medium high heat, heat to boiling all ingredients except brandy and pastry, stirring occasionally Reduce heat to low, cover and simmer 30 minutes. Stir in

Preheat oven to 425 degrees F. Put crust in bottom of nine inch pie plate, add mincemeat mixture and top with a lattice top.

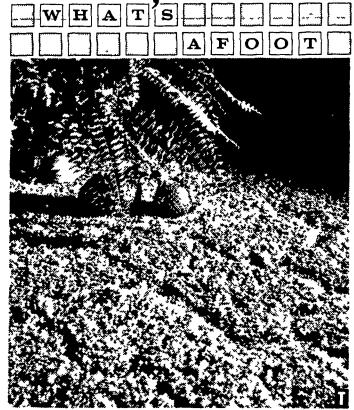
Bake 30 minutes or until crust ıs golden brown. Serve warm Makes six servings.

To reheat: Cover pie with foil and bake at 425 degrees F for 20 minutes

Mrs. Noah R. Zimmerman Mohnton RD2



Indians once had the hot idea that it wounded the fire god to poke up the fire!



Today, the "in" look in decorating is bold, bright and basic! Brass and bionze are very big They're fine for holding feathery fein fionds, or for molding into little models of birds and beasts.

As for fabric, nothing is quite so crisp and classic as top quality tweed. It's handsome, hearty and easy to care for.

And tweed isn't turning up on furniture only. It's also found underfoot in carpets that could have come from an English country estate.

One such carpet can come in a stunning sheared pattern or a super smart shag that's definitely deep, but slightly shorter and denser than other long looped floor coverings.

These top-drawer floors are made of one of the most rugged of rug fibers, 100 percent continuous filament nylon, heat set to insure that the terrific texture can't crush and won't walk out on you. In addition, the yain weight is almost three times greater than that of average nylon, and this gives it the luxurious, lustrous feeling of the curly wool of a Karakul lamb, but much sturdies.

The carpets all have a lovely luminescent sparkle, and come in captivating colors such as Nordic beige, a combination of brown, beige, gold and white, or blue royale, a unique blend of browns and blues. Other hues include russet spice, driftwood beige, red, September green, canyon sun-set, twilight blue, Inca gold and Etruscan copper. These fine floor leaders are a part of the "Pepper Ridge" collection from Kentile.

If high style in short or long shag is a prominent part of your carpetbag, you'll probably be proud to offer floor space to such boss tweeds!

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