20-Lancaster Farming, Saturday, Jüne 1, 1974
PER CAPITA CONSUMPTION OF SELECTED LIVESTOCK PRODUCTS




## Short:Sips

- The typical American family spends $\$ 42$ a week for food, including milk according to a recent Gallup poll. This is a record high, up $\$ 5$ over 1973 and nearly four times the $\$ 11$ sum recorded in the first survey on food costs in 1942.
Gallup surveys during a quarter century show that food costs in the United States have increased to a lesser extent
ood costs.
In 1947, food costs represented about one-half of the total minimum the public said was needed to make veys have shown that food veys have shown that food portion - between one-third and one-fourth in the latest survey.

Although the sharpest drop in per capita food con-
sumption in 15 years occurred in 1973, dairy products mor than held their own. Whil milk production declined a most 4 percent in 1973, per dairy products was up slight ly. The food industry gener ly. Th showed sharp reduction for meat and egrs, and smal for meat and eggs, and smal fish. There was a three per cent decline in the consump tion of livestock products.

- More than seven out of 10 non-farm families blame inflation as the cause of ris ing food prices in 1973, and 82 percent say that the best way to correct inflation is cut government spending. The PACER survey shows that non-farm people regard farmers as harder working, more friendly and helpful, more dependable, more pro ductive, more concerned with the environment than the average non-farm person.


## Make Ahead-Main.Dish Salad Makes Picnicking Easy

Do you like a spur-of-themoment picnic? Or is yours the kind of a family that says, "Come on, let's take the food out to the porch and eat here."
Whichever way it happens, if you have a main dish salad already chilling in the retrigerator, it's easy to carry it to a picnic spot or porch. noodle salad is cousin to the soup of the same name with just as much flavor if the joodles are cooked in chicken broth Add to this crunchiness in the form of sliced radishes and crisp celery pieces and you have garden freshness to enhance the original flavor.
Surprise ingredient in this salad is thick, creamy, tangy sour cream which adds less calories than mayonnaise. One tablespoon of sour cream has 25 calories as compared with 65 for commercial mayonnaise; the cream will also contribute valuable nutrients such as protein, calcium and vitamin A.

CAMPERS' CHOICE
6 cups water
1 tablespoon chicken seasoned stock ba
1 teaspoon salt
3 cups medium noodles
3 cups chopped cooked chicken or turkey
1 cup thinly sliced celery $1 / 2$ cup sliced radishes 1/4 cup sliced green onion
cup dairy sour cream 1 teaspoon seasoned salt 1/4 teaspoon poultry seasoning
Bring water, stock base and salt to a boil in a saucepan. Add noodles and cook according to package directions; rinse with cold water and drain. Combine chicken, celery, radishes, onion and noodles in a large bowl. Mix sour cream, seasoned salt and poultry seasoning; fold into chicken mixture. Chill. Yield:


Camper's Choice, an intriguing combination of chicken and noodles in a salad goes to the pienic in a bowl. To accompany that, Chili Cheese Squares come right from the pan in which they were baked. Serve with ice-cold milk from a thermos.

Park Picnic Camper's Choice Chili Cheese Squares Tomato Wedges, Lettuce Chunks, Cucumber Sticks Sour Cream Dip Neapolitan Ice Cream Brownies
Thermos of Milk
wiches, treat the folks to Chili Cheese Squares with bread is made with refriger ated crescent rolls put to gether with a rippy filing of Cheddar cheese onion and chili powder They're sprin kled with poppy seed and take but 15 to 20 minutes baking. Serve with chilled glasses of milk tor an addi
tional vitality boost. CHILI CHEESE SQUARES
1 cup (4 oz.) shredded Cheddar cheese
2 teaspoons instant minced onion
1 teaspoon chili powder 1 package (8 oz.) refrigerated crescent rolls
1 teaspoon poppy seed
Toss together cheese, onion and chili powder. Unroll crescent dough; pat one-half the dough in the bottom of an 8 -inch square baking pan. Sprinkle over cheese mixture. Pat remaining dough iñto an 8-inch square and place on op of cheese. Sprinkle with poppy seed. Bake in a pre-15-20 minutes. Cut into squares. Yield: 16.

8 cups.
Instead of the usual rolls or bread-and-butter sand-

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