We still would appreciate receiving some recipes for beverages and for barbeque ideas. If you have a favorite send it along to us.

Again we ask that all cooking instructions be included, this helps other readers who want to try the dish. Also we ask that your name be placed on all the recipes.

Batter Raisin Bread

4 cups flour 3½ teaspoon baking powder 1 teaspoon salt

14 cups sugar 2 cups raisins 2 eggs beaten

1 2-3 cups milk 1-3 cup melted butter

Take the first four ingredients and mix well. Add raisins, beaten eggs and milk. Mix well by hand and add butter. Mix well and pour into bread pans and sprinkle with a topping made of sugar and cinnamon. Be sure to grease and flour

> Mrs. Catherine Perok Berwick, Pa.

xxx Fun Burgers ½ pound cheese

1 - 12 ounce can luncheon

1 medium onlon

3 tablespoons ketchup 3 tablespoons milk

1 tablespoon mayonnaise 1 tablespoon pickle relish

first Grind three ingredients. Add the rest and mix. Place on buttered buns. Wrap in foil and bake at 250 degrees for 30 minutes or place bun open face and put under broiler till bubbly. Also place top buttered bun under broiler to toast.

Martha Ann Martin Ephrata, Pa. XXX

Buttermilk Coffee Cake

21/2 cups flour 1 teaspoon cinnamon

1 teaspoon soda 1 teaspoon salt

1/2 cup butter 2 cups brown sugar

1 large egg 114 cup buttermilk Topping:

1/2 cup flour 1/2 cup brown sugar 4 cup butter

Beat butter and add sugar and egg. Add sifted dry ingredients. Add buttermilk. Pour batter in well greased cake pan and scatter crumbs on top. Bake in 350 degree oven for about 45 minutes.

Betty Herschberger Quarryville, Pa. XXX

Grapenut Cereal 7 cups whole wheat flour

4 cups buttermilk 1 cup sugar

1 cup syrup

2 teaspoons soda

1 teaspoon salt Bake at 325 degrees for 1

hour until cool. Crumble and toast then grind. Mrs. Joe Reiff

Ephrata, Pa. XXX

Strawberry Pie 11/2 cups water 34 cups white sugar

3 tablespoons corn starch 1 small package gelatine

(strawberry flavored) Boil water and sugar together. Thicken with corn starch. Add dry gelatine. When cold pour over sliced strawberries in a graham cracker crust.

For topping prepare a package of whipped topping mix according to directions and blend in 4 cup crushed strawberries. Spread on pie. Anna Mary Esh Ronks, Pa.

> XXX Cheeseburger Loaves

2 cups corn flakes cereal 1 egg

1 can (8 ounces) stewed tomatoes

1 teaspoon salt

⅓ teaspoon pepper 3 slices american cheese Measure corn flakes cereal. Crush to one cup.

Place in large mixing bowl. Add egg, tomatoes, salt and pepper. Beat wekk.

Add ground beef, mix only until combined. Shape into loaves about 4 inches long. Place in single layer in shallow baking pan. Bake in oven at 350 degrees about 30 minutes. Remove from oven. Top each loaf with 1/2 slice cheese. Return to oven. Bake 10 minutes longer or until cheese melts.

Mary Riehl

XXX Chicken Loaf Casserole

3 cups finely chopped cooked

chicken tablespoons chopped parsley

1 medium onion chopped

Lancaster Farming, Saturday, July 5, 1975—43

Klassy

Klippers

A meeting of the Lan-disville Klassy Klippers

Klub was held June 26 at

Centerville Jr. High.

President Cathy Brubaker

called the meeting to order

and led the members in the 4-

H Club pledge. Roll call was

taken by the secretary, who

then read the minutes of the

last meeting, which were approved. The treasurer's

report was given. A report

from the picnic committee

was given by chairman,

June Grube. Cathy Brubaker

commented on the exchange

trip to Colorado. The

meeting was then adjourned,

followed by demonstrations

by Janet Spear and Nancy

Mays. The members then

worked on their projects for

2 tablespoons minced green pepper

2 cups fresh bread crumbs 2 cups cooked rice

11/2 teaspoon salt 1/4 teaspoon pepper

11/2 cups milk 11/2 cups chicken broth 3 eggs beaten

Mix ingredients in the order given. Add eggs, milk and broth last. Bake in a large casserole for 1 hour at 350 degrees. Serve with the following sauce:

Sauce: 14 cup butter 6 tablespoons flour 2 cups chicken broth

14 cup cream 1 teaspoon salt 1 teaspoon minced parsley

¹/₂ teaspoon lemon juice 4 pound fresh mushrooms Brown chopped mushrooms in fat, add flour and broth. Cook till tender

thick then add seasonings. Mrs. Ernest Holsopple Holsopple, Pa.

TRY A CLASSIFIED

the remainder of the session. June Grube **News Reporter**



the best helper any farmer can get

One of the friendly people at the Friendly First is Bob Badger - President of the Friendly First Farm Loan Corporation.

Bob's a native of the area - lives on State Street in Quarryville with his wife and two children - talks farm lingo and understands the problems that beset today's farmer. He's a Vice President of our Installment Loan Department and is a long-time expert at solving money needs for farm maintenance .. new equipment and stock . . . plus all the other requirements that keep your farm a profitable operation.

Funds are now available for any and all agricultural needs. If you need help, come in and talk things over with Bob - the best helper any farmer can get! Give him a call at 687-8611.

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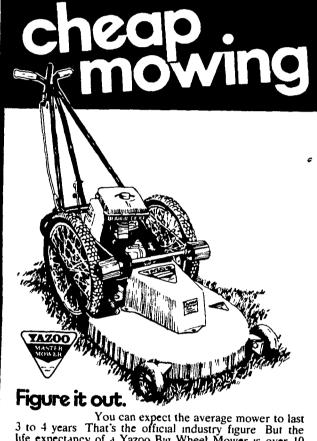
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MEMBERFDIC



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