Skim off

[Continued from Page 54]

Preheat oven to 350 degrees F. Discard skin and pound ach split chicken breast between sheets of waxed paper until very thin. Combine 1 teaspoon butter, onion, mushrooms, parsley, pimiento, salt, pepper, and cheese, and divide mixture between chicken pieces. Roll, and fasten securely with toothpicks or metal skewers. Saute rolls lightly in remaining butter. Place in baking dish, add bouillon and lemon juice, and bake 30-40 minutes or until chicken is tender. Garnish each roll with a parsley sprig tucked in each end before serving. Makes 4 servings.

P.S. This delicious dish is party fare.

Variations: Substitute 6 ripe olives, chopped, for the pimiento. Substitute 1 tablespoon grated Parmesan cheese for the Cheddar. Substitute 2 tablespoons minced watercress, celery, or green pepper for the minced parsley. Substitute ½ cup tomato sauce for ½ cup bouillon. Substitute 1 teaspoon mashed green chilis (hot pepper), chopped dill pickle, or sweet pickle relish for the pimiento.

OIL-PROOF plus COMFORT

For the Foot Hard To Fit 6 - 16 AAA-EEEE



Cushioned insole, steel shank and famous Red Wing fit make these oil-proof boots ideal for anyone who works around gasoline or oil. Take a load off your feet. Get a pair of these today.





For Modern Living: Dependable LP-Gas



REALLY Cooking With Gas

Delicious meals are easier, faster with a modern gas range. The convenience of modern appliances is yours with LP-Gas. It's priced within your budget ... economical as well as clean.

Real Home Comfort

AGWAY PETROLEUM CORP.

BOX 1197, DILLERVILLE ROAD, LANCASTER, PA PHONE 397 4954

Pepper Steak Verde 196 calories per serving

1 pound round steak, ½ inch thick no fat

2 tablespoons soy sauce or to taste

1 teaspoon lemon juice

1 tablespoon Kitchen Bouquet

1 tablespoon flour 1 tablespoon butter

1 cup slivered green pepper

fresh, coarse-ground pepper to taste

½ cup water

Cut steak into thin 11/2 inch strips. Combine soy sauce, lemon juice, and Kitchen Bouquet. Add steak pieces to sauce mixture and stir to coat. Sprinkle with flour, and saute steak pieces in butter. Add green pepper, ground pepper, and water. Cover and simmer slowly about 30' minutes or until meat is fork tender. Makes 4 servings.

P.S. The steak will be easier to cut if it is slightly frozen. Variations: Substitute Worcestershire sauce to taste for the soy sauce; add garlic to taste. Dissolve 1 crushed bouillon cube in the water. Substitute ½ cup tomato juice or sauce for the water. Add 1/4 pound fresh, sliced mushrooms to the simmering mixture. Add chopped onion to taste.

Steak Bed

117 calories per serving

12 cup chopped onions

3 cups cooked rice (cooked in beef or chicken broth)

2 tablespoons chopped parsley

seasoned pepper

Saute onions in butter until transparent. Add rice and parsley. Cook over low heat until thoroughly heated, stirring occasionally. Season to taste. Makes 6 servings. **Mocha Mousse**

55 calories per serving

1 envelope unflavored gelatin

sugar

34 cup strong coffee

4 chocolate cookie wafers

3 egg whites, at room temperature

1/4 teaspoon cream of tartar

½ teaspoon vanilla extract

¹4 teaspoon imitation maple flavor

Early in Day: In medium saucepan, stir gelatin and 2 tablespoons sugar. Stir in coffee and cook over low heat, stirring, until gelatin is dollolved. Chill, stirring occasionally, just until mixture mounds slightly when dropped from spoon.



SHIRKER'S PRETZEL OUTLET

222 W. Fulton St. Ephrata, PA PH: 733-2722

Hours: Mon., Tues., Thurs., Sat. 8-5 p.m. Wed. 8-12:30 P.M. - Fri. 8-9

SPECIALS

May 26, 27, 28, 29

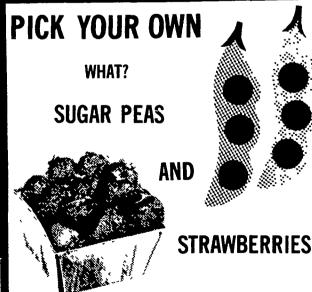
KETTLE CORN reg 69c

BROKEN PRETZELS

NOW 55^{c} a bag

KEYSTONE PRETZELS 18 0Z box Now 98¢

WE SHIP PRETZELS TEAM PARKING AVAILABLE



WHEN?

Sugar Peas - Starting Monday, May 24 Strawberries - Approximately June 1

WHERE?

FREY'S FARM MARKET

Colebrook Road, 2 miles South West of Lebanon Plaza

Hours: Mon, Wed. and Thurs. 8 to 9 Tues & Sat. 8 to 5:30 Fri. 8 to 9 Phone 717-272-6342

Lancaster Farming, Saturday, May 22, 1976—55



Although resembling the high calorie goodies often served at banquets, dishes such as Steak Verde, Frosted Lettuce and Strawberry Mousse are low in calories and simple to prepare.

Meanwhile, in covered blender container, grind cookies into crumbs (or crush with rolling pin). Stir crumbs into thickened gelatin mixture.

In large bowl, with mixer at high speed, beat egg whites and cream of tartar until stiff peaks form. Beating at high speed, gradually beat in 1 tablespoon sugar and beat until sugar is completely dissolved. (Whites should stand in stiff peaks.) Beat in vanilla and maple flavors. With rubber spatula, gently fold beaten whites into coffee mixture and spoon into dessert dishes. Refrigerate until set, at least 3 hours. Make 6 servings.

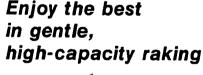
Society 3

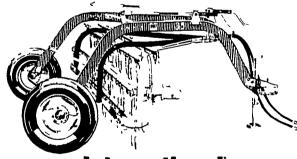
Society of Farm Women 3 entertained the members of Society 21 on Saturday, May 15, at a luncheon in Salem Lutheran Church, Ephrata. Mr. Jack Lee, a representative of the Cocalico bicentennial committee, showed slides on Bicentennial Lancaster County. He also spoke on the forthcoming events planned for the Bicentennial year in the Cocalico area. Mrs. Irene Willwerth from the Ephrata Area bicentennial committee spoke on events planned for the bicentennial year in the Ephrata area.

Door prizes of centerpieces were awarded to the guests. Winners were Joanne Roth, Hazel Aument, Jerry Arrowsmith, Labertha Tindall Arlene Kreider.

During the business meeting conducted by the President,-Mrs. John Edwards, plans were made to serve lunch at the Ephrata Communty Hospital Lawn Fete on Saturday, June 5. A contribution of \$50 was given to the American Cancer Society, and \$25 was given to the Lancaster Co. Mental Health Association. A period of silence was observed in honor of Mrs. Carrie Lepole, who served as president from 1943-1945, and passed away April 21.

The next meeting will be at the home of Mrs. Elam Shelly, Lititz, June 19. The speaker will be Mrs. Peter Hanaman. Her subject will be "Woman's Work is Never Done."





International 35 Parallel Bar Rake

With the 35 rake not only do you get clean raking at the right speed but also the action to handle any crop from rank hay or thick sorghum to easily damaged beans One major reason. Teeth are triple-grouped rather than doubled so they work like a fine-tooth comb. And they re rubber-mounted for flexibility longer working life

Rakes a 9-ft swath 4 tooth bars standard 5th can be

added for extra-delicate raking

 Choice of ground drive or exclusive hydraulic drive for complete tractor-seat control over raking action

Offset wheels are right behind basket for best work in

uneven ground

· Dolly wheel attachment helps prevent tooth dig in' over extra rough fields

Let's arrange a demonstration. Finance plans available.

SWOPE & BASHORE, INC.

Frystown RD1 Myerstown, PA 17067

717-933-4138