

Junior Cooking

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CHEESE SPREAD OR DIP

- 1 cake cream cheese
 - 1 pack seasoning and broth
 - 1 small carrot, grated
 - ½ teaspoon grated onion
 - 2 tablespoons milk. (use more milk for a dip)
- Mix all ingredients together; chill. Serve at room temperature.

David Smucker
Lancaster, Pa.
Age 11

xxx



Ladies Have You Heard?

By Doris Thomas

Lancaster Home Economist



About the Workhorse of the Kitchen
Those who know their onions know there's scarcely a meal that can't be improved on by one. So universally used, onions have become an indispensable kitchen item and a cook's best friend. Onions are also in big supply now, according to a U.S. Department of Agriculture report.

Storage onions include the pungent tasting and the sweet Spanish onions. You will know the later by their size - large enough so that a middle slice fits a hamburger bun. Their skins are golden bronze to white. You may notice a faint sweet aroma about the bin which gives you a hint of the flavor to come.

When you buy onions, look them over carefully. Feel them. They should be firm with dry necks and show no

sign of sprouting. Skins should be paper thin and crackle when touched. They should be free from green sunburn spots and other blemishes. Avoid onions with wet or very soft necks. These are usually signs of immaturity or decay. Also avoid onions with thick, hollow, woody centers in the neck.

When you store onions, be good to them and they'll last for quite a few weeks. Keep them in a loosely woven bag or basket to insure good air circulation around them. Store them in a cool, dark, dry and well-ventilated place. Do not refrigerate them. But once an onion has been cut, it should be placed in a plastic bag and refrigerated.

With Autumn signaling winter, there's something in the air that suggests good hearty soups. Why not try the following recipe for Onion Soup - the kind the French made famous.

ONION SOUP

- 4 tablespoons butter
- 2¼ cups thinly sliced onions
- 6 cups beef broth
- 1 teaspoon salt
- one-eighth teaspoon pepper
- Few grains cayenne
- 3 dry rolls, toasted

¾ cup grated Parmesan Cheese

Melt butter in saucepan. Add onions and cook eight minutes, or until yellow. Add broth, salt, pepper and cayenne. Cook slowly 20 minutes, or until onions are tender. Do not cover. To serve, place half a toasted roll in each of six soup plates. Top each roll with two tablespoons cheese. Fill plate with soup and serve at once. Serves 6. Beef broth may be made by dissolving six bouillon cubes in six cups boiling water.

ABOUT TIPS ON MAKING DRAPERIES

Window draperies can be an expensive investment - especially if you have them custom made. Ready-made draperies cost less, but you can't always suit your taste or the shape of your window with these. You may also end up with poor quality fabric and workmanship if you're not careful, and spend more money in the long run because they won't last.

One of the best answers to the drapery dilemma is to make your own. If you have some sewing ability, are accurate in your work and have the time and patience it takes, you can save money

Farm Women Societies

Sixteen members and seven guests of Berks County Farm Women Group 5 toured LaConca D'Oro Inc., Bethel, Pa.

A meeting was then held at the home of Mrs. Jane Sattazahn, Womelsdorf R1.

by making your own window hangings. Here are some ideas which can make sewing draperies easier for you.

Always make measurements with the drapery rod in place. Width of the area to be covered should be at least doubled to allow for adequate fullness. Length should always be determined in reference to some structural part of the room - either the sill or apron of the window or floor.

The type of fabric you choose can affect the care and performance of your draperies. Fiberglass is one of the most popular fibers since it doesn't soil readily, can be easily washed by hand, but never by machine, and requires no ironing. But it can be hard to handle in sewing since it doesn't take a crease. Both cotton and linen perform well, but look for wrinkle-resistant finishes in them. Both should be lined to protect them from damaging sunlight.

Acrylics are easy to care for and have good resistance to sunlight. There are also many acetates, rayons and polyesters to choose from - all with their own special characteristics. Blends of different fibers will tend to take on the properties of the fibers used in the largest proportions. Special finishes provide soil- and wrinkle-resistance. Be sure to read the labels for information about the fabric and its care before you make your selection.

Lined draperies will wear longer, give a heavier, richer appearance and look better from the outside of the house. They do cost more to make and will require dry cleaning. If you are afraid to tackle lined drapes because they look too complicated, write or call the Lancaster County Extension Office for free printed instruction. Our address is 1383 Arcadia Road, Lancaster, Pa. 17601.

President Rhea Schoenert conducted the business meeting. November 11 is Berks Heim Bingo. Other dates of importance are: November 13 - Hoe Down sponsored by the group at the Stouchsburg Fire Hall from 8 to 11. Music will be by the Boyds. Door prizes will be awarded and winners of the Bicentennial quilt tickets will be announced.

November 14 is Men's Night to be held at the Magic Carpet, 6th and Willow St., Lebanon, Pa. at 7 p.m.

Next month's meeting will be held at the Berk Co. Ag Center with Faye Stricker, home economist, providing the program.

Lancaster Co. Society 28

The October meeting of Lancaster County Farm Women Society 28 was held on October 21 at 7:30 p.m. at the home of Mrs. Melvin Zimmerman, Shenk Avenue, Strasburg. Mrs. Richard Hess served as co-hostess. Mrs. Christ Landis was in charge of devotions.

The Ways and Means Committee reported on the final plans for the sub sale held on October 27.

Fifty dollars was donated to the family of Dale Mallory, a leukemia victim who died recently. Members were also asked to donate blood in Dale's behalf at either the Lancaster General or the St. Joseph's Hospital.

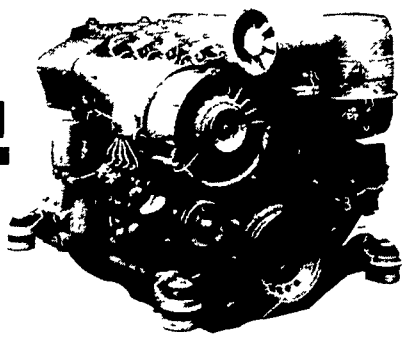
President Mrs. William Harnish read a resume on Mrs. Melvin Zimmerman and Mrs. Robert Book.

Mrs. Kenneth Kreier will represent Society 28 in the essay contest at the county convention on November 6.

The speaker for the evening was Doris Thomas, home economist for the Penn State Extension Service in Lancaster County. Her theme was "Safety in the Home."

The next meeting will be held on November 18 at the home of Mrs. William Dean, Strasburg R1. Mrs. Jerchan of Christ's home in Paradise will be speaker.

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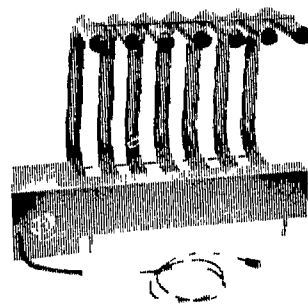
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