

Home On The Range

[Continued from Page 47]

the pan, add zucchini chunks, put lid on skillet and simmer for 45 minutes. Every 15 minutes, baste with sauce. To serve, pile the chicken in the middle of a platter with zucchini, and plenty of parsley. Very nice with rice or French bread. Makes four servings.

Mrs. Ruth Ruoss Blain, Pa.

XXX FRANKIE CARROT DISH Brown:

4 tablespoons butter Add:

¼ head shredded cabbage 1 medium onion, cut fine 3 or 4 cups carrots, cut into one-inch pieces

4 frankfurters, cut into oneinch pieces

Salt and pepper to taste Hickory Smoke salt, if

Water to prevent scorching Cook two cups noodles in

EVERY

WEDNESDAY IS

AT NEW HOLLAND SALES STABLES. INC.

New Holland, PA

If you need 1 cow or a truck load, we have from

Cows from local farmers and our regular

shippers including Marvin Eshleman, Glenn Fite, Gordon Fritz, Blaine Hoffer, Dale Hostetter, H D

SALE STARTS 12:30 SHARP

Also Every Wednesday, Hay, Straw &

Ear Corn Sale 12:00 Noon.

All Dairy Cows & Heifers must be

eligible for Pennsylvania Health Charts.

For arrangements for special sales or herd

Abram Diffenbach, Mgr.

717-354-4341

OR

Norman Kolb

717-397-5538

dispersals at our barn or on your farm, contact

100 to 200 cows to sell every week at your price

Mostly fresh and close springing Holsteins

salt water, then add to above just before serving.

Fannie Lapp Quarryville, Pa.

SKILLET CHICKEN AND **BROCCOLI**

½ cup flour teaspoon salt ⅓ teaspoon pepper

3 tablespoons cooking oil whole broiler-fryer chicken

1 pound fresh broccoli or 2 (10 oz.) packages frozen broccoli

1 teaspoon salt ½ cup boiling water 1 tomato, if desired

In a clean bag mix flour, salt and pepper. Wipe chicken inside and out with a damp cloth. Cut-up chicken into serving size pieces. Heat oil in a large, heavy frying pan over medium low heat. Shake a few of the chicken pieces in flour mixture to coat. Brown chicken on all

caps of carrots Bake at 35th

sides. Cover. Cook until chicken is tender. Fresh broccoli: Wash thoroughly. Remove heavy stems from heads. Bring salt and water to boiling in a flat bottomed saucepan with a tight fitting lid. If broccoli stems are large, split. Add to boiling water. Cover. Steam five minutes then add broccoli tops. Cover. Steam until tender. Do Not Overcook! Frozen broccoli: Cook by package directions. Drizzle three tablespoons chicken drippings over broccoli-fresh or frozen. Place chicken in the center of a heated platter. Arrange broccoli tops around chicken. Serve stems in a bowl. Cut tomato into wedges. Arrange on broccoli. Serve at once. Makes six servings.

XXX **VEGETABLE CASSEROLE** ½ cup cooked string beans ½ cup cooked carrots

½ cup celery (diced fine) ½ cup cooked corn ½ cup cooked peas

1 tablespoon onions (chopped)

cup medium white sauce (see below for recipe) 2 tablespoons melted butter 2 tablespoons grated cheese

½ cup bread crumbs Dash salt and pepper White Sauce:

2 tablespoons flour 2 tablespoons fat 1 cup milk

1/4 teaspoon salt Dash of pepper

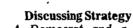
Grease bread pan. Place a layer of vegetables on the bottom and cover with layer of white sauce. Repeat until pan is nearly filled.

Mix butter and cheese with bread crumbs and sprinkle generously over the top.

Bake uncovered at 350 degrees F. 20 minutes or until brown.

> Mrs. Charles Biehl Mertztown, Pa.

cold storage on October 31 totaled 190,411,000 pounds, down 35,963,000 pounds or 16 per cent from last year. The 190,411,000 pounds converts 4,534,000 boxes of 42 pounds each.

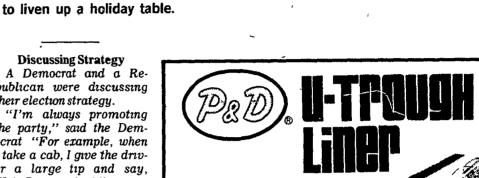


A Democrat and a Republican were discussing their election strateau.

"I'm always promoting the party," said the Democrat "For example, when I take a cab, I give the driver a large tip and say, 'Vote Democratic''

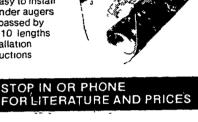
"I've got a similar approach," noted the Republican "Whenever I take a taxı, I don't give the driver any tip at all When I get out of the cab, I say, 'Don't forget to vote Democratic'"

TRY A CLASSIFIED AD!



Economical thermoplastic U-Trough liner for most new and worn U-Troughs Easy to install by inserting liner under augers Acid resistant and passed by FDA Available in 10 lengths Complete with installation hardware and instructions

There's nothing like an old-fashioned loaf of bread and some jelly



STOLTZFUS SILO

RD1, Box 77 Kinzer, PA 17535 Phone (717) 768-3873

HARRISBURG - Pennsylvania apple holdings are down 16 per cent from a year ago, according to the Pennsylvania Crop Reporting

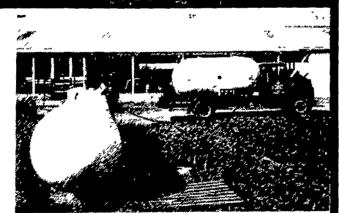
Apples down

Service.

Pennsylvania apples in

MYER'S

Matz, and Jerry Miller



SERVING FARMERS . . . "WE MAKE IT OUR BUSINESS"

Wherever you need heat, you'll find LP-gas ready to serve you. It's ideal for heating farm buildings, brooding, water heating, incinerators, as well as for regular home use. You'll find LP-gas is both economical and practical. Let us show you the advantages . . .

CALL (717) 665-3588 FOR AUTOMATIC BULK DELIVERY SERVICE.



MYER'S METERED GAS SERVICE, INC.

MANHEIM, PA 17545

P.O. BOX 71

FARMERS' FERTILIZER WORKS, INC. 365 W. BAINBRIDGE STREET

ELIZABETHTOWN, PA 17022

717-367-1211

Premium Fertilizers & Donegal Lawn Food

FOR EARLY DISCOUNT PRICES ON FERTILIZERS AND PESTICIDES

CALL US . . . · OR ONE OF OUR LOCAL DISTRIBUTORS

VAN-MAR FEEDS, INC.

P O Box 303 Shoemakersville, Pa 19555 [215] 926 1230 [215] 926 2121 -

LESTER M. WEAVER

Route #1 New Holland Pa 17557 |215| 286 5337 717 354-5477

POWL'S FEED SERVICE

Robert E Powl Route #2 Peach Bottom, Pa 17563 [717] 548 2376

ROY W. ZIMMERMAN & SONS, INC.

1661 Rohrerstown Road Lancaster Pa 17601 |717| 569-2361 717 733 8161





