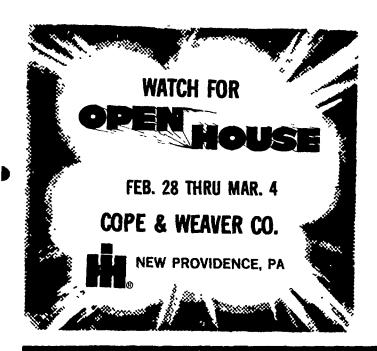
READ LANCASTER FARMING **FOR FULL** MARKET REPORTS



Home on the Range

[Continued from Page 46]

1 can (13 ounces) or 1 and two-thirds cups evaporated milk

3 cups water

1½ cups yellow corn meal ½ teaspoon salt

1/4 teaspoon pepper

2 cups crushed corn flakes

2 eggs 3 to 4 tablespoons lard or

drippings Brown sausage and pour off drippings. Combine milk and water. Measure four cups of liquid and add to sausage. Reserve remaining liquid for dipping scrapple. Heat sausage mixture to boiling and slowly stir in corn meal and seasonings. Cook five minutes, stirring constantly. Pour into a greased 9 x 5-inch loaf pan and chill until firm. Unmold and cut into 1/2-inch slices. Dip into corn flakes. Combine eggs and remaining

TRY A **CLASSIFIED**



liquid and dip slices in this mixture, then in corn flakes again. Brown in lard or drippings on both sides and serve hot with syrup. Makes eight servings.

NOTE: Scrapple may also be browned in oven. Arrange slices in a greased baking pan and bake in a hot oven (400 degrees F.) 15 to 20 minutes or until scrapple is golden brown.

PORKLET PIZZA SANDWICHES

6 porklets

1 can (8 ounces) tomato sauce

½ cup grated Parmesan cheese

2 tsp. instant minced onion

½ tsp. basil 1/4 tsp. garlic powder

2 tbsp. lard or drippings

3 English muffins

6 slices Mozzarella cheese browned porklet on English ½ tsp. oregano

6 large stuffed green olives. sliced

Combine tomato sauce, Parmesan cheese, onion, basil and garlic powder. Simmer five minutes, split and toast English muffins. Cook porklets on both sides in lard or drippings over moderate heat, until done, 10

muffin half. Spread two tablespoons tomato sauce mixture on top of each porklet. Cover with slice of Mozzarella cheese. Sprinkle oregano on each cheese slice. Arrange slices of stuffed green olives on tops. Place under broiler three inches from heat until cheese melts, approximately five to 18 minutes. Place each minutes. Makes six servings.



This week to start off the "Recipe Swap" column, Lancaster Farming received two requests for recipes.

One is from a person in Hancock, Md., who expresses the hope that someone can pass along a good Lebanon Bologna recipe to him.

Another person says, "I'm sure there is someone out there that reads these columns and has a recipe they could share with me for split pea and ham soup.

If you can help these people, send your replies to Lancaster Farming Newspaper, "Recipe Swap", Box 266, Lititz, Pa. 17543. Don't forget to include your name, address, and phone number.

Recipe themes for 'Home on the Range'

MARCH 5 'Lancaster Farming's Favorites' "St. Patrick's Day Favorites" **12** Deadline March 2 "Sassy Spring Salads" Deadline March 9 19 "On Short Notice" **26** Deadline March 16

APRIL "Outrageous April Fools Recipes" Deadline March 23 "Two Easter Favorites - Ham and Eggs" Deadline March 30 "Taste Great Leftovers" 16 Deadline April 6 "Italian Week" **23** Deadline April 13 "Crock Pot Cookery" **30** Deadline April 20

MAY		
7	"Low Cal Meats" Deadline April 27	
14	"Easy on the Waistline Desserts" Deadline May 4	
21	"Conscience - easing Vegetables" Deadline May 11	
28	"Berry Desserts" Deadline May 18	



CUSTOM MADE HAY WAGONS

SOME ON STOCK ALSO MADE TO ORDER

Remember the lowest price box is not always the cheapest.

We Service What We Sell

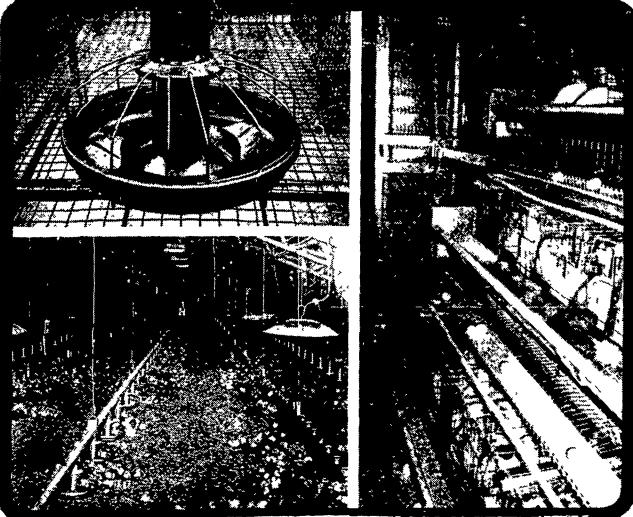
HEIS

Farm Equipment Inc RD1, Jonestown, Pa 17038 Phone 717 865-4526 1 ocated 1/2 mile South of Fredericksburg off Route 343

SUCCESS... it's built into NORTHCO systems

Since 1925 we've been manufacturing reliable poultry equipment that has been used successfully by poultry men throughout the world.

- Northco Laying Systems
- Northco Cage Feeding
- Northco Egg Gathering
- Fuel Saving A. R. Wood Brooders
- **Northco Broiler Systems**
- **Northco Growing Systems**
- Northco Cage Systems
- **Northco Ventilation Systems**



PH: [717] 656 2677 Jim Thomas



BOX 218, LUVERNE, MINNESOTA 56156

For more information complete this coupon and return to THOMAS FARM SYSTEMS, INC. 57 W Main St , Leola, PA 17540