

Recipe Swap

Recently, we received a request for "Elegant Jeweled Easter Egg Salad," which had been printed in

Ukranian method

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today, Mrs. Seith said. These are called Krashanky, but even these have legends attached to the custom. The shells of the eggs are saved and used in the fields to protect the crops under beehives to provide an abundance of honey or under thatched roofs to turn away high winds.

Mrs. Seith also points out that pysanky can be purchased, already designed and colored, and can cost from several dollars per egg to six dollars.

Perhaps this story of pysanky will help give your colored Easter eggs some special meaning this year - and inspire you to create your own pysanky for a special tradition next year.

our paper two years ago. Since it was so timely for this season, we've decided to share it with all readers.

We are also printing the answers to the request for a meat pie recipe.

ELEGANT JEWELLED EASTER EGG SALAD

1 large can apricots
1 large can sliced peaches
2 (3-oz.) packages orange jello

2 cups boiling water
1 cup orange juice
1 tablespoon lemon juice
½ cup chopped nuts

Drain apricots and pineapple. Dice and combine fruit syrups, reserve one cup for dressing. Dissolve gelatin in boiling water and add juices. Chill till slightly

thickened. Fold in fruits and nuts. Pour in lightly oiled 1-½ quart melon mold. Chill until firm.

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BEEF POTATO LOAF

Arrange 4 cups thinly sliced potatoes in casserole. Sprinkle over them one teaspoon cut up onion, one teaspoon salt, pepper, and one teaspoon parsley flakes. Mix one pound ground beef with the following:

¾ cup canned or fresh milk
½ cup soda cracker crumbs, puffed oats, or bread crumbs
½ cup catsup or chili sauce
¼ cup chopped onion
1 teaspoon salt
Pepper to taste.

Spread evenly over potatoes and bake at 350 degrees F. for one hour.

Mrs. James L. Counbs
Gardners, Pa.

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QUICK BEEF PIE

1½ pounds ground beef
1 medium onion chopped
½ teaspoon salt
1 (10½) can tomato soup
1 (1 pound) can cut green beans drained
¼ teaspoon pepper
1½ cups leftover mashed potatoes
1½ cups leftover mashed potatoes
½ cup shredded cheddar cheese

Crumble beef into large skillet. Add onion and salt and brown it. Pour off fat. Add soup, green beans and pepper. Simmer five minutes. Pour into greased two quart casserole. Drop potatoes in mounds onto hot meat mixture. Sprinkle with cheese. Bake at 350 degrees for 30 minutes. Eight servings.

Harriet Greenawalt
Lancaster, Pa.

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QUICKIE MEAT PIE

Heat oven to 400 degrees. Empty can of beef stew into saucepan. While it's heating, open can of (10) biscuits onto wax paper. Put another wax paper on top and press or roll biscuits flat. After beef stew gets hot, pour into casserole, put biscuit crust on top and bake 10 to 15 minutes. Or if you don't have time, just put biscuits from the can on top of hot beef stew and bake 10 minutes.

Harriet Greenawalt
Lancaster, Pa.

Last call sounded for recipes

LITITZ, Pa. -- The American Agri-Women are having a last call for recipes for their "American Agri-Women Cookbook."

Individuals wishing to participate are to send two or more recipes typed or handwritten on a white sheet of paper size six-by-nine inches -- no larger or smaller. Both sides of the paper may be used, but only one recipe should be printed to a sheet of paper.

The cookbook committee is asking its contributors to use tried and tested recipes, and to have the ingredients listed in two columns at the top of the page. Following this should be mixing instructions. They are also asking for the size of the pan, oven temperatures, and the times for baking and cooking. The recipe should be concluded with the contributor's name and address.

The deadline for submitting recipes is April 16. Send them to: Naomi Spahr, Lititz R6, 17543.

AFBF

probing for more trade

GENEVA, Switzerland—A group of state Farm Bureau officials here on what they term a "Trade Expansion Mission" have found high government doors opened wide to them. The timing of their tour coincides with the celebration of the 20th Anniversary of the founding of the European Economic Community and the actual week when the Community is dealing with renegotiations of price levels for major farm commodities.

"We're here as highly interested observers," said Allan Grant, president of the American Farm Bureau Federation and leader of the group. "We're not here to make demands or to interfere what-so-ever with the operation of the EEC. We are here to support the equal consideration of agriculture with industry in the current 'Tokyo Round' of these GATT talks and to convey the firm message to the entire international trading community that U.S. farmers remain dedicated to a market-oriented system," Grant said. He added the farm group was "making certain that European and U.S. officials in major trade capitals understand Farm Bureau's policies regarding the expansion of mutually advantageous trade and that this trade should be conducted on a commercial basis."

The purpose of the 10-day series of conferences with EC leaders was to pave the way toward mutually beneficial trade policies between the U.S. and the European Community. The group hopes its meetings will lead to the reduction of trade restrictions and barriers, especially the variable import levies now imposed by the EC which hamper the free flow of agricultural commodities exported by the United States.

'Home on the Range' Recipe themes for

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30	"Crock Pot Cookery" Deadline April 20

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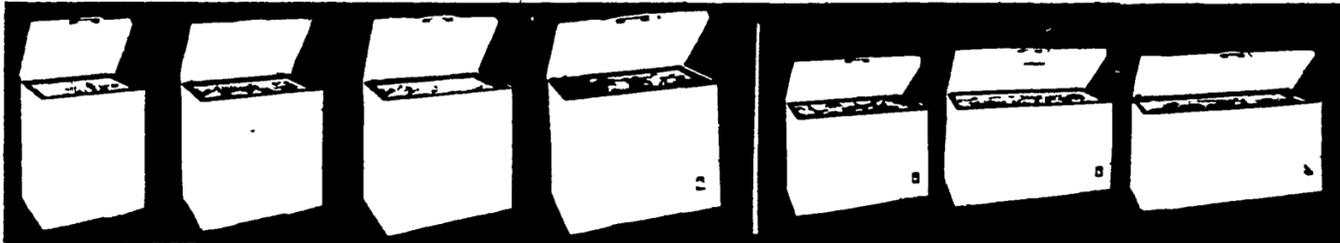
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