

Energy, enthusiasm, experience, and full-time work...

is what Ethel M. Zook will bring to the office of Lancaster County Prothonotary

When Republican Ethel M. Zook becomes Lancaster County Prothonotary she'll bring energy enthusiasm and years of business administration experience

And she'll bring it on a full-time basis



Vote for
ETHEL M. ZOOK

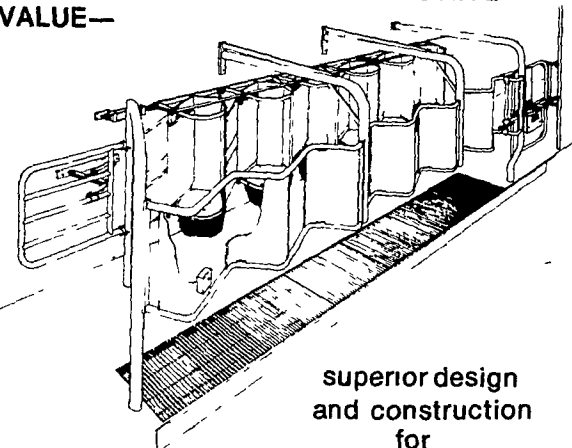
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Chicken

(Continued from Page 108)

proud to share with family or friends.

CHEF'S CHICKEN DELUXE

- 4-6 broiler-fryer chicken quarters
- 2 tablespoons clarified butter
- 2 small onions, sliced thin
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ cup white wine
- 1/8 teaspoon crushed thyme leaves
- 1 bay leaf
- ½ cup grated medium cheddar cheese, divided

In large fry pan, over medium high heat, brown chicken quarters in clarified butter (recipe follows) for about 10 minutes. (Pan drippings should be dark brown.) Reduce heat to medium low and add sliced onions. Sauté about two minutes. Sprinkle chicken with salt and pepper; pour in wine and add thyme and bay leaf. Reduce heat to low, cover and simmer about 30 minutes, turning chicken once during cooking. Prepare sauce (recipe follows). When fork can be inserted in chicken with ease, remove chicken quarters to oven-to-table serving dish, leaving drippings in pan. Stir sauce into drippings and add ¼ cup cheese. When cheese is melted, pour sauce over chicken. Sprinkle with remaining ¼ cup cheese and broil for two minutes or until cheese is melted and bubbly. Serve immediately. Makes 4 to 6 servings.

CLARIFIED BUTTER
Over low heat, melt butter. Remove from heat and let stand several minutes until milk solids settle to bottom of pan. Skim butter fat from top (this is the clarified butter, ready for use).

SAUCE

In small fry pan, melt two tablespoons butter over medium heat. Add 3 tablespoons flour and brown for two minutes, stirring constantly. Slowly stir in 1½ cups milk and continue stirring until thickened. Season with ½ teaspoon salt, 1/8 teaspoon pepper and 1/8 teaspoon nutmeg. Simmer over low heat for about 10 minutes.

CHICKEN ON A BARLEY BED

- 8 favorite broiler-fryer chicken parts
- 2 tablespoons butter
- ½ teaspoon lemon-pepper seasoning
- 1 teaspoon salt, divided
- 1 cup onion, chopped
- 1 can (4 oz.) chopped mushrooms, drained
- ½ cup finely chopped celery
- 1 cup barley
- ¼ teaspoon pepper
- 2 cups hot water
- 2 chicken bouillon cubes

In large fry pan over medium high heat, melt butter. Brown chicken on all sides for about 10 minutes. Sprinkle with lemon-pepper seasoning and ¼ teaspoon salt; remove to warm platter. Reduce heat to low and add onion, mushrooms and celery to pan drippings. Stir and cook about five minutes. Add barley and stir-fry two to three minutes more. Sprinkle with remaining ¾ teaspoon salt and pepper. Add bouillon cubes to hot water and pour into barley and vegetables.

Steppingstone Museum moved, opens May 26

BEL AIR, Md. — Steppingstone Museum will open on Saturday, May 26, in its new "home" on the former Gilman Paul property in Susquehanna State Park, Harford County, Maryland. This location on Quaker Bottom Road, off Rt. 155 near Havre de Grace, is on a picturesque hillside overlooking the beautiful Susquehanna River. The 18th century stone farm house surrounded by barns and other farm buildings is an ideal setting for the exhibits and displays of a museum representing rural Americana between the years 1880 and 1910. The nearby Rock Run Mill and Mansion House, situated at Rock Run, also contain a part of the museum's diversified collection.

Here can be seen and felt how life was lived by past generations of rural Americans. Many of the artifacts on display were used by skilled specialists of a past era and many of the skills represented are scarce today.

Pour entire contents of fry pan into 2-quart shallow oblong casserole dish which has been buttered. Arrange chicken on top; cover completely with foil and bake in 350° F. oven for about 45 minutes or until fork can be inserted in chicken with ease. Makes four to six servings.

The farm house is arranged as a turn of the century country home and contains a sitting room, bedroom, library, kitchen, spinning and weaving room — all furnished in the era of the late 1800's.

The farm buildings contain old farm implements and shops are being designed there with the tools of the broommaker, architect, wood worker, leather worker, plumber, tinsmith, cooper, slater, stonecutter, mason, blacksmith and wheelwright. Displays of quilting, lace and other handwork of the housewife, together with dolls, toys and other personal memorabilia round out the museum collection.

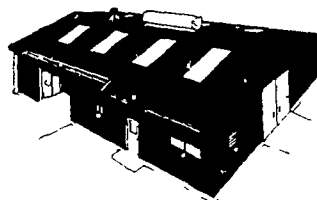
Steppingstone Museum, sponsored by the Maryland Park Service and the Steppingstone Museum Association, is a well established cultural institution. It is a non-profit organization, dedicated to the preservation of rural arts and crafts of the past century and is operated and staffed by volunteers, members of the Steppingstone Museum Association. The Museum is open to visitors each Saturday and Sunday, 1 to 5 p.m., May through September, also Holidays. Admission — \$1.00, adults; 25 cents, children — to help defray operational costs.



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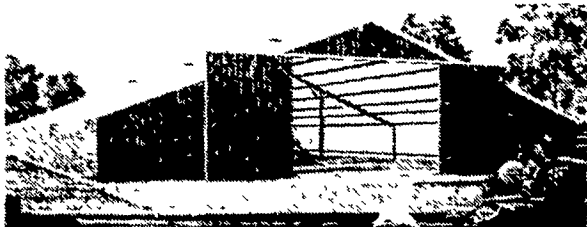
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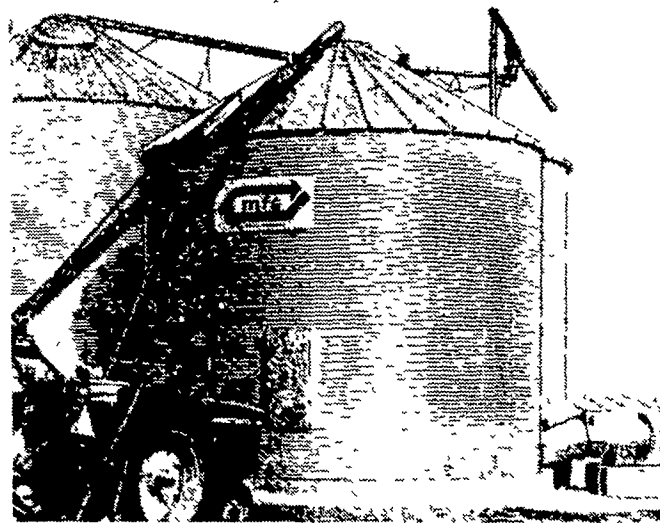
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