

## Winter Dishes

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Bring to boiling, stirring constantly. Boil and stir one minute. Stir in sour cream, pimiento and parsley. Place one-half of the beans in 1 1/2-quart rectangular baking dish, then one-half of the tuna. Spread one-half of the sour cream sauce over top; sprinkle with one-half of the cheese. Repeat layers. Bake 25 to 30 minutes or until heated throughout. Allow to stand five minutes before serving.

### CHEDDAR SHRIMP CASSEROLE

3 cups hot cooked rice  
3 tablespoons butter  
1/4 teaspoon tarragon  
2 tablespoons butter

2 tablespoons flour  
1 teaspoon salt  
1/8 teaspoon pepper  
1 1/2 cups milk  
1 teaspoon Worcestershire sauce  
1 cup shredded cheddar cheese  
2 cups (1 pound) medium-sized shrimp, cooked, peeled and deveined  
1 10-oz. package frozen peas and pearl onions, cooked and drained  
1 cup sliced fresh mushrooms  
3 slices cheddar cheese, cut into 2 triangles each

Preheat oven to 350 degrees. Combine rice, three tablespoons butter and tarragon. Press firmly onto bottom and up sides of a 1 1/2-quart rectangular baking dish. Bake eight minutes. Remove from oven; set aside. Melt 2 tablespoons butter in a medium-sized

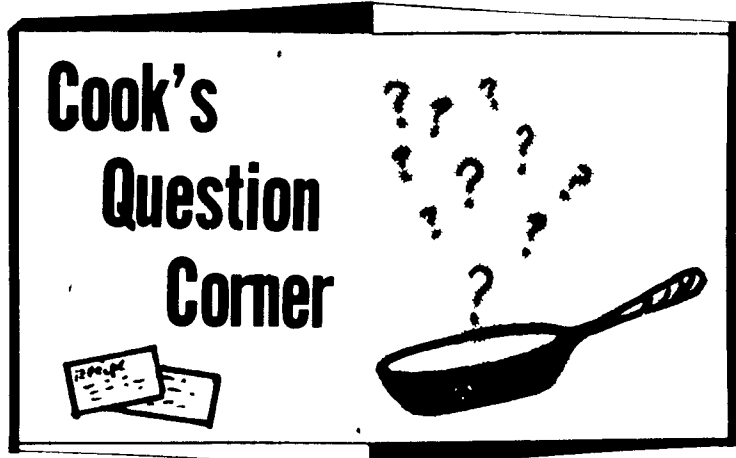
saucepan. Stir in flour, salt and pepper. Cook until smooth, stirring constantly. Remove from heat. Gradually stir in milk and Worcestershire sauce. Bring to a boil over medium heat, stirring constantly. Boil and stir one minute. Add cheese, stir until melted. Stir in shrimp, peas and mushrooms. Pour mixture into rice lined casserole. Bake until hot and bubbly, about 30 minutes. Remove from oven; arrange cheese triangles on top. Return to oven until cheese is melted, about three minutes.

### CHILI CHICKEN CASSEROLE

1 broiler-fryer chicken, cut in parts  
1 16-oz. can tomatoes  
1 8-oz. can tomato sauce  
1 tablespoon vinegar  
2 teaspoons chili powder  
1 1/2 teaspoons salt, divided  
1 clove garlic, minced  
1 15-oz. can New Orleans style red kidney beans, undrained  
1 small onion, sliced  
1 green pepper, diced

In 3-quart mixing bowl, place chicken and sprinkle with 1/2

teaspoon salt. In another bowl, mix together tomatoes, tomato sauce, vinegar, chili powder, one teaspoon salt and minced garlic; slowly stir in kidney beans, onions and green pepper. Pour mixture over chicken; cover and marinate overnight in refrigerator. When ready to cook, place chicken, skin side up, in single layer in large shallow baking pan and bake, uncovered, in 350-degree oven for about one hour, or until fork can be inserted in chicken with ease. Serve on rice or noodles.



**ANSWER:** Last week, we ran a recipe for butter using a churn, but since many of you do not have access to a churn, here is another butter recipe using a blender. Thanks go to Janet Erb, Manheim

#### Butter

Ladle the cream off raw cold milk that is at least one day old. Put it in a blender and process at low speed. When the cream thickens, stop the blender, and stir it up. After the butter and buttermilk separate, squeeze the butter in a bowl. Salt lightly, if desired, and place in covered container.

Janet also sent this recipe for graham cracker fudge as requested by Blanche Hess, Quarryville.

#### Graham Cracker Fudge

Melt 1 stick of butter in 9x12-inch pan. Cover with the following ingredients.

1 cup graham cracker crumbs  
12 oz. package of butterscotch morsels  
1 can sweetened condensed milk  
1 1/4 cup chopped nuts

Bake at 350 degrees for 35 minutes.

**ANSWER:** In response to Mrs. King, Leola, who asked for a bagel recipe, Hannah Stafford sent us this

#### Bagels

1 cup scalded milk  
1/4 cup butter  
1 1/2 tablespoons sugar  
1/2 teaspoon salt

Mix and cool to lukewarm. Then add 1 package yeast or 1 cake of yeast, 1 egg white, well beaten (save the yolk), 3/4 cup sifted all purpose flour.

Knead about five minutes. Let rise for one hour. Roll out in small pieces, the width of your finger and twice the length of your finger. Taper ends and shape in rings, pinching ends together. Let stand on floured board only until they begin to rise, about 10 minutes. Drop bagels one at a time into a pan of very hot water (just under the boiling point). Cook on one side until they rise to the surface. Then cook the other side. They must be light and keep their shape without breaking apart.

Place on a lightly greased baking sheet. Beat egg yolk with one teaspoon water. If desired, sprinkle bagel with coarse salt or poppy seeds or sesame seeds. Bake at 375 degrees for 25 to 30 minutes or until crisp and golden brown.

**ANSWER:** We've had many requests for granola bar recipes. This one comes from Betty Biehl, Mertztown

#### Granola Bars

3 1/2 cups rolled oats  
1 cup raisins  
1 cup chopped nuts or peanuts  
2/3 cup butter, melted  
1/2 cup firmly packed brown sugar  
1/3 cup honey, corn syrup or molasses  
1 large egg  
1/2 teaspoon vanilla  
dash salt

Toast oats for 20 minutes at 350 degrees. Mix ingredients, adding oats last. Bake at 350 degrees for 15 more minutes. Cool and cut into bars.

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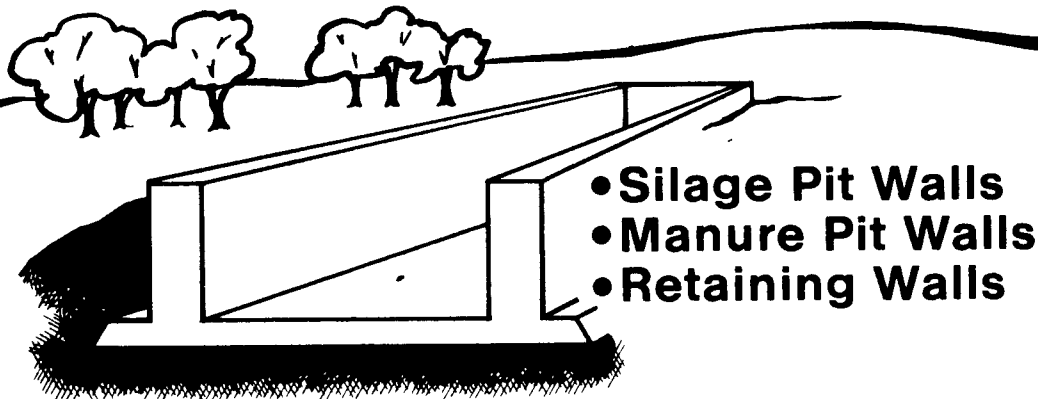
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