

# Breakfast Ideas Your Family Won't Resist

(Continued from Page B6)

## HEARTLAND CORNBREAD

2 cups flour  
1 1/2 cups cornmeal  
2 tablespoons sugar  
1 tablespoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt, optional  
5 eggs  
2 cups buttermilk or skim milk  
1/2 cup coarsely chopped smoked sausage or cooked lean ham  
1/2 cup sliced green onions with tops.

In large bowl, stir together dry ingredients. Set aside.

Stir in sausage and onions. Make a well in dry ingredients. Pour in egg mixture. Stir just until dry ingredients are moistened. Pour batter into greased 10-inch skillet with ovenproof handle.

Bake in preheated 400 degree oven until knife inserted in center comes out clean, about 40 minutes. Let stand 5 minutes. To serve, cut into wedges.

## AMERICAN EGG BOARD

### WAFFLES

2 cups flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
2 tablespoons sugar  
2 eggs  
1 cup milk  
5 tablespoons butter, melted  
Combine flour, eggs, sugar, salt, baking powder, milk and butter. Bake in hot waffle iron. Serve hot with butter and syrup or sandwich with ice cream.

Betty Biehl  
Mertztown

## HEALTHFUL MUFFINS

(Make two batches of your favorite recipe and seal one in a freezer container. You can enjoy healthful muffins for up to two months).

1/2 cups whole wheat flour  
1/4 cup all-purpose flour  
1 tablespoon baking powder  
3 tablespoons sugar  
1 egg  
1 cup skim milk  
6 tablespoons applesauce

Preheat oven to 400 degrees. In a medium mixing bowl, mix together flours, baking powder, and sugar. In a separate bowl, mix together egg, milk, and applesauce. Combine liquid and dry ingredients with as few strokes as possible. Line muffin pan with paper liners. Fill liners three-fourth of the way full. Cook for 20 minutes or until done. Yields 12 muffins.

Variations: Add 1/2 cup fruit or vegetables or 1/4 teaspoon spice.

## CINNAMON FLOP

1 cup granulated sugar  
1 cup milk  
2 cups flour  
2 teaspoons baking powder  
1/2 cup butter

Mix together ingredients and bake in 8x11-inch pan for 30 minutes at 350 degrees.

While cake is still warm, spread with butter, sprinkle with granulated sugar and cinnamon.

Contributor writes, "Delicious with strawberries and blueberries."

Mrs. Harold Diller  
Hagerstown, MD

## IMPOSSIBLE BACON PIE

12 slices bacon, crispy cooked and crumbled  
1 cup shredded natural Swiss cheese  
1/2 cup chopped onion  
2 cups milk  
4 eggs  
1 cup Biquick baking mix  
1/4 teaspoon pepper

Grease 10x1 1/2 -inch pie plate. Sprinkle bacon, cheese, and onion in pie plate. Beat remaining ingredients 15 seconds in blender on high speed or until smooth. Pour into pie plate. Bake at 400 degrees for 35 to 40 minutes or until knife inserted in center comes out clean. Cool 5 minutes.

If you don't have a 10-inch pie plate, a 9x1 1/4 -inch one will work with a few minor changes: Use 1 1/2 cups milk, 3 eggs, and 1/4 cup Bisquick.

M. Zimmerman  
Carlisle



## GOOD MORNING COFFEE CAKE

2 1/2 cups flour  
1 1/2 cups granulated sugar  
1/4 teaspoon salt  
1/4 cup butter  
2 teaspoons baking powder  
1/2 cup milk  
2 eggs  
1 teaspoon vanilla  
3-ounce package cream cheese, softened

14-ounce can sweetened condensed milk  
1/2 cup lemon juice  
2 teaspoons ground cinnamon, divided

29-ounce can sliced peaches, well drained, chopped OR 21-ounce can apple pie filling.

1 cup chopped nuts, divided  
1/2 cup firmly packed brown sugar

Preheat oven to 350 degrees. In large bowl, combine flour, sugar, and salt; cut in butter until crumbly. Reserve 1 cup crumb mixture. To remaining crumb mixture, add baking powder, milk, eggs, and vanilla. Beat on medium speed 2 minutes. Spread into greased 9x13-inch baking pan. Bake 25 minutes or until set.

Meanwhile, in small bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk; stir in lemon juice, peaches, 1/2 cup nuts and 1 teaspoon cinnamon and brown sugar. Spoon peach mixture evenly on top of cake. Sprinkle with crumb mixture. Bake 35 minutes longer or until set. Serve warm.

William Nichol  
Chairperson 1976-79 Dairy Princess Program

## EGG CASSEROLE

3 cups bread, cubed  
3 cups cubed ham or pork roll  
2 cups shredded cheese  
2 tablespoons butter, melted  
1 tablespoon flour  
1 tablespoon dry mustard  
6 eggs  
3 cups milk

Layer bread, meat, and cheese in a 9x13-inch cake pan. Combine flour and dry mustard, sprinkle over bread mixture. Beat together eggs, butter, and milk, and pour over bread, cheese, and meat layers. Refrigerate at least 8 hours before baking, uncovered, at 350 degrees for 1 hour. Serves 8 to 10.

"Great breakfast dish for company," writes contributor.

Susan Leid  
Martindale

## CINNAMON FLOP

1 cup flour  
1/2 cup sugar  
1/2 cup plus 1 tablespoon milk  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 egg

Mix dry ingredients, add milk and egg; pour into greased 8x8-inch pan.

### Topping:

1/2 cup brown sugar  
1 teaspoon cinnamon  
1 teaspoon butter

Combine brown sugar, cinnamon, and butter until crumbled. Sprinkle on top of batter and bake at 375 degrees for 20 to 30 minutes.

Joan Rauhauser  
Thomasville

(Turn to Page B8)

# UNCLAIMED FREIGHT CO. AND LIQUIDATION SALES INC.



## 2 PIECE CONTEMPORARY Sofa and Loveseat

Wide wood accents from arm to floor on OUR CASH PRICE **\$399.88** Reg. Ret. \$1989.95

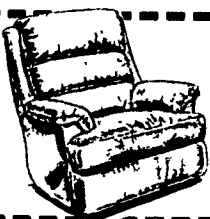
## Sofa and Loveseat TRADITIONAL LIVING ROOM

With brass and wood accents, rolled arms and wing back

OUR CASH PRICE **\$489.88**



Reg. Ret. \$1,269.95



CLIP THIS VALUABLE COUPON!  
Unheard of price! **ROCKER RECLINER**  
Full size in a selection of colors and styles. Only 126 to sell, and they won't last long at this price. (WHILE SUPPLIES LAST)

Reg. Ret. \$629.95  
OUR CASH PRICE WITH COUPON **\$189.95**

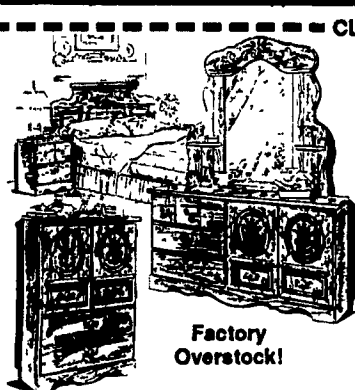
## MATTRESS & FOUNDATION

Single.....	Reg. Ret. \$189.95	OUR CASH PRICE . \$ <b>79.95</b>
Double .....	Reg. Ret. \$289.95	OUR CASH PRICE . \$ <b>99.95</b>
Queen .....	Reg. Ret. \$529.95	OUR CASH PRICE . \$ <b>119.95</b>
KING.....	Reg. Ret. \$609.95	OUR CASH PRICE . \$ <b>209.95</b>

## HUNDREDS OF OTHER ITEMS!

## OPEN TO THE PUBLIC

All our furniture is brand new merchandise. Not used. Not traded in.



CLIP THIS VALUABLE COUPON!

## Pine finish 5 PIECE BEDROOM

This unique bedroom group includes a door chest, door dresser, deck mirror, headboard and nightstand

Reg. Ret. \$1289.95  
OUR CASH PRICE **\$429.95**

WITH COUPON **\$369.88**

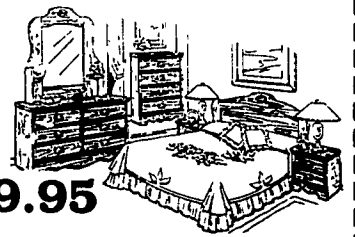
(WHILE SUPPLIES LAST!)

## 5 Piece COUNTRY CASUAL BEDROOM

This Pine finish group features a double dresser, mirror, panel headboard, 4 drawer chest and nightstand.

Reg. Retail \$799.95  
OUR CASH PRICE WITH COUPON **\$349.95 \$329.95**

(WHILE SUPPLIES LAST!)



## PUBLIC NOTICE

We are a four store chain not affiliated with any other stores.

<b>LANCASTER</b> 3019 Hempland Road 717-397-6241	<b>YORK</b> 4585 West Market Street 717-792-3502	<b>CHAMBERSBURG</b> 1525 Lincoln Way East 717-261-0131	<b>CARLISLE</b> 1880 Harrisburg Pike 717-249-5718
--	--	--	---



## STORE HOURS:

Monday Thru Friday 9-9  
Saturday 9-6 (Lancaster & York)  
9-5 (Carlisle & Chambersburg)  
Sunday Noon-5

No Refunds. No Exchanges. Cash & Carry  
FINANCING AVAILABLE  
No Out-Of-State Checks Accepted  
Out-Of-State Credit Cards Accepted  
For purchase with a check, bring proper ID and a major credit card.  
Not responsible for typographical errors

Quality furniture and a whole lot more ... for a whole lot less.