

# Shartlesville Cookbook

(Continued from Page B2)

**VERY RITZ CHICKEN**

3 whole chicken breasts or 6 halves, skinned and boned  
2 eggs, lightly beaten  
1 cup seasoned bread crumbs  
3 tablespoons olive oil  
6 slices mozzarella cheese  
1 pint heavy cream or evaporated milk

1 cup parmesan cheese, grated  
2 tablespoons parsley, chopped  
Pepper

Dip chicken breasts into beaten eggs; coat with bread crumbs. Heat oil in frying pan on medium heat. Add coated chicken and brown lightly on both sides. Remove from pan and place in a greased 9x13-inch baking dish, topping each breast with a slice of mozzarella cheese. Mix together remaining ingredients in a saucepan and cook until mixture gets hot and thickens. Pour over chicken and bake in 350 degree oven for 25 minutes. Great served over pasta. Yield: 6 servings.

May be made ahead of time and refrigerated. Bake 30 minutes before serving.

**FRYED GREEN TOMATOES**

$\frac{1}{2}$  cup flour  
4 medium tomatoes, sliced 1-inch thick  
3 tablespoons butter  
3 tablespoons olive oil  
Salt and pepper

Dredge tomato slices in mixture of flour, salt, and pepper. Heat butter and oil in skillet; slice quickly on both sides until lightly browned and heated through. Makes 4 servings. Red tomatoes may be used instead of green.

**GLAZED HAM LOAF**

Loaf:  
2 pounds ground smoked ham  
1 pound ground pork  
1 cup bread crumbs  
1 cup milk  
2 eggs  
1 small onion, chopped fine

Glaze:  
 $\frac{1}{2}$  cup vinegar  
 $\frac{1}{2}$  cup water  
 $\frac{1}{2}$  cup brown sugar

Mix first six ingredients together and form into loaf. Bake at 350 degrees for 1 $\frac{1}{2}$  to 2 hours. Baste last 30 minutes with glaze.

Glaze: Boil together vinegar, water and brown sugar to form a syrup. Baste ham several times with syrup.

**BOOVA SHENKEL****Boy's Legs**

3 pounds stewing beef  
Salt and pepper  
12 medium-sized potatoes  
3 tablespoons butter  
2 tablespoons minced parsley  
1 small onion, minced  
3 eggs  
 $\frac{1}{2}$  cups sifted flour  
2 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
4 tablespoons fat  
7 or 8 tablespoons cold water  
3 tablespoons butter or bacon drippings

1 cup diced dry bread  
 $\frac{1}{2}$  cup milk

Wipe meat with a damp cloth; cover with water. Add seasonings to taste and cook slowly for 2 $\frac{1}{2}$  to 3 hours. Wash potatoes; peel and cut into thin slices, then cook until tender. Drain; add butter, salt and pepper to taste, parsley and onion. Mix well. Beat eggs; add to potatoes and beat mixture lightly. Let stand until pastry is made. Sift together flour, baking powder, and salt. Cut in the shortening with two knives or a pastry blender; add water, using only enough to hold

dough together. Roll thin on a floured board and cut into large circles, about 10-inches in diameter. Spread with some of the potato mixture. Fold dough to form a semi-circle, pressing edges together with prongs of fork. Place on top of the hot meat and broth.

Cover pot closely and boil about 25 minutes. While these are cooking, make a sauce of butter or bacon drippings; add bread cubes and brown. Stir in milk. Arrange the Boova Shenkel on a platter and pour over all the milk sauce. Serve at once. Serves 8 to 10.

## Building Strong Families Conference

**SUMMERDALE** (Dauphin Co.) — The fourth annual regional building Strong Families Conference will be held Tuesday, October 18, 9:00 a.m. until 3:00 p.m., at the Capital Area Intermediate Unit, Summerdale.

The conference, "A Family and Community Approach to Violence", offers alternative

approaches and serves as a catalyst for social services agency personnel.

For registration information phone (717) 921-8003 or (717) 240-6500.

Sponsored by the Penn State Cooperative Extension and Tri-County Children and Youth Coordinating Council.

## Get MOOVIN' with Milkshakes!

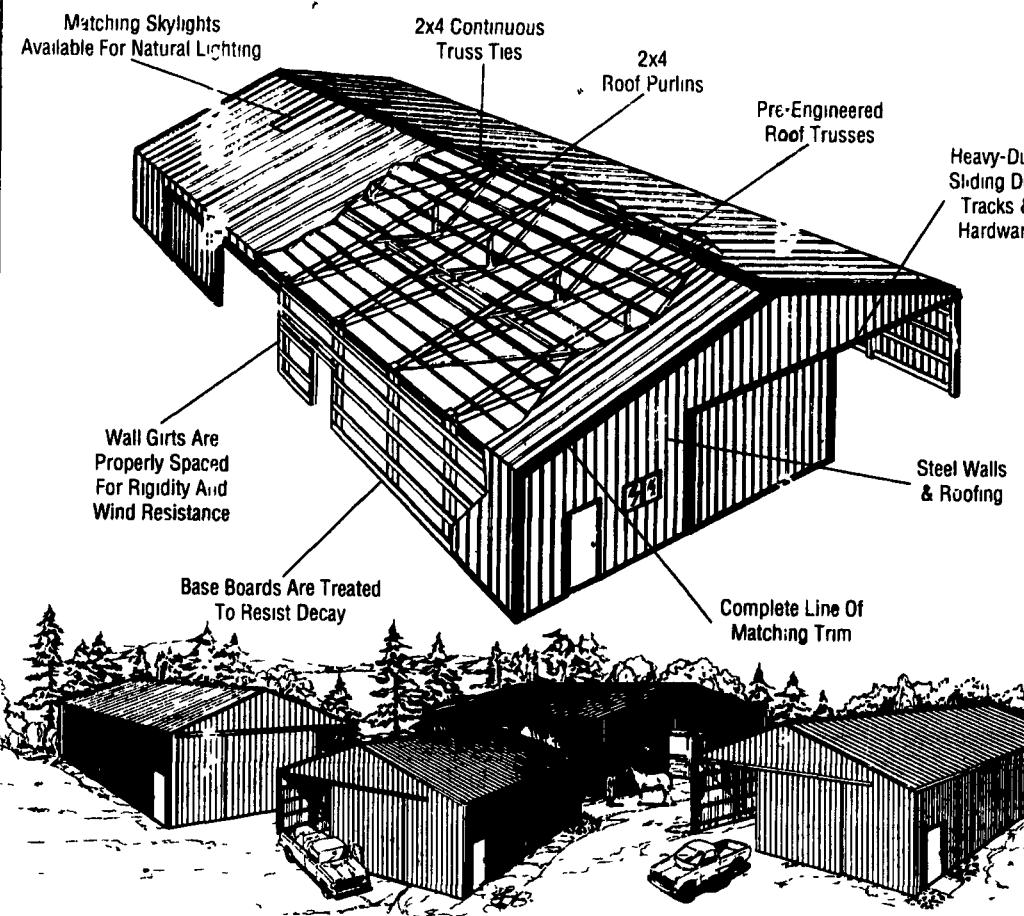
# YOUR POST FRAME BUILDING HEADQUARTERS

Wickes Lumber is the place to turn for all your packaged building needs. We offer a wide selection of sizes and styles of buildings, perfect for a variety of needs. We also carry a complete assortment of steel for siding and roofing, quality lumber, treated posts, heavy-duty hardware and all the extras. Add delivery and credit plus attentive, knowledgeable

salespeople and you've got it all!

**Computer Aided Customizing!**

Any of our package designs can be tailored to suit your needs with our Computer Aided Design capabilities. Ask a Wickes Lumber associate for details!

**EVERYTHING YOU'LL NEED!**

# Wickes Lumber

Allentown, PA  
681 State Road  
(215) 967-3181

Ephrata, PA  
82 Garden Spot Rd.  
(717) 733-6521

Exton, PA  
145 S. Whitford Rd.  
(215) 363-9550

Frederick, MD  
5219 Urbana Pike  
(301) 662-4107

Greensburg, PA  
Route 136  
(412) 527-3531

Harrisburg, PA  
451 Amp-Wick Dr.  
(717) 564-4453

Phillipsburg, NJ  
199 Strykers Rd.  
(908) 859-3600

Reading, PA  
2591 Centre Ave.  
(215) 921-0606

Succasunna, NJ  
39 Route 10  
(201) 584-6630

Swedesboro, NJ  
Rt. 322  
(609) 467-0846

**DIESEL FUEL USERS...****Help Prevent Low Sulfur Fuel Problems**

Use **FPPF™** Fuel Treatments

With Every Fill Up.

**FUEL POWER**

- #1 Year 'Round Additive
- Totally Disperses Water
- Lubricates Entire Injection System
- Cleans & Decarbonizes Injection System
- Prevents Algae Growth
- Provides Greater Power, More MPG.

**LUBRICITY PLUS**

- Increases Lubricity of Today's Low Sulfur Fuels.
- Prevents Fuel Injection System Wear Due to Low Lubricity in Diesel Fuel
- Prevents Stalling.
- For Premium Diesel Fuel - We Recommend a Combination of Fuel Power and Lubricity Plus



For further information, write/call:

**MILLER DIESEL INC.**

DIESEL FUEL INJECTION  
& TURBO CHARGER SPECIALIST  
TUNE UPS AVAIL. BY APPT.

6030 Jonestown Rd., Harrisburg, PA 17112  
717-545-5931 Interstate 81 Exit 26  
1-800-296-5931



## Water Quality An IMPORTANT Ingredient In Livestock Management

It's a fact! Contaminated water can have a costly effect on your livestock and poultry performance. Our years of experience plus hundreds of farm related treatment systems has proven the validity and practicality of correcting contaminated water.



**Martin Water Conditioning Co.**  
SPECIALISTS IN FARM WATER TREATMENT

Call us today for treatment of:  
"Nitrates" "Bacteria" "Iron" "Sulfates"  
"pH" "Acidity/Acidity"

548 New Holland Ave.  
Lancaster, PA 17602  
(717) 393-3612  
Along Rte. 23

Willis Sharp  
Somerset, PA &  
Surrounding Counties  
(814) 893-5061

740 E. Lincoln Ave.  
Myersstown, PA 17067  
(717) 866-7555  
Along Rte. 422