

Old Farmer's Almanac Releases 'Good Cook's Companion'

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cook until it thickens slightly, about 1 to 2 minutes. Set aside, and cover to keep warm. Blend the eggs in a bowl, making sure the whites and yolks are completely mixed together. Add salt and pepper. In a large, heavy saucepan, melt the rest of the butter. Set the pan in a slowly simmering water bath. Pour the eggs into the pan and cook gently, stirring constantly with a wooden spoon. As the eggs thicken on the bottom and sides, scrape them so they mix into the uncooked eggs. Continue cooking until all the eggs have thickened but are still soft and moist, about 15 minutes. Add salt and pepper, if needed. Spoon the eggs onto warm plates and add a dollop of the creamy spinach to each. Serves 4.

Creamy

Smoked Salmon Tarts

(This recipe won second prize in The Old Farmer's Almanac Egg Recipe Contest in 1995)

- 5 frozen phyllo pastry sheets, thawed
- 3 tablespoons unsalted butter, melted
- 4 large egg yolks
- 1 tablespoon Dijon mustard
- 3 large eggs
- 1 cup half-and-half
- 1 cup whipping cream
- 6 ounces smoked salmon (lox), diced
- 4 scallions, chopped
- 1 to 2 tablespoons chopped fresh dill, or 1 teaspoon dried salt and pepper, to taste
- dill or parsley sprigs, for garnish

Butter a deep 9½-inch pie plate. Place 1 phyllo sheet on your work surface. Brush the sheet with butter and fold in half lengthwise. Brush folded surface with butter. Cut in half crosswise. Place 1 phyllo rectangle buttered side down in pie plate, covering bottom and letting it overhang the edge by ½ inch. Brush top of phyllo dough in pie plate with butter. Place second phyllo rectangle crosswise on top of the first sheet. Brush with butter. Repeat process with remaining 4 phyllo sheets. Fold overhanging pastry under to form crust edge flush with edge of pie plate. Brush with butter.

Preheat oven to 350° F. Whisk

egg yolks and mustard in a bowl to blend; beat in eggs, half-and-half, cream, salmon, scallions, and dill. Add salt and pepper, to taste. Pour mixture into prepared crust and bake until center is set, about 50 minutes. Cool. Garnish and serve at room temperature or slightly warm. Serves 6 to 8. (Courtesy of Diane Hafferty)

Egg-Filled Dinner Rolls

(Serve these wonderful rolls for lunch or supper)

- 6 dinner rolls
 - ½ pound ham, minced
 - 6 eggs
 - salt, to taste
 - 8 ounces shredded cheese
- Preheat oven to 400° F. For each serving, cut a "lid" off a hard dinner roll. Pull out as much of the soft interior as you can. Put finely minced ham into the cavity. Carefully crack an egg on top of the ham. Put rolls on a baking sheet and bake in the oven for 5 to 7 minutes, or until the eggs have begun to set. Remove from oven and sprinkle each egg with salt and 2 tablespoons of shredded cheese. Return to oven and bake for 2 to 3 minutes more, or until the cheese has melted. Put the tops back onto the rolls and serve hot. Serves 6.

Beet-Egg-Herring Salad

- (A beautiful red salad — the perfect dish for a spring luncheon)
- 2 medium potatoes, cooked, peeled, and diced
 - 3 eggs, boiled, peeled, and chopped
 - 2 tart apples, peeled and diced
 - 2 small carrots, peeled, cooked, and diced
 - 1 small onion, minced
 - 2 medium pickles, diced
 - ¼ cup diced pickled herring
 - ¼ teaspoon pepper
 - 2 cups cooked beets, peeled and diced
 - lettuce
- In a bowl, combine the potatoes, eggs, apples, carrots, onion, pickles, herring, and pepper. Just before serving, add the beets and put into a bowl lined with lettuce. Serve chilled with fresh bread. Serves 8 to 10.

French Toast Strata

(This recipe won honorable mention in The Old Farmer's Almanac Egg Recipe Contest)

- 2 tablespoons butter or margarine
- 1 large cooking apple, peeled and coarsely chopped
- ½ cup seedless raisins
- ½ cup coarsely chopped walnuts
- ¼ cup granulated sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 cup sour cream, divided
- 6 eggs
- 1½ cups milk
- ¼ cup maple syrup
- ½ of a 1-pound loaf of French or Italian bread, cut in to ½-inch-thick slices, slices halved.

Melt the butter or margarine in a medium nonstick skillet over medium-high heat. Sauté the apple until just softened, about 3 minutes, and remove from heat. Stir in the raisins, walnuts, sugar, cinnamon, nutmeg, and ¼ cup of the sour cream.

In a medium bowl, beat the eggs, milk, maple syrup, and remaining ¼ cup sour cream. In a buttered 10-inch pie plate or 9-inch square baking dish, layer half the bread; spread apple-raisin mixture over the bread; then layer with remaining bread. Pour egg-milk mixture over. Cover and chill in refrigerator for 2 to 24 hour.

Preheat oven to 325° F. Bake strata 50 to 60 minutes, or until set and lightly browned. Let stand 10 minutes before cutting. Serves 6 to 8. (Courtesy Julie DeMatteo)

German Apple Pancakes

(One big apple pancake per person is a great way to start the morning)

- 5 eggs
- 1¼ cups milk
- ¼ cup butter, melted
- 1½ cups flour
- ½ cup sugar
- ¼ teaspoon salt
- 4 apples, peeled and sliced thin
- cinnamon and sugar
- extra butter

In a bowl, beat the eggs and milk. Add the melted butter, flour, sugar, and salt, and blend until smooth. Heat a 10-inch ovenproof skillet, and brush with butter. Pour ¼ cup of batter evenly into pan. When pancake is set, cover with a layer of apples. Sprinkle with cinnamon and sugar, and dot with butter. Bake in a preheated 400° F oven for 3 minutes. Fold pancake so apples are inside. Remove to a plate. Brush top with butter, and sprinkle with additional cinnamon and sugar. After all 6 pancakes are done, arrange on an ovenproof platter, and brown under the broiler. Serve at once. Serves 6.

Cheesy-Chive Eggs

(This delicious brunch dish was the winning entry in The Old Farmer's Almanac Egg Recipe Contest)

- 1 tablespoon melted butter
- 4 ounces cream cheese, softened and cut into 4 pieces
- 4 teaspoons chopped fresh chives

- 4 large eggs
- ¼ teaspoon salt
- ¼ teaspoon white pepper
- 4 tablespoons half-and-half
- 6 tablespoons grated sharp cheddar cheese

Garnish:

- 2 tablespoons chopped fresh parsley
- 1 large tomato, seeded and chopped
- 1 medium avocado, chopped and combined with 1 tablespoon lemon juice

Preheat oven to 350° F. Brush four ramekins or custard cups with melted butter. Place 1 portion of cream cheese in each cup, and sprinkle 1 teaspoon chives over each. Add 1 slightly beaten egg to each cup. Sprinkle each egg with ¼ teaspoon salt and ¼ teaspoon white pepper. Gently add 1 tablespoon fo half-and-half to each cup. Sprinkle 1½ tablespoons cheese over each cup.

Fill a 9x11-inch baking pan with 1 inch of hot water. Set cups in pan. Bake 20 minutes until eggs are set. Remove egg cups from water and garnish tops with parsley, tomato, and avocado. Serve with fresh bread and fruit. Serves 4. (Courtesy of Nikki Peden)

Hosts Culinary Classes

Kitchen. Beginning March 23 and continuing for six consecutive weeks the Market hosts the "Chef Series" and the "Anyone Can Cook Series." The "Chef Series" features seven of Philadelphia's finest restaurant chefs demonstrating their specialties. The Chef Series runs for six Mondays from 9:30 - 11 a.m. beginning March 23. Registration is required.

Cost for the "Chef Series" is \$45 per class or \$270 for the ser-

ies. Also premiering the same week is Reading Terminal Market's own "Anyone Can Cook Series" which focuses on specific ethnic cuisines and features Market merchants and Reading Terminal Market Cookbook authors, Irina Smith and Ann Hazan. The "Anyone Can Cook Series" runs six Tuesdays 9:30-11 a.m. beginning March 24. Registration for the "Anyone Can Cook Series" is required.

PHILADELPHIA (Philadelphia Co.) — Ever wonder how your favorite Philadelphia restaurant chef creates a certain dish? Maybe there's a specific spice or ethnic cuisine that you would like more information about.

Reading Terminal Market premieres two culinary series the week of the annual The Book and The Cook Fair at the Market's new state-of-the-art demonstration kitchen, known as Philadelphia's

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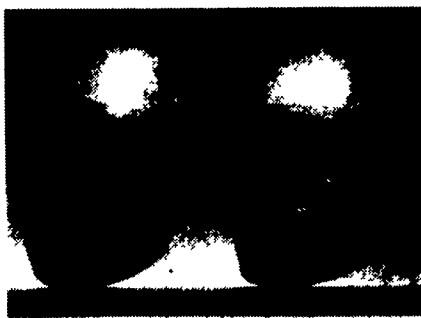
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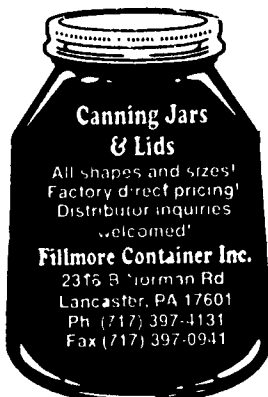


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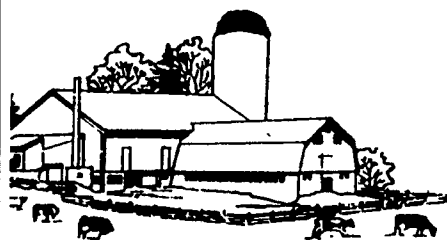
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