



Top row—Assorted breads (1), Schnitz un Knepp (2), Paprika Cream Schnitzel and Shupp Noodles (3), Lemon Sponge (4), Moravian Scotch Cakes (5), Blitzkuchen (6), and Braune Mehlsuppe (7).

Middle row—Preserved fruits (8), Strawberry Jam (9), molded butter (10), salad greens (11), Roost Chicken and Kartoffel Ball (12), and Frau Moyer's Cheese Custard Pie (13).

Bottom row—Cucumbers in Cream Dressing (14), milk (15), German Noodle Ring with Cheese Sauce (16), assorted relishes (17), Flash un Kas (18), Squash (19), and Lancaster County Lima Beans (20).

(Recipes not included in this feature may be found in the Pennsylvania Dutch Cookbook. See coupon.)

### Schnitz un Knepp (Apples and Buttons)

A surprise combination of ham, apples, and dumplings produces this satisfying and delicious main course for a dinner or supper menu.

TO PREPARE AND COOK: ABOUT 3½ HRS.

(allow time for soaking dried apples overnight)

- 1 qt. dried apples (approximately one 8-oz. pkg.)
- 3 lbs. smoked ham
- 2 tablespoons brown sugar
- 2 cups sifted flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 1 egg, well beaten
- 3 tablespoons melted butter
- ½ cup milk

1. Cover the dried apples with water; soak overnight.
2. Next day, put ham into a large Dutch oven or kettle, cover with water, loosely cover, and simmer for 2 hrs. Add the apples and water in which they have been soaked and continue to simmer about 1 hr. Stir in the brown sugar.
3. About 30 min. before serving, prepare dumplings. Sift together into a bowl the flour, baking powder, salt, and pepper. Add all at one time the beaten egg, butter, and milk and quickly stir just until blended. Drop by tablespoonfuls onto the simmering mixture. Tightly cover the Dutch oven and cook for 20 min.; do not remove cover during cooking. Serve piping hot. 8 to 10 servings

### Lancaster County Lima Beans

A barn-buildin', a quiltin' bee, or any family gathering would be a good occasion to serve this plain and simple vegetable dish.

TO PREPARE AND COOK: ABOUT 40 MIN.

- 1 lb. fresh lima beans (or frozen)
- 4 large potatoes, pared and diced
- 2 cups milk
- 2 tablespoons butter
- 1½ teaspoons salt
- ¼ teaspoon black pepper

1. Partially cook beans, covered, in boiling water; add potatoes and continue cooking until vegetables are tender. Drain.
2. Add the milk, butter, salt, and pepper to drained vegetables in saucepan. Heat thoroughly, stirring gently. About 10 servings

(Continued)

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