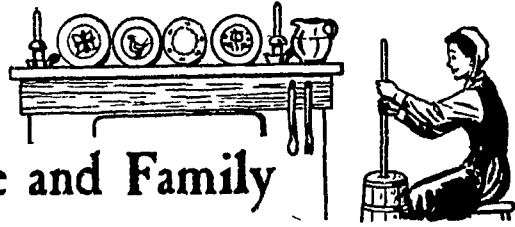


For the Farm Wife and Family



Christmas may be over but there are still three meals a day to prepare. Most likely a lot of you have extra folks for meals these days and are looking for quick and easy dishes to prepare.

How does Scalloped Chicken sound? You could easily substitute leftover turkey in this casserole.

SCALLOPED CHICKEN

2 cups cooked chicken meat (diced)
1 pint broth in which chicken was cooked
2 tablespoons flour
Salt and pepper
Bread crumbs
2 cups sliced cooked potatoes
Thicken the broth with a paste made of the flour and two tablespoons of fat and season with salt and pepper. Fill a pudding dish with alternate layers of bread crumbs, chicken and potatoes, with crumbs on top. Pour in the gravy and add a few bits of butter and bake 15 to 30 minutes in a moderate oven (350 degrees).

Here's a casserole that is easy to prepare and very nutritious. Serve it with a tossed salad and you have a hearty meal.

MACARONI MELODY

One pound hamburger
One-half pack macaroni — cooked and drained
Tomato soup
Put meat in skillet and brown. Put layer of meat and macaroni in casserole and pour tomato soup all over. Vegetables may be added.

Macaroni can be combined as well with fish as with meat. This recipe calls for salmon.

SALMON MACARONI

One 6-ounce package quick-cooking elbow macaroni
One tablespoon butter
One tablespoon flour
One teaspoon salt
One cup milk
One cup canned salmon

One cup diced carrots, cooked
Four tablespoons cheese, coarsely grated
One tablespoon onion, chopped
Four tablespoons catsup
Cook macaroni until tender in boiling, salted water; drain. To make white sauce, melt butter; blend with flour, milk, grated cheese. Stirring, cook until thickened. Place alternate layers of macaroni, salmon, carrots, onion, and sauce in 1½-quart greased casserole. Cover top with catsup and bake in moderate oven (350 degrees) for 20 minutes. Serve hot from casserole.

Several weeks ago we had a request for a cottage cheese pie and our good friend Emma Fox has sent us a recipe for one.

COTTAGE CHEESE PIE

Emma Fox, R3 Ephrata

Two and one-half teaspoons cornstarch
One-half cup cream
One-half pound cottage cheese
One tablespoon melted butter
Two eggs
Two-third cup sugar
Two teaspoons lemon juice
Grated rind of one-fourth lemon
One-fourth teaspoon cinnamon
Dissolve cornstarch in cream. Drain cheese and rub in through a sieve twice. Add butter. Separate eggs. Beat yolks until light. Add sugar and beat until thoroughly blended. Add cheese, cream, lemon juice, rind, and cinnamon. Beat egg whites stiff and fold in, reserving a little. Line a greased pie tin with pastry. Brush with reserved egg white. Pour in cheese mixture. Bake in moderate oven (350 degrees) 25 to 35 minutes. Sprinkle with powdered sugar and a dash of cinnamon.

We have had recipes for sweet potatoe patties, pies and puddings but here is a different way to serve sweet potatoes. Mrs. Fox sends along this recipe for

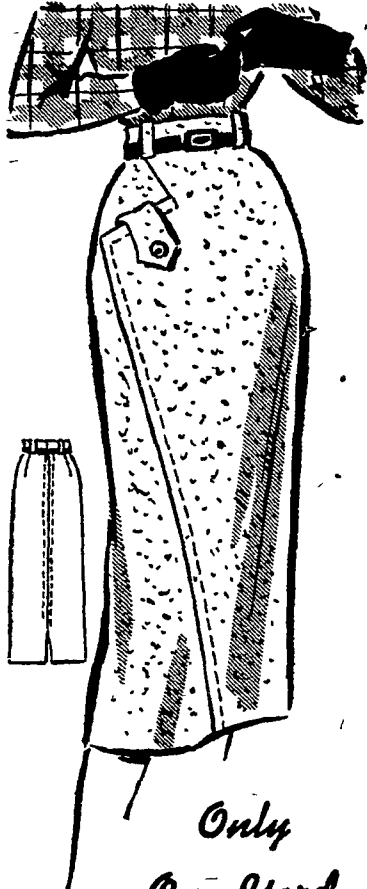
SWEET POTATO NUGGETS

Two cups mashed cooked sweet potatoes
One large egg — well beaten
One-half teaspoon salt
One-fourth teaspoon pepper

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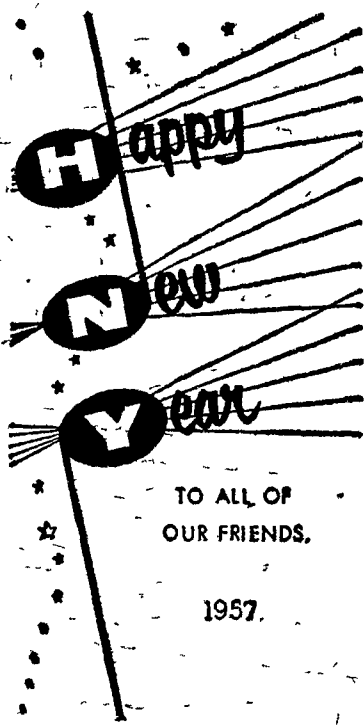


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Lancaster Farming

Eight marshmallows
One egg-well beaten
One-fourth cup milk
One-half teaspoon salt
One-fourth teaspoon pepper
One-half cup flour
One cup crushed corn flakes
Place one marshmallow in center of each part. Mold balls between palms of hands. Blend second egg and milk. Sift together salt, pepper, and flour. Roll potato balls in flour mixture. Dip in egg and milk mixture. Roll in crushed corn flakes. Fry in deep fat until brown.

This recipe comes from the northern part of our county. Mrs. Miles O. Nolt says:

Since Christmas and New Year are well on the way I would like to share this delicious fresh coconut cream pie recipe.

FRESH COCONUT CREAM PIE

Mrs. Miles O. Nolt, R1 Manheim
One fresh coconut ground
Measure coconut milk and add milk to make one quart
Cook together in double boiler:
One-half cup flour
One and three-fourth cups sugar
Three egg yolks

Pinch of salt
Beat egg whites stiff and add cooked mixture slowly to beaten egg whites — beating continuously. Pour in three baked pie shells. Cover with ground coconut and sprinkle with red sugar. Chill.

A "P. S." from Mrs. Nolt: We enjoy reading the paper and it's interesting to try other folks favorite recipes.

From Coatesville comes this recipe for

SEVEN MINUTE ICE CREAM

Violet Preston,
621 E. Main St., Coatesville
Two egg whites
One-fourth cup sugar
Two tablespoons white corn syrup
Two egg yolks
One-fourth teaspoon salt
Two teaspoons vanilla
One pint whipping cream
Beat egg whites until almost stiff and continue to beat as sugar is added. Then add corn syrup. Add egg yolks, salt and vanilla. Mix well. Whip cream and add to egg mixture. Mix well. Then chill. It is now ready to serve. This is very good.

HOUSEHOLD HINTS

A spoon is much better for scraping burnt toast than a knife. The "bowl" of the spoon catches the crumbs and eliminates a lot of cleaning up.

Always remove Cellophane from lamp shades before using. If you don't, the heat from the electric light bulb will shrink the Cellophane and pull the shade out of shape.

Empty all aluminum utensils after using if you want to prevent pitting. The salt water or moist food left in them will cause little holes.

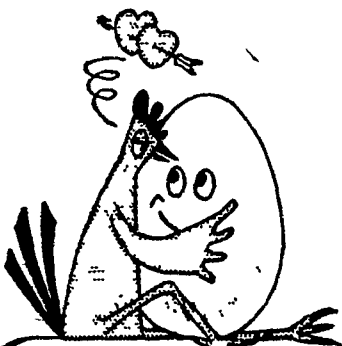
When cleaning walls, remember — dust hangs downward so brush in an upward motion to

(Continued on page 7)

HEAR

The Mennonite Hour
Each Sunday

Lancaster WLAN 12:30 P. M.
Norristown WNAR 8:00 A. M.
Hanover WHVR 1:00 P. M.



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