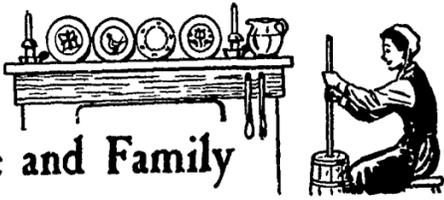


For the Farm Wife and Family



Do breakfast foods at your house get rather monotonous? Maybe your family likes to eat the same thing morning after morning but there are families I'm sure where a little variation is needed to spark up those appetites. A growing child needs a good nourishing breakfast to carry him through those long morning hours at school or at play. Adults need a hearty breakfast as well. The cereal foods are one of our most popular breakfast foods these days and if you'll take

Spring Needs

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- ★ Seed Potatoes
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- ★ Lime
- ★ Spray Materials

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find plenty of variety in that line. There are many, many types of ready-to-eat cereals and we are going to give you some ideas for using this type of cereal for breakfast, brunch or supper.

1. Top serving of crisp ready-to-eat cereal with rosy applesauce—applesauce canned with raspberries. Serve with cream.

2. In bottom of cereal bowl, place some stewed dried apricots. Cover with crisp, ready-to-eat cereal; then top with more apricots. Sprinkle on some sugar; then serve with almond cream (light cream plus almond extract).

3. Fill cantaloupe half with crisp ready-to-eat cereal; then, if you wish, spoon on a border of unsweetened whipped cream, sugar perhaps.

4. Serve crisp ready-to-eat cereal with cold custard sauce instead of cream and sugar.

5. Top serving of crisp ready-to-eat cereal with poached egg; season egg as usual. Of course you'll omit cream and sugar.

6. In oven, toast ready-to-eat cereal until it's a deep gold. Then serve it with cream sweetened with maple syrup, or milk sweetened with maple-flavored table syrup.

7. Dip shredded-wheat biscuit in French-toast mixture; then saute as for French toast. Serve with table syrup and butter or margarine.

8. Top serving of ready-to-eat cereal with scoop of ice cream; ice cream takes the place of cream and sugar.

9. In bottom of cereal bowl, place layer of well mashed bananas. Top with crisp ready-to-eat cereal. Pass cream and sugar.

10. Split, butter, shredded-

wheat biscuits, then toast in broiler. Spoon on heated canned fruit cocktail.

11. Breakfast parfaits are fun! Fill tall parfait glasses with alternate layers of ready-to-eat cereal, thawed frozen fruit, and whipped cream.

12. On your favorite ready-to-eat cereal, sprinkle a tablespoon of wheat germ (it comes in a jar). Tastes delicious and is packed with extra food value—high-quality protein, vitamins and iron.

13. Top serving of crisp ready-to-eat cereal with fruit, then shredded or flaked coconut. Pass cream and sugar.

14. Top serving of ready-to-eat cereal with fluff of whipped cream; then sprinkle with chopped nuts; add more sugar if you wish.

Next week we'll give you some ways for garnishing hot cereal so that it won't be such a tiresome food.

Mrs. Lester Rettew, R2 Lititz sends us a recipe for Drop Sugar Cookies which she says she often makes. She also says this recipe is for large families.

DROP SUGAR COOKIES

Mrs. Lester Rettew, R2 Lititz
4 pounds light brown sugar
4 eggs
2 quarts thick milk
2 tablespoons baking soda
3 cups melted shortening
17 cups sifted flour
1 tablespoon cream of tartar
Drop with spoon on greased sheet and bake in 325 degree oven. If not stiff enough, add more flour.

These cookies can be sugared or iced and will stay fresh for weeks if kept in covered can

Mrs Rettew also asks in her letter

Will you please be kind enough to ask some of your readers if they will please give me the recipe for the old time home-made cup cheese? Some people call it Pot cheese. My dad will soon be 86 years old and has been blind for the past 46 years. He asked me if I would try to make him some.

This is one paper I always read. Enjoy the whole paper.

We also have two more requests today. A reader from Honey Brook would like to have a good scrapple recipe.

Another reader, Mrs. Joseph F. Greineder, R1 Paradise would like a recipe for the old fashioned Finger Cookies.

We hope some of you ladies will be able to help our friends with some recipes.

Mrs Greineder also includes two recipes with her request. She says these recipes are her family's favorites. The first one is for

LEMON CREAM SPONGE PIE

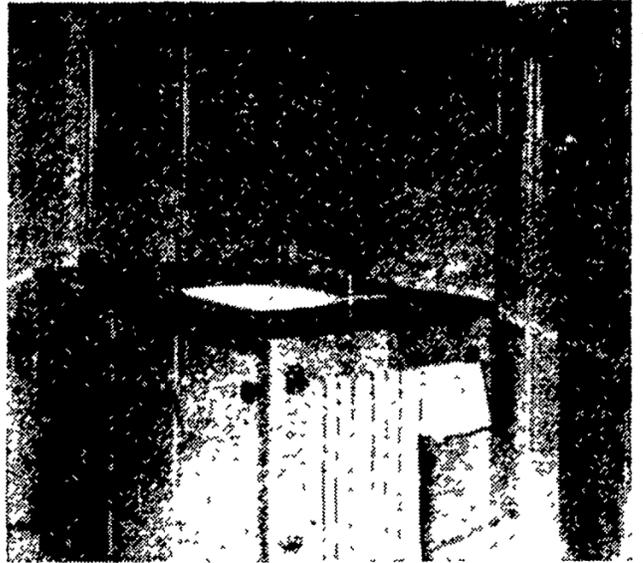
Mrs. Joseph F. Greineder, R1 Paradise
1 tablespoon butter
1 cup granulated sugar
¼ teaspoon salt
1 tablespoon flour
1 lemon—rind and juice
2 eggs
1 cup sweet milk
Cream butter and sugar. Add salt, flour, lemon rind and juice. Add beaten egg yolks and milk. Stir well. Then fold in stiffly beaten egg whites. Pour into unbaked pie crust and bake for 50 to 60 minutes at 350 degrees. This makes one pie.

BUTTERSCOTCH PIE

Mrs. Joseph F. Greineder, R1 Paradise
Mix together the following ingredients.
½ cup butter—browned
4 tablespoons milk
1 cup brown sugar
Then mix these ingredients:
1 egg yolk
1 tablespoon flour
1 cup milk
Add to first mixture and cook until thick. Pour into baked pie crust and top with meringue, as follows:

- 2 egg whites
- 2 tablespoons sugar
- ¼ teaspoon vanilla

Do you keep a roll of cello-



IF YOU ARE planning on a few changes in the farm home this spring, one idea that will be a hit with the entire family is a "clean-up area" located near the family entrance. This scrub-up, hang-up area can be used to store outside clothes, muddy overshoes, and the like. The lavatory eliminates the need for a walk through the house to the bathroom to wash dirty hands. The farm wife may also find it a handy place for washing vegetables brought in from the garden.

phane tape handy? Here are a few ways it can be helpful to you with your household chores.

Hang pictures with no danger of chipping or cracking plaster. Crisscross two strips of cellophane tape on the spot where you want to pound the nail, placing the nail over the tape.

An electric cord may be kept temporarily out of the way by fastening the cord to a molding every few inches with tabs of cellophane tape.

Dress patterns are neatly mended and the directions clearly visible when clear tape is used.

For something a little different today let's plan a menu. These are good days to use your oven so let's have an oven meal. How does this menu sound to you?

- Oven Fried Chicken
- Candied Sweet Potatoes
- Corn and Tomato Cups
- Head lettuce with Thousand Island Dressing

Apple Pie with Cheese Crust
All the above dishes, with the exception of the salad, of course, will bake in the oven for the same length of time: 1¼ hours;
(Continued on page 9)



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