

(Continued from page eight)

and at the same temperature: 375 degrees.

Now here are some of the recipes.

OVEN FRIED CHICKEN

1 frying chicken — 2½-3 lbs.
½ cup flour
1½ teaspoons salt
¼ teaspoon pepper
¾ cup melted fat
Coat pieces of chicken with seasoned flour. Brush baking dish with melted fat. Place coated chicken in baking dish and pour remaining fat over each piece.

CANDIED SWEET POTATOES

6 sweet potatoes
1 teaspoon salt
1 cup brown sugar
½ teaspoon cinnamon
1 orange, thinly sliced
½ cup orange juice
4 tablespoons butter
Wash and steam potatoes in salted water. When tender, drain and peel. Cut in half or, if potatoes are large, slice thickly. Arrange in baking dish; one layer of slices first, then sprinkle with brown sugar and cinnamon; top with orange slices and dot with butter. Repeat until all potatoes are used. Pour orange juice over contents. Bake uncovered.

CORN AND TOMATO CUPS

6 tomatoes
1 No. 2 can whole-kernal corn
Salt and pepper
Butter
Scoop out tomatoes and fill cavity with corn (well-drained). Season with salt, pepper and top with dots of butter. Place in greased casserole and bake uncovered.

HEAR

The Mennonite Hour
Each Sunday

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

THOUSAND ISLAND DRESSING

To one-half cup mayonnaise, add the following ingredients and serve immediately:
¼ cup chili sauce
¼ cup India relish
½ teaspoon confectioners' sugar
¼ cup cream, beaten until stiff

APPLE PIE WITH CHEESE CRUST

For pastry:
2 cups sifted all-purpose flour
1 teaspoon salt
½ cup shortening
¾ cup grated cheese
¼ cup water
Sift together flour and salt. Cut in shortening and cheese until consistency is like coarse crumbs. Add water and mix lightly. Turn out on floured board and roll.

For filling:
3½ cups sliced fresh apples
4 tablespoons flour
1¼ cups sugar
½ teaspoon cinnamon
1 tablespoon butter
Peel apples and slice. Combine flour and sugar and spread about half of this mixture over crust in pie pan. Add the sliced apples. Sprinkle remaining flour-sugar mixture over them. Sprinkle with cinnamon and add butter in small bits or dots. Seal edges and bake. This makes an 8-inch pie.

I know you all know how to make apple pies but thought you might like to try something a little different as the above recipe uses cheese in the crust. Hope you like it!

Here are a few household hints for you:

Use either a steam iron or a regular iron and dampened press cloth when tailoring a garment. Each seam, dart, and fold should be pressed thoroughly before crossed with another.

Worn bath towels make excellent cleaning rags. Cut them in squares, with pinking shears if

you have a pair. Use these rags for washing walls and woodwork and for other cleaning jobs needing soft cloths.

Store toasted coconut in a dry glass jar for the time when you want to "dress up" a cream pie or other dish. To toast, spread coconut thinly in shallow baking pan. Place in moderate oven at 350 degrees, and toast 5 to 7 minutes, stirring often.

Hang your sponge mop in a well-ventilated place to dry, then store in a cool, dry place. Bacteria thrive in a moist, warm area.

To make a tasty sauce for fish, melt butter, add juice of half a lemon, and then minced parsley and pour over fish after it is cooked.

SOME FACTS ABOUT FLOOR WAXES

Polishing wax and self-polishing wax are two basic types of floor waxes. Polishing wax may be in paste or liquid form. Either must be buffed to a shine. Self-polishing wax is a liquid wax which dries shiny without buffing.

The liquid wax that must be buffed smells like naphtha; the wax that dries shiny has hardly any odor.

Buy the type of wax the manufacturer recommends for his particular floor covering.

Our good friend Wilma Kinder from St. Louis, Mo. has sent us a recipe for asparagus casserole that sounds quite tasty and we would like to share it with you.

ASPARAGUS ENCASSEROLE

Wilma Kinder, St. Louis, Mo.

Put alternate layers of canned asparagus, crushed potato chips, shredded American cheese in a baking dish. Cover with slightly diluted cream of mushroom soup. Bake in 350 degree oven for 25 or 30 minutes. Serve from chafing dish to keep warm until eaten.

Talking about vegetables here is a recipe for glazed carrots your family might like.

GLAZED CARROTS

12 medium carrots
2 tablespoons butter
½ teaspoon salt
1 cup canned fruit syrup
Wash and scrape carrots, place

Today's Pattern

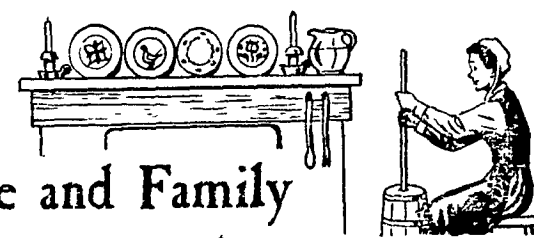
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For the Farm Wife and Family

in baking dish, season with salt and dot with butter. Pour fruit juice over carrots. Canned apricot juice is wonderful! Cover and bake 1½ hours in moderate oven. Uncover last 10 minutes to brown slightly.

Mrs. Ira B. Ressler sends us her recipe for a two crusted lemon pie which is a little different than Mrs. Weidman's. She says: Enjoy your paper very much and the recipes. Am sending a recipe in for two-crusted lemon pie which my mother made real often. We thought it was a real treat.

TWO-CRUSTED LEMON PIE

Mrs. Ira B. Ressler, R1 Stevens

2 cups sugar
1½ cups bread crumbs
3 eggs
3 tablespoons flour
Juice and rind of one lemon
2 cups water

We also have two recipes for Coconut Molasses Custard. We have printed many recipes for these pies but each one is a bit different so we hope you'll find one to your liking.

MOLASSES COCONUT CUSTARD

Mrs. Stanley G. Greiner,

R4 Manheim

2 eggs
1 cup sugar
½ cup flour
¼ teaspoon soda dissolved in water
2 cups milk
One cup coconut
Beat eggs, sugar, molasses and flour together. Add soda, coconut

and milk. Put in an unbaked pie shell.

From Mrs. Clarence Weidman. R1 Gap comes this recipe. She says:

Am sending you a recipe for a two-crusted lemon pie which was used by my grandmother and mother and which we like very much.

TWO-CRUSTED LEMON PIE

Mrs. Clarence Weidman, R1 Gap

Grated rind and juice of 2 lemons
4 tablespoons flour
2 cups sugar
3 eggs

Beat all together until creamy, add two cups water and one cup milk. Bake in slow oven (250 degrees) and then turn heat up a little higher to brown.

I guess that brings to a close our recipes for today. Do hope you'll have an answer for some of the requests we've had today.

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