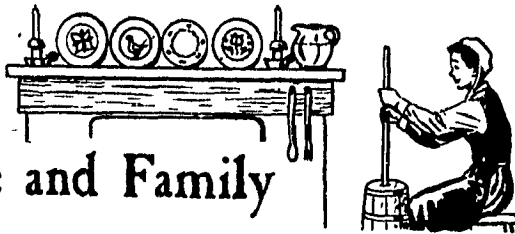


For the Farm Wife and Family



(Continued from page eight)

Arthur E. Stone, Jr., R2 Elizabethtown sends us a recipe for an Oyster Pie that sounds quite tasty. This can be made either in a shallow pan or a deep pan.

OYSTER PIE

Lane a pan with pastry. Make a layer of celery and diced potatoes that have been cooked in salt water. Then a layer of oysters, next hard-boiled eggs, chopped. Season with salt and pepper and add dots of butter. Add milk to just cover the filling, cover with

a top crust and bake. If a deep pan is used, one can make two layers of the filling. Hope someone will try and enjoy this. We like it very much. We wish you continued success with Lancaster Farming.

For something new and different this spring, why not try a

SPAGHETTI FRUIT SALAD

- 4 ounces elbow spaghetti
- 1 cup dairy sour cream
- 2 tablespoons milk
- 1 teaspoon sugar

1/2 teaspoon salt
1/2 cup chopped shredded coconut
1 cup dried apricot halves, cooked
1 cup pitted dark sweet cherries
Cook spaghetti according to directions. To prepare dressing, combine sour cream, milk, sugar, salt and coconut. Rinse spaghetti with cold water and drain well. Turn into bowl. Add apricots and cherries. Pour sour cream dressing over mixture and toss very lightly. Serve immediately. Makes four servings.

HOUSEHOLD HINTS

Brown sugar should be substituted for white sugar weight for weight, not measure for measure. Brown sugar is lighter in weight per volume than white sugar.

Plant trees and shrubs as soon as possible, if there is a ball of soil around the roots. If the plants must be held a few days, keep them in a cool shady place and keep the ball of earth moist.

Try folding a narrow strip of foil over the edge of a pie crust. The foil will keep the crust from becoming too brown before the pie filling has finished baking.

Do not remove the tops of tulips narcissis and other flowering bulbs until they turn brown, as food is manufactured in the tops and stored for the bulbs for another year's bloom.

To clean windows To a quart of warm water, add one tablespoon of vinegar and two tablespoons of ammonia.

To clean furniture To a quart of hot water, add three tablespoons of linseed oil and one tablespoon of turpentine. Rub with the grain, and follow with a clean cloth.

To clean painted surfaces (a) Wash with neutral soap jelly or dry suds and rinse with a cloth wrung from clear water, then dry. (b) Wash with equal parts of water, vinegar and kerosene. Rinse with clear water and then dry. When the paint is badly soiled, the latter is especially effective.

FABRIC SOFTENERS

Fabric softeners, used in the textile industry for the past several years, have been made available to housewives under a variety of trade names. They are gaining widespread interest, because of their unusual results.

For example, after nylon slips are treated with one of the new fabric softeners, they may be worn with skirts of wool or other natural fibers without their causing an electric charge, or clinging to the skirt.

Sweaters of wool or orlon are softer and fluffier, and there is less tendency for them either to "pill" or mat after being dipped in the softener rinse. Bath towels, Shag rugs, and other deep pile articles are fluffier, blankets softer and diapers easier to pin in the softened fabrics. Diaper rash or irritation caused by harshness of fabric is avoided.

A small amount of the softener liquid is used in the final rinse water of the washing machine or in the hand laundry. It is necessary to add the fabric softener each time the garment or household article is washed.

BAKED TUNA BUNS

- 1/2 pound process sharp Cheddar cheese
- 4 hard-cooked eggs
- 2 cans chunk style tuna (two cups)
- 1/2 cup hot-dog relish
- 1/2 cup mayonnaise
- Butter or margarine
- 12 hamburger buns
- 24 stuffed olives

Into large bowl, grate cheese on medium grater. Place eggs on top of grated cheese and chop (a pastry blender does a quick job). Add tuna, hot-dog relish, mayonnaise, toss to blend. Butter split hamburger buns; fill with tuna mixture. Make 1 inch wide well in center top of each and set two olives in it.

Wrap each in foil; refrigerate. About 30 minutes before serving: Start heating over to 400 degrees until hot. Makes 12.

Of all the meats, liver is the most nutritious. Food experts say that each person should have at least one serving of liver a week. Here are several ways to serve liver to your family.

LIVER SUPPER CASSEROLE

- 1/2 pound liver
- 2 tablespoons flour
- 2 tablespoons fat
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 2 1/2 cups cooked rice
- 2 cups canned tomatoes
- 2 teaspoons salt
- 1/4 teaspoon pepper

Cut liver into one-half inch strips, roll in flour. Brown in fat; remove from pan. Fry onion and green pepper in remaining fat until tender. Combine all ingredients; turn into one and one-half quart casserole. Bake in moderate oven (375 degrees) for 30 minutes. Makes six servings.

LIVER IN SAUCE

- 3 tablespoons flour
 - 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 1 pound sliced liver
 - 2 tablespoons fat
 - 8-ounce can tomato sauce
- Blend flour, salt, and pepper. Roll liver in this mixture. Brown liver in hot fat. Add sauce, cover, simmer about 15 minutes. Makes six servings.

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—Kingston, N. Y., Freeman

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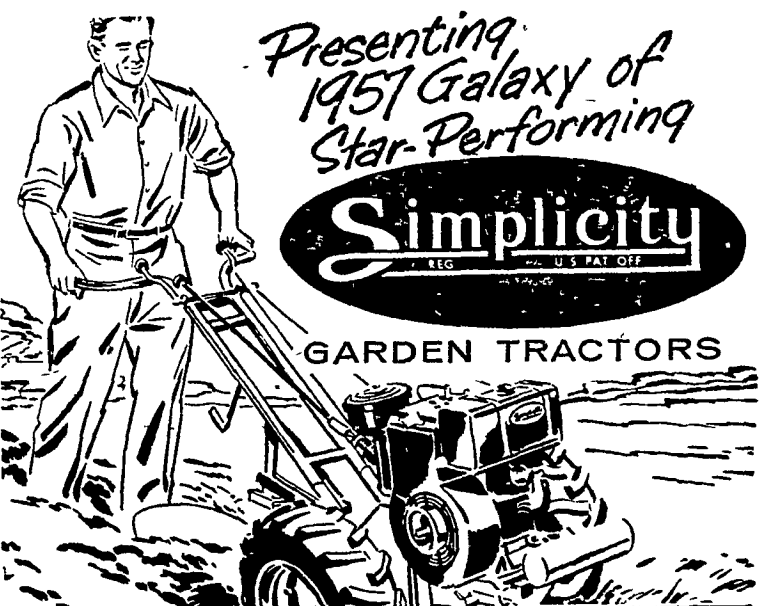
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