

(Continued from page 6)  
until lightly browned. Chill the pudding before serving. Six servings.

On a cool summer day when you have an urge to do some baking, make this Apricot Bread. This bread is made with lard because it helps the bread retain its moistness and lard also helps make bread tender and tempting.

**APRICOT BREAD**

- 4 cups sifted enriched flour
- 2 teaspoons soda
- 1 pound dried apricots
- 2 cups water
- 2 cups sugar
- 3/4 cup lard
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1 teaspoon salt
- 2 eggs, beaten

Sift flour with soda. Cut apricots in small pieces. Cook apricots, water, sugar, lard, spices and salt for five minutes. Cool. Add eggs and sifted dry ingredients to cooled mixture. Pour into two greased 5 by 9-inch loaf

pans and bake in moderate oven 350 degrees for one hour. Yield: 2 loaves.

**SPECIAL SPREADS FOR BREADS**

Many times a meal seems to need just a little more interest and zip. Zip comes naturally with a special spread for bread.

Seasoned butters satisfy without additional fillings. Of course they can also be paired with a compatible filling to give a sandwich added zip.

For tasty butter to "butter-up" breads, try:

1. Lemon Herb Butter, made by combining one-half cup of butter, one-half teaspoon ground basil, one teaspoon minced parsley, and one tablespoon grated lemon rind.

2. Curry Butter is made by adding one-half teaspoon curry powder, one-fourth teaspoon salt and a few drops of onion juice to one-fourth cup of butter.

3. Orange Butter, prepared by adding two teaspoons orange juice and three-fourth teaspoon grated orange rind to one-half cup of butter.

Spread these butters on specialty breads for a flavor treat.

Try these spreads for a sandwich:

1. Combine one-fourth cup butter, one tablespoon prepared horseradish, and one-eighth teaspoon salt — it's good with beef.

2. Combine one-fourth cup mashed avocado, one-eighth teaspoon minced onion, and one teaspoon lemon juice. Couple with cheese, fish, or meat.

3. For a chicken sandwich, spread the bread with this mixture: One small package cream cheese, two tablespoons soft butter, one-half teaspoon onion juice, two teaspoons cream, one-fourth teaspoon dry mustard, and one-half teaspoon celery salt.

If you shake your head at pre-

paring the onion juice called for in some of these butters and spreads, shred the onion. Use the finest shredder you have — very finely shredded onion works as well as onion juice and is much easier to prepare.

No matter how tight the food budget, a housewife is spending wisely when she sees that the recommended amounts of milk for health are used every day. The milk and cheese used in a recipe, such as cheese souffle, can take the place of the liquid milk called for per person. On the basis of calcium provided, 1 1/2 ounces of Cheddar cheese equals 1/2 pint of milk.

**CHEESE SOUFFLE**

- 2 1/2 cups milk
- 1 and 1/2 cups fine dry bread crumbs
- 1 1/2 tablespoons butter
- 3/4 pound Cheddar cheese
- 1/4 teaspoon paprika
- 1 teaspoon salt
- 6 eggs

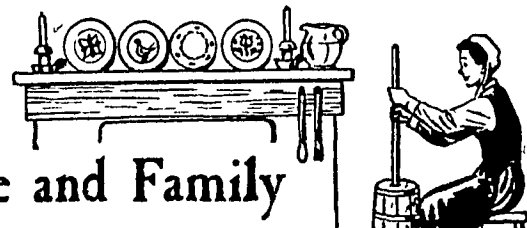
Heat the milk, bread crumbs and butter in a double boiler. Add the grated cheese to the hot mixture and stir until the cheese has melted. Add salt and paprika. Beat egg yolks thoroughly and add cheese mixture. Beat egg whites until stiff, then fold them into the hot mixture. Pour into a greased baking dish set in a pan of hot water. Bake in a moderate oven, 300 degrees, for one hour or until set and lightly browned on top. Serves eight or ten.

Luncheon menu suggestion: Cheese souffle, frozen peas, tossed green salad, French bread that has been buttered and heated, and fresh raspberries on ice cream.

**PICKLED PEACHES**

Peaches from the largest crop in 10 years will be coming to markets the country over in July, the U. S. Department of Agriculture says. Time now for homemakers to start collecting recipes to take advantage of the abundance. Pickled peaches are popular, especially as a relish,

**For the Farm Wife and Family**



and easy to put up at home. U. S. Department of Agriculture directions for making six pints call for:

- Eight pounds of small or medium - sized peaches without blemish, ripe but firm enough to hold their shape in cooking.
- 2 tablespoons whole cloves
- 8 2-inch pieces stick cinnamon
- 2 pounds sugar
- 1 quart vinegar

First make the sirup mixture by cooking together sugar, vinegar and spices for 10 minutes. (Have spices tied loosely in a clean, thin, white cloth so that they can be removed easily later. Save out enough cloves to place two in each peach is desired.) Wash and pare the peaches, stick cloves in each, add to the sirup and cook slowly until tender but not broken. Let stand overnight. Next morning remove bag of spices. Drain sirup from peaches. Boil rapidly until thickened. Pack peaches in clean, hot, sterile jars. Pour hot sirup over peaches, filling jars to top. Seal tightly. Keep in a cool place several weeks before serving to blend flavor.

One of easiest of all stews to prepare is made with hamburger. It's said that hamburger stew is easy to prepare because it was developed by cowboys, who while roaming the Western ranges, didn't travel with a great deal of cooking equipment. For their stew, they simply combined all of the ingredients in a big pot and let them simmer away over a campfire. You'll agree that the cowboys turned out a delicious dish once you've tasted this stew:

- HAMBURGER STEW**
- 1 and 1/2 pounds ground beef
- 3 medium potatoes, pared and diced

- 2 small onions, chopped
- 2 cups milk
- 2 teaspoons salt
- 1/2 teaspoon pepper

Combine ingredients and bake in a covered three-quart casserole at 325 degrees about 1 and 1/2 hours. Remove cover last half hour of cooking. Four servings.

**SUMMERTIME BACON TREAT**

Spark a summer supper menu with crisp fried bacon and glazed fresh pineapple as the main course. This savory combination is attractive as well as good eating for a quick Summer supper. Pan-fry the meat and glaze the pineapple in the drippings. Make it as follows:

**BACON AND PINEAPPLE FINGERS**

- 1 pound bacon
- 1 small fresh pineapple, pared
- 4 teaspoons sugar

Place separated bacon slices on a rack in a baking pan and bake in a 400 degree oven 10 minutes or until browned. Drain slices on

(Continued on page 8)

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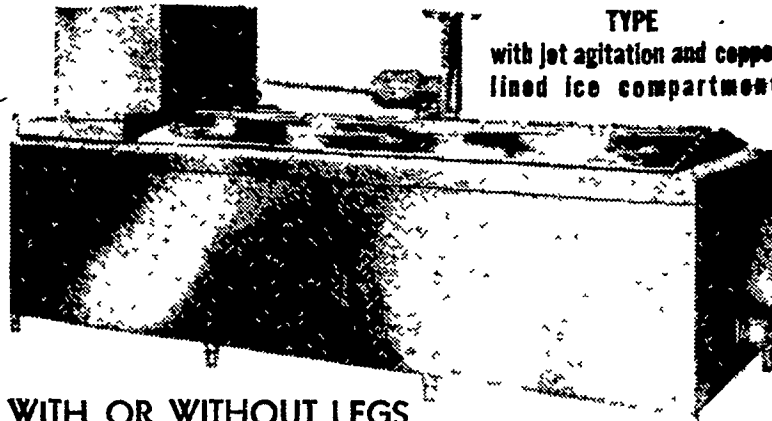
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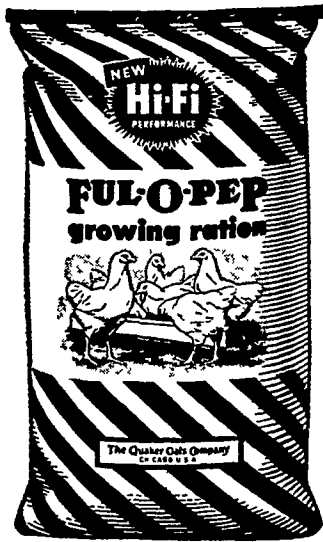
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