

For Farm

Women . . .

(Continued from page 9)

dish. Sprinkle with half the cheese and cover with the rest of the bread.

Beat eggs, milk and seasonings, pour over bread and cheese, and cover with rest of cheese.

Set baking dish in a pan of hot water and bake at 350 degrees about 40 minutes or until custard is set and bread is puffy.

You might serve this with lima beans or peas, beets, green salad, fruit cobbler.

CHEESE FONDUE

1½ cups milk
1½ cups soft breadcrumbs
1 cup chopped or grated cheese
1 tablespoon butter or margarine

½ teaspoon salt
3 eggs, separated
Scald milk. Add crumbs, cheese, butter or margarine, and salt.

Beat egg yolks, add milk mixture. Beat egg whites until stiff but not dry, fold into mixture.

Pour into greased baking dish. Bake at 350 degrees 30 minutes or until set.

Serve at once with baked squash, a green vegetable, apple-celery salad with nuts, and cookies.

CHEESE RABBIT (RAREBIT)

3 tablespoons butter or margarine
3 tablespoons flour
1 tablespoon finely chopped onion

¼ teaspoon salt
¼ teaspoon powdered dry mustard

Paprika, if desired
1½ cups milk
½ pound cheese, ground or grated (1½ cups)

1 egg, beaten
Melt butter or margarine and blend in flour, onion, and seasonings. Add milk slowly. Cook over low heat until thickened.

stirring constantly. Remove from heat and add cheese.

Pour a little of the sauce into the beaten egg, then pour all back into the sauce. Stir and cook two or three longers, until cheese is melted. Serve on toast or crackers.

Here is something for the sandwich season coming up:

COTTAGE CHEESE-PICKLE-PEANUT SANDWICH

¾ cup cottage cheese
¼ cup peanut butter, coarse grind

¼ cup diced dill or sweet pickles
8 slices bread
2 tablespoons milk
¼ teaspoon salt

1 egg, beaten
Cooking fat or oil
Combine cottage cheese, peanut butter, and chopped pickles. Spread the mixture generously on four bread slices and cover with the other four slices.

Add milk and salt to the beaten egg and mix thoroughly.

Dip both sides of sandwiches quickly into the egg mixture. Do not soak the bread. Brown on both sides in hot fat over moderate heat.

A cottage cheese dessert:

MELODY PIE

Lemon Pastry Shell
1 cup sifted flour
¼ teaspoon salt
¼ cup shortening

½ teaspoon grated lemon rind
1½ tablespoons lemon juice
1 tablespoon ice water
2 teaspoons beaten egg yolk

Sift together flour, salt, cut in shortening and lemon rind. Beat together lemon juice, water, and egg yolk. Stir lightly into flour mixture. Form into ball, wrap in waxed paper and chill. Roll out dough and line 9-inch pie plate. Prick well; bake 10 to 15 minutes in moderately hot oven (425 degrees).

Filling — Line shell with one pint creamed cottage cheese, mixed with one tablespoon grated lemon rind. Fill with #2½ can fruit cocktail, chilled and drained. Garnish with mint. Serves 8.

High Quality Hay in Calf Rations Emphasized in PSU Feeding Trials

The importance of high quality hay, preferably legume, in the rations of young dairy calves is re-emphasized in results of feeding trials conducted by E. M. Kessler at the Agricultural Experiment Station, Pennsylvania State University.

Calves in these trials were fed commercial milk replacer, Penn State formula, a variety of starter mixtures and hay, from six days to 16 weeks of age. Colostrum and herd milk were not fed after 10

days of age.

A simple starter mixture of cracked corn, wheat bran, ground oats, soybean oilmeal, minerals and salt proved equally good as a more elaborate mixture to which dehydrated alfalfa, cane molasses and dried skim milk were added. The calves were limited in allowance of milk replacer but were given all of the starter that they would eat until a consumption of five pounds daily was reached.

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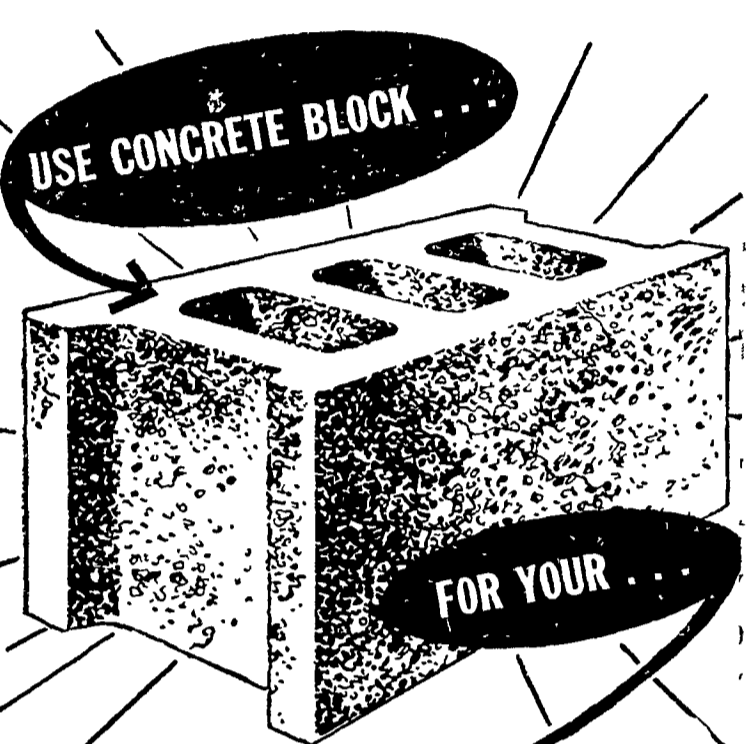
quality was supplied, calves fed 24 per cent protein starter grew the fastest. When alfalfa hay of excellent quality was fed, starters having approximate protein contents of 15 to 17 per cent gave better results than the higher protein mixture.

Nine groups of eight calves each were used in the trials, all calves in each group receiving the same rations. Results in all cases were in the form of averages.

The calves, obtained from farms and institutional herds, weighed between 85 and 115 pounds when put on test. Average gains over initial weights ranged from about 150 up to 175 pounds.

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