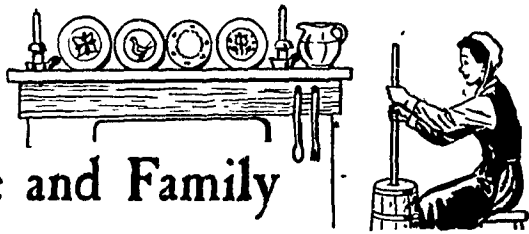


## For the Farm Wife and Family



### (Continued from page nine) FRENCH FRIED CHEESE SANDWICH

- 8 slices bread
- 1/4 cup mustard relish
- 8 slices Munster cheese
- 1/4 cup butter
- 2 eggs beaten
- 1/3 cup milk
- 1/4 teaspoon salt

Spread four slices bread with mustard relish. Place two slices of cheese on top. Top with remaining bread. Melt butter in skillet. Combine remaining ingredients. Dip sandwiches into egg mixture turning to coat both sides. Brown both sides of sandwiches in hot butter. Yield 4 sandwiches.

### APRICOT PUREE AND WHIPPED CREAM TOPPED SPONGE CAKE

- 1 8 1/2 oz package of Angel Food Mix
- 1/2 pint heavy cream
- 2 tablespoons confectioners' sugar
- 1 4 3/4 oz jar of apricot and apple puree

Prepare Angel Roll as directed on package. Whip cream with sugar. Fold in puree. When cake

is cooled spread most of the whipped cream mixture over cake to 1" of edge. Roll cake loosely making 1 1/2 turns. Decorate top of cake with remaining whipped cream.

A nice snack for outdoors would be these Peanut Crunchies or Marshmallow-Cornflakes Drops. Served with something cold to drink you'll find this snack just the thing on a hot afternoon or evening.

These easy goodies can be made up any time of day, whenever the inspiration moves you. They take just moments to make and can be kept on hand just like cookies.

#### PEANUT CRUNCHIES

- 1/2 cup butter
- 1/2 cup chunk style peanut butter
- 32 marshmallows (1/2 pound)
- 2 squares unsweetened chocolate
- 3 cups crisp sugar coated corn cereal

Place butter, peanut butter, marshmallows and chocolate in a saucepan. Cook and stir over low heat until the ingredients are melted and well blended. Add cereal and mix well. Pack into buttered 8-inch square pan and let stand until set. Cut into bars when cool. Makes 28 bars.

#### MARSHMALLOW-CORN-FLAKE DROPS

- 32 marshmallows (1/2 pound)
- 1/4 cup butter
- 3 cups cornflakes

Melt marshmallows and butter in saucepan over low heat. Stir constantly. Remove from heat and add cornflakes. Mix well. Moisten hands with cold water and form mixture into small balls. Place on waxed paper-covered cookie sheet and let stand until firm. Makes about two dozen pieces.

Potato salad is always a favorite for outdoor eating. Try the cooked dressing that gives this potato salad its own special flavor.

#### POTATO SALAD

- 4 medium-sized potatoes
- 4 cup hot cooked salad dressing (see recipe below)
- 1 to 2 tablespoon finely chopped

scallions or onions  
1 teaspoon salt  
2 tablespoon chopped green pepper  
1/2 cup finely cut celery  
1/4 cup diced cucumber  
2 hard cooked eggs, chopped  
Cook potatoes whole in the skins, peel, and dice. Or pare, dice, and cook them in a small amount of boiling salted water until tender. Drain.

Pour hot dressing over hot potatoes. Add scallions or onions and salt and mix carefully. Let cool for 10 to 15 minutes.

Mix in the rest of the ingredients. Chill for 3 or 4 hours before serving. Makes about 1 quart.

Variation: Cold salad dressings may be used instead of the 1/4 cup hot cooked dressing. Use 1/2 cup mayonnaise or thick salad dressing and blend in 1/2 teaspoon prepared mustard. Or use 1/4 cup mayonnaise or thick dressing and 1/4 cup mayonnaise or other thick dressing and 1/4 cup french dressing. A quarter of a cup of chopped pickle makes a good addition to this salad.

#### COOKED SALAD DRESSING

- 2 tablespoon flour
- 1 tablespoon sugar
- 1 teaspoon powdered dry mustard
- 1 teaspoon salt
- Dash of cayenne
- 1 cup milk
- 1 egg, slightly beaten
- 1/2 cup vinegar or lemon juice
- 1 tablespoon butter or margarine

Mix flour, sugar, mustard, salt, and cayenne in the top of a double boiler. Gradually stir in the milk.

Cook over boiling water, stirring constantly, until the mixture starts to thicken. Cover and cook for 10 minutes, stirring occasionally.

Stir a little of the mixture into the egg, add to the rest of the mixture, and cook over boiling water for 3 minutes, stirring constantly. Add the butter or margarine.

Remove from heat and slowly blend in the vinegar or lemon juice.

Makes about 1 1/2 cups. Note: If salad dressing is not used when hot, cover and store in refrigerator.

Peanut butter sauce with meat balls is a new way to use these favorites, ground beef and peanut butter. You and every other health-conscious homemaker will welcome this recipe for a nutritious, low cost casserole.

The meat ball-riced oven dish is economical but you'd never suspect, because the flavor makes it something special. The casserole

may be put together early in the day, ready for baking at suppertime.

With this casserole you might like to serve buttered green beans, mixed green salad, lemon refrigerator dessert.

#### CASSEROLE OF MEAT BALLS WITH PEANUT BUTTER SAUCE

- 1 cup uncooked white rice
- 2 teaspoons salt
- 3 cups water
- 1 cup cooked, seasoned green peas, drained
- One slice white bread
- 1/2 cup milk
- 1 pound ground beef
- 1/4 teaspoon chili powder
- 1 can condensed cream of celery soup
- 1/2 cup creamy peanut butter
- 1/4 teaspoon Tabasco sauce
- 2 teaspoons instant minced onion

Paprika, if desired. Put the rice, one teaspoon of the salt and two cups of the water in a 2 quart saucepan. Bring to a vigorous boil. Turn the heat down. Cover with a lid. Simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes. Gently stir in the peas.

While the rice cooks, tear the bread into small pieces. Add the milk. Stir to mash the bread. Stir in the ground beef, one teaspoon of the salt and chili powder. Mix well. Form into 17 or 18 small meat balls about the size of a walnut. Place in a skillet in a small amount of fat. Cook on all sides until browned and cooked through. Place over the rice-pea mixture.

Place the cream of celery soup in the skillet. Stir in the remaining one cup water, peanut butter, Tabasco sauce and onion. Mix well. Pour over the meat balls. Sprinkle with paprika, if desired. Bake in a 400 degree oven 30 minutes or until top begins to brown and the mixture is heated through.

If desired, make the casserole early in the day and store, covered, in the refrigerator. Allow the dish to come to room temperature before baking. This recipe makes 6 generous servings.

#### HAM 'N PINEAPPLE CASSEROLE

- 1/4 cup diced green pepper
- 2 tablespoons grated onion
- 1/2 cup water
- 1 tablespoon prepared mustard
- 1/2 teaspoon salt
- 2 cups cooked white rice
- 1 1/2 cups diced cooked ham

1/4 cup milk  
6 pineapple slices  
Melted butter or margarine  
Cook green pepper and onion in water until tender. Stir in mustard, salt, rice, ham and milk. Simmer, stirring, until most of milk is absorbed. Pour into a greased shallow dish. Arrange pineapple slices over the top. Pour on some melted butter or margarine. Broil until pineapple slices are hot and browned. 6 servings.

#### NEW PROCESS FOR JELLY--

A new process for making jelly with fruit juice concentrates, instead of unconcentrated fruit juices, has been developed by US Department of Agriculture researchers.

The standard method of producing commercial jelly is much like home jelly-making on a grand scale. Fruit juice, sugar, and other ingredients are cooked until enough moisture has evaporated to ensure a proper gel.

In the new procedure, hot sugar syrup is held in one tank, a cold pectin solution in a second tank, and the concentrated juice is held in a third, with added flavor essence and fruit acids if they are needed. Measured amounts of the three solutions are pumped together through a mixing pipe, where the jelly is heated to pasteurizing temperature and filled into glasses.

As the new process is a continuous operation it offers production economies to manufacturers.

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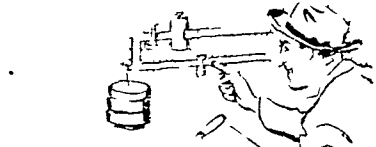
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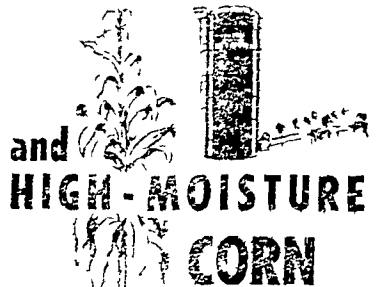
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