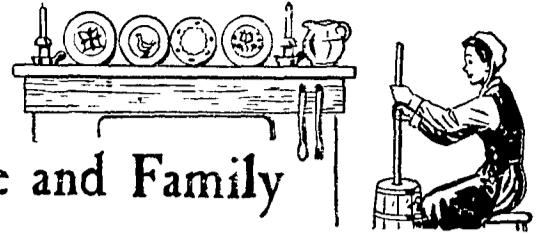




ICE CREAM PIE is usually considered too much of a chore to make at home. A few years ago this was true. But with the advent of the home freezer that can get

temperatures down to zero, and with modern ice cream pre-mixes, it is a cinch to make. The recipe is in the accompanying article.

For the Farm Wife and Family



Apples and pork just naturally go together. This Cinnamon Apple Salad is as tasty as well as an eye appealing accompaniment to any pork roast.

CINNAMON APPLE SALAD

- 6 apples
- 1/2 cup red cinnamon candies
- 1/4 cup sugar
- 2 cups water
- 2 tablespoons broken nuts
- 10 dates, pitted and chopped
- 1/2 cup diced pineapple
- 1/4 cup salad dressing

Pare and core apples. Cook candies and sugar in water until dissolved, add whole apples and cook slowly till transparent but not soft. Chill.

Combine remaining ingredients stuff apples with this mixture. Serve on lettuce. Makes six servings.

- 1 cup chopped pared apples
- 1 cup chopped celery
- 1/2 cup chopped California walnuts

Dissolve gelatin in one cup hot water. Add cinnamon candies to one-half cup boiling water, stir to dissolve. Add enough water to make one cup liquid. Add to dissolved gelatin. Cool until partially set. Add remaining ingredients.

Pour into six individual molds, chill until firm. Serve on crisp lettuce.

FROZEN PORK

U S Department of Agriculture scientists are aware of this problem and are studying the chemical reactions between air and pork fat that bring about unpleasant changes in its flavor and odor. They hope that better und-

CELERY-APPLE SALAD

- 1 package cherry - flavored gelatin
- 1 cup hot water
- 1/4 cup red cinnamon candies
- 1/2 cup boiling water

CRANBERRY NUT BREAD

- 2 cups sifted flour
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder

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Hanover WHVR 1:00 P. M.

For Farm Women . . .
(Continued from page eight)
ering once more Sprinkle buttered crumbs over top of sauce. Bake in moderate oven (350 degrees) about 20 minutes. Makes four servings

ORANGE COTTAGE CHEESE SALAD

- 2 packages orange gelatin
- 3 1/2 cups water
- 2 oranges, peeled and sliced
- 1 1/2 cups cottage cheese
- Mayonnaise
- Water cress

Dissolve gelatin in two cups boiling water. Add one and one-half cups cold water. Place in refrigerator until slightly jelled. Beat with rotary egg beater or electric mixer until foamy. Add cottage cheese and mix well. Pour into ring mold that has been brushed with vegetable oil. Chill well. Unmold on chop plate, garnish with orange slices and watercress. Serve with mayonnaise.

So much for our recipes for today. We want to wish you all a very Happy Easter. Be back next week with more recipes.

FROZEN FRUIT SALAD

- No. 2 1/2 can fruit cocktail
- No. 1 can pineapple
- 1 egg
- 1 tablespoon flour
- 1 tablespoon butter
- 1/4 teaspoon salt
- 1 tablespoon lemon juice
- 1 tablespoon sugar
- 1/4 cup cream or powdered milk (whipped with one tablespoon lemon juice, one tablespoon sugar and one-fourth cup water.)

Drain pineapple and fruit cocktail. Measure pineapple juice and cocktail juice to make one and one-half cups. Melt butter in saucepan. Add flour. Stir until smooth. Add juice to beaten egg. Stir into flour and butter mixture. Cook until thick (about 4 minutes). Add tablespoon lemon juice. Cool. Fold in stiffly beaten cream or powdered milk. Mix lightly with fruits. Pour in refrigerator tray with divisions. The squares of salad are easy to serve.

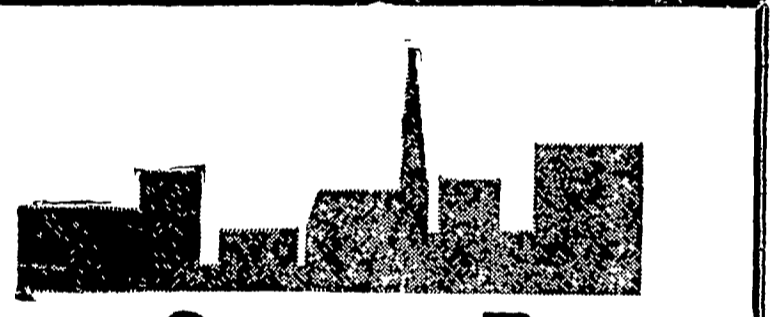


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