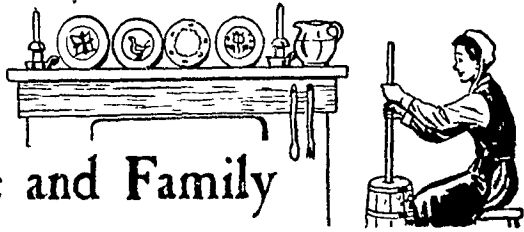


For the Farm Wife and Family



(Continued from page nine)
rice and fried noodles

CHICKEN PIE WITH DROP BISCUITS

- 1/2 cup butter or margarine
- 1 cup finely chopped celery
- 3/4 cup sliced mushrooms
- 1/2 cup enriched flour
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup milk
- 1 1/2 cups chicken broth
- 2 cups coarsely chopped cooked chicken

Drop Biscuits

2 cups sifted enriched flour
1 tablespoon baking powder
1 teaspoon salt
1/4 cup shortening
1/4 cup to one cup milk

Melt butter or margarine in large saucepan. Add celery and mushrooms and cook slowly about 5 minutes. Stir in flour, salt and pepper. Add milk and chicken broth gradually stirring constantly and cook until sauce is thickened. Stir in chicken. Pour mixture into greased 2 quart casserole. Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add milk to make a drop batter. Drop by spoonfuls on top of hot chicken mixture. Bake in hot oven (425 degrees) about 30 minutes.

This recipe does not use any meat but it is an economical and hearty main dish for these chilly fall days.

LEMON FILLING

- 1/2 cup sugar
 - 2 tablespoons cornstarch
 - 1/2 cup cold water
 - 2 teaspoons grated lemon peel
 - 1 beaten egg yolk
 - 3 tablespoons lemon juice
 - 1 tablespoon butter or margarine
- Mix sugar and cornstarch; blend in cold water. Add lemon peel, cook and stir over low heat till thick and clear. Combine egg yolk, lemon juice and butter or margarine, slowly stir in hot mixture. Cook and stir 2 minutes. Cool.

FRESH LEMON ICING

- 1 1/2 cups sugar
 - 1/2 teaspoon salt
 - 1/4 teaspoon cream of tartar
 - 1 teaspoon grated lemon peel
 - 3 tablespoons fresh lemon juice
 - 2 egg whites
 - 2 tablespoons water
- Place ingredients in top of double boiler. Beat constantly over hot water with rotary beater until icing will hold in peaks.

A few drops of lemon juice sprinkled on dried fruit before working fruit through a grinder prevents grinder from clogging. A tablespoon of lemon juice in the water when you cook cabbage eliminates strong cooking odor. Same thing applies to a little lemon juice sprinkled over frying.

APRICOT PUFFS

- 1/2 recipe Basic Beaten Batter
- 12 cooked dried apricot halves
- Confectioners' sugar icing

1/2 cup chopped shredded coconut

When basic beaten batter is light, stir down. Drop by spoonfuls into greased muffin pans. Press an apricot half into top of each. Let rise until doubled. Bake in moderate oven (375°) 20 to 25 minutes. Brush with thin confectioners' sugar icing and sprinkle with coconut. Makes about 12 three-inch puffs.

MACARONI SOUFFLE WITH CREOLE SAUCE

- 6 ounces elbow macaroni
 - 1/2 cup butter or margarine
 - 1/2 cup enriched flour
 - 1 1/2 teaspoons salt
 - 2 cups milk
 - 3 eggs, separated
 - 3 1/2 cups cooked tomatoes
 - 1/2 cup chopped onion
 - 1/4 cup chopped green pepper
 - 2 tablespoons vinegar
 - 1/2 teaspoon salt
 - 1/8 teaspoon pepper
 - 1 tablespoon sugar
 - 1 tablespoon enriched flour
- Add one tablespoon salt and macaroni to our and one-half cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 5 minutes. Meanwhile, melt butter or margarine in top of double boiler. Stir in flour and add milk and cook over direct heat until thickened, stirring constantly. Add about one-fourth cup hot mixture to beaten egg yolks. Then blend egg yolks into cooked mixture and cook over boiling water about 5 minutes. Rinse macaroni with warm water and drain well. Beat egg whites until stiff and glossy. Add sauce to macaroni and mix thoroughly. Fold egg whites into macaroni mixture. Turn into lightly greased 8-inch square pan. Bake in moderate oven (350 degrees) about 40 minutes. Serve hot with Creole Sauce. For sauce, combine tomatoes, onion, green pepper, vinegar, salt and pepper. Mix sugar and flour and stir into tomato mixture. Simmer about 30 minutes stirring occasionally. Makes 6 servings.

Society No. 6 Meets In Amos Brandt Home

Farm Women's Society No. 6 met in the home of Mrs. Amos Brandt, Falmouth, Oct. 4, with election of officers for the coming year.

Mrs. Clayton Frey was elected 1959 president, Mrs. Charles Nisley, recording secretary, Mrs. Elvin Kiener, corresponding secretary, and Mrs. Samuel Myer, Treasurer.

Donations of \$65 were voted by the club. The Society will serve dinner at Wyeth Lab, Nov. 5.

A food auction was featured during the meeting. Mrs. J. R. Brown also gave a show of colored slides.

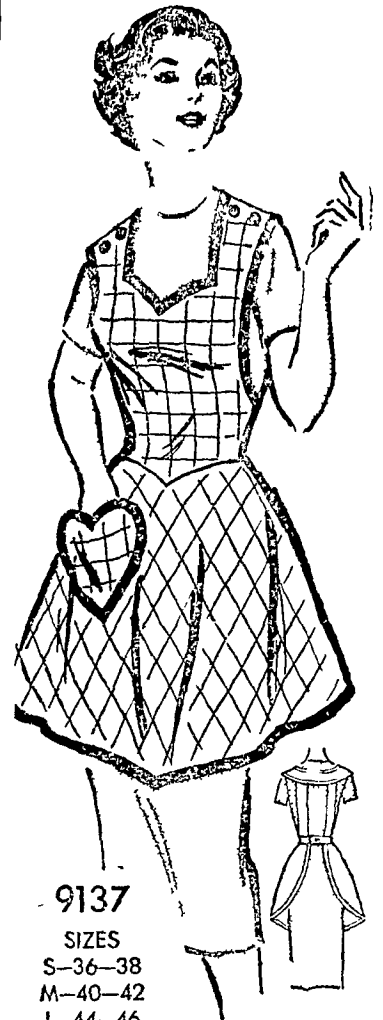
Hostesses were Mrs. Amos Brandt, Mrs. Ira Hessey, Mrs. Joseph Griener and Mrs. Fred Dupler.

HONEY-APRICOT LOAF

- 3 cups sifted enriched flour
 - 4 teaspoons baking powder
 - 1 1/2 teaspoons salt
 - 1 cup finely cut dried apricots
 - 1/2 cup chopped pecans
 - 2 eggs, beaten
 - 1 cup milk
 - 1/2 cup honey
 - 1/3 cup melted shortening
- Sift together flour, baking powder and salt. Stir in apricots and pecans. Combine eggs, milk, honey and shortening. Add liquid mixture to flour mixture, stirring until flour is well moistened. Turn into greased loaf pan, 2 3/4 x 5 1/4 x 9 1/2 inches. Bake in moderate oven (350°) about one hour and five minutes. Makes one loaf.
- For a tasty addition to your breakfast menus how about some Raisin Bran Muffins. Easy to make, we're sure your family will go for them in a big way.

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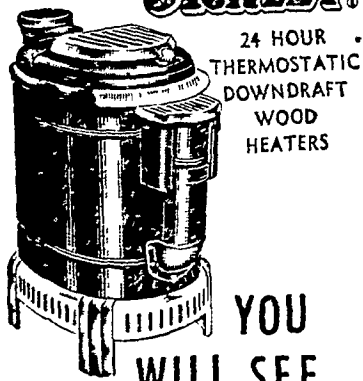
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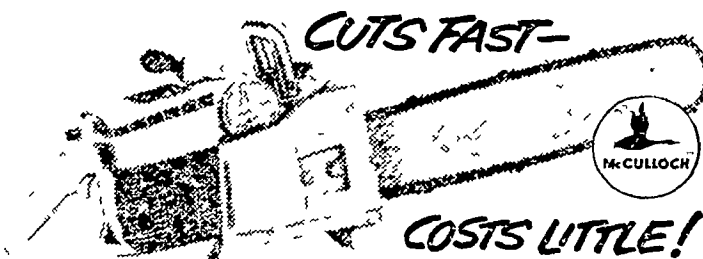
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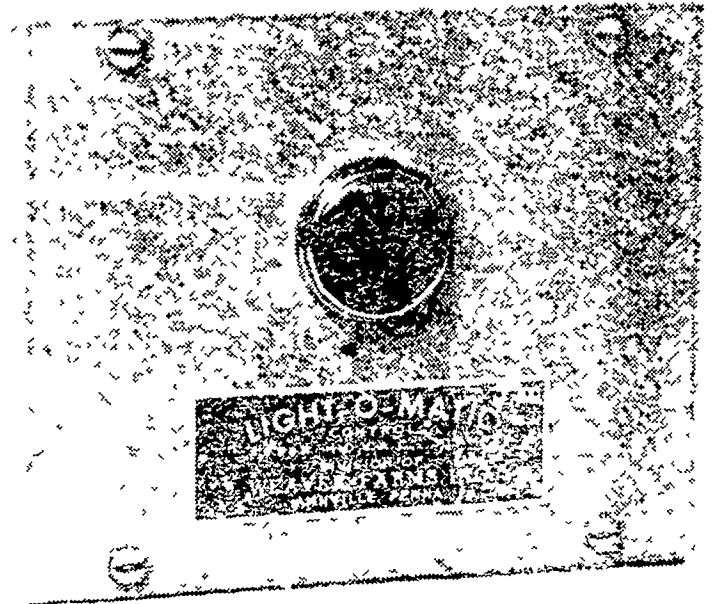
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