

For Farm

Women . . .

(Continued from page eight)

tes Brown the beef in a skillet. Cook until beef is done. Add rice, onion, salt, pepper, celery salt and ½ cup water. Cook slowly, stirring, until the liquid is absorbed. Stir in the tomato sauce. Pack into crust.

Cut the cheese into thin strips. Place across the top in a lattice design. Bake in a preheated 325 degree oven about 30 minutes or until cheese melts and meat and rice are hot. Cut into wedges to serve. Serve with tomato sauce or mushroom sauce if desired. This recipe makes 6 generous servings.

Ground beef also has the leading role in this recipe for Beef Mushroom Toast Witches. These sandwiches would make a wonderful snack for any party.

BEEF-MUSHROOM TOAST WITCHES

- 1 pound ground beef
- 1 tablespoon grated onion
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 can (4 ounces) mushroom pieces drained
- 10 slices Vienna bread

Toast bread slices on one side. Butter untoasted side. Combine ground beef, onion, salt, pepper and mushrooms. Spread beef-mushroom mixture about ¼ inch thick over untoasted side of bread slices. Dot with butter. Place under broiler about 3 inches from the heat and broil until browned, 8 to 10 minutes. Makes about 10 sandwiches.

Another sandwich snack —

BOLOGNA-TOMATO SANDWICHES

- 8 slices bologna (about 4 inches in diameter)
 - 8 slices bread
 - Butter or margarine
 - 8 slices tomato, cut ¼ inch thick
 - ½ cup Parmesan cheese
 - ½ cup salad dressing
- Toast bread on one side. Butter untoasted side. Score the edges of bologna slices and place on buttered side of bread. Top with tomato slices. Mix together Parmesan cheese and salad dressing. Spread cheese mixture on sandwiches, using about 1 tablespoon for each. Broil about 3 inches from the heat until cheese is lightly browned, and bubbly, 2 to 3 minutes. Makes 6 sandwiches.

Have some left-over lamb on hand, Try this Lamb Quickie.

LAMB QUICKIE

- 6 slices or 2 to 3 cups cubed, cooked lamb
 - 1 can (10¼ ounces) condensed onion soup
 - ½ teaspoon celery seed
 - ¼ cup prepared chili sauce
- Mix onion soup, celery seed, and chili sauce in frying-pan. Add lamb. Cover tightly and simmer until thoroughly heated, about 10 minutes. Yield. 4 to 6 servings.

EXTRA COLD EGGS

If you take eggs from your refrigerator and leave them out in the kitchen long enough to warm up to room temperature, they begin losing their good flavor. To prevent this flavor loss,

eggs should not be exposed to room temperature any more than necessary. Bring eggs from store to home refrigerator as quickly as possible. Put them in the part of the refrigerator where they will keep coldest without freezing. Take out eggs as needed and leave the rest in the refrigerator.

Laboratory experiments have proved that newly-laid eggs refrigerated for 13 weeks and then soft-cooked had as good flavor as Grade-A eggs. Eggs refrigerated for 25 weeks still gave Grade-A flavor to baked custards and angelfood cakes.

In these special egg-flavor tests eggs were stored under carefully controlled conditions. Most homemakers, of course, don't want to keep eggs this long. However, tests show that prompt, continuous refrigeration is necessary to hold the fresh flavor of eggs.

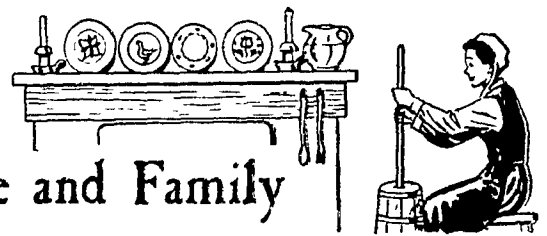
DRYING BLANKETS IN AUTOMATIC DRYERS

Wool or wool-blend blankets may be successfully dried in an automatic dryer if certain precautions are taken.

Place 5 or 6 large dry bath towels in the dryer and preheat, using high heat setting. Arrange the hot towels throughout the blanket, from which excess water has been squeezed, then place the blanket in the dryer for 15 to 19 minutes at high heat. A high temperature is recommended, as it reduces the time required for tumbling or agitation — a cause of shrinkage of blankets. The hot towels absorb the moisture and serve as a buffer.

While the blanket is still damp, remove it, stretch with the aid of another person, and brush to raise the nap. A stiff nylon hair brush, or a pet brush with steel

For the Farm Wife and Family



bristles set in rubber, is recommended. To complete the drying, hang the blanket over a rack or clothes line. Steam press the satin (with the thermostat correctly set) or press with a medium iron and press cloth.

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