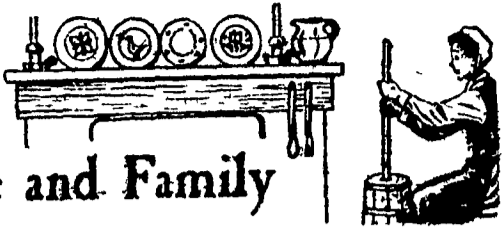


## For the Farm Wife and Family



THE NEW HOT ketchup is the base of the sauce for those sliced turkey sandwiches. A few minutes under the broiler heats the sauce and coaxes out the spicy flavor. A garnish of onion rings adds a crisp note. The same sauce can be used over pork, beef or seafood.



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1 teaspoon Worcestershire sauce  
Dash of Tabasco sauce  
1 cup finely chopped cooked ham  
6 tablespoons butter or margarine  
1 1/4 cups milk  
1/2 pound American cheese, grated  
Cut the squash in half lengthwise. This makes boat-shaped halves. Scoop out the seeds. Place skin side down in a large pan. Add water to come half way up the sides of the squash.

Do not cover the squash with water. Bring the water to a boil. Cover and simmer about 25 to 30 minutes if the squash is very small and tender, longer if skins are hard and tough. Cook until the squash is tender. The skin of some squash will also cook tender and may be eaten.

Remove the squash. Drain. Place in a baking pan. Rub butter or margarine around the edges and over the inside of the squash.

While the squash cooks, put the rice, salt, and 1 1/2 cups of water in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat down low. Cover with a lid. Simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes.

Stir the 1/2 cup water into the rice. Add the onion, Worcestershire sauce, Tabasco sauce and ham. Pack into the squash.

Just before baking, place one tablespoon butter or margarine over the rice in each squash. Bake in a preheated 350 degree oven 15 to 20 minutes or until hot through.

Serve with your favorite cheese sauce. An easy cheese sauce may be made by heating 1 1/4 cups milk and 1/2 pound American cheese over hot water until the cheese melts. Add milk if a thinner sauce is desired. This recipe makes six to eight servings depending on the number of squash used.

### ★ Hot Tomato nutrition.

This yellow vegetable, acorn squash, is easily prepared and a wonderful way to make a main dish using those last bits of baked ham.

**Ham and Vegetable Boats**  
3-4 small acorn squash  
3/4 cup uncooked white rice  
1 teaspoon salt  
1 1/2 cups water  
1 teaspoon instant minced onion

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## Society Six Elects Delegates

Mrs. C. R. Frey, Mrs. Elmer Brill and Mrs. Lloyd Ser were elected as delegates of Farm Women's Society to the State Convention at Harrisburg next week in club's January meeting at the home of Mrs. Martin Holsburg Saturday.

## Society 10 Meets With Mrs. Lefever

Mrs. Abram Lefever, Lancaster, was hostess to Farm Women's Society No. 10 Saturday, with Mrs. John E. Long as guest speaker.

Mrs. F. P. Hodecker and Mrs. John Habecker were named as Society delegates to the state convention during the Farm Show next week in Harrisburg.

The next meeting will be Feb. 7 in the home of Mrs. Fred D. Augst, Rohers-town.

In Israel, cottage cheese is made from the milk powder in CARE's Food Crusade packages for needy families. The \$1 parcels can be subscribed through CARE, New York 16, N. Y.

Installation of 1959 officers with Mrs. Frey, president; Mrs. Amos Brandt, recording secretary; Mrs. Charles Kenner, corresponding secretary, and Samuel Myer, treasurer, conducted by Mrs. Martin Holsburg.

An auction was held, Mrs. Harry Saylor as auctioneer. Mrs. Mary Saylor gave a demonstration "Making Something of Nothing."

County convention report was given by Mrs. Lida Risser, Mrs. Eberly and Mrs. Myer.

Hostesses were: Mrs. Martin Hoffer, Mrs. Laura Saylor, Mrs. Irvin Holsburg and Mrs. Ada Shoop. The next meeting will be in Mrs. Martin Holsburg's home.

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