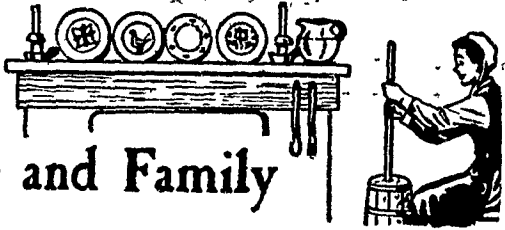


For the Farm Wife and Family



Homemaker's Best Friend

by Mrs. Richard C. Spence

The first cheese variety made in America was cottage cheese. Made in home kitchens for centuries all over Europe, this basic cheese variety appeared on the tables of all our earliest settlers, as a staple part of the diet.

Many people began each day with a meal of home-baked bread, cottage cheese and preserved fruits or jam. And throughout the day, cottage cheese and bread were the popular "snack" between meals. The making of cottage cheese ceased to be a home operation and became a great industry in the mid-nineteenth century.

Cottage cheese is known by many names in America. Belonging to the basic family are these: Schmierkase, Dutch, baker's pot, cup, hoop, bock, dry, creamy, pressed, popcorn, flake and home-made style.

By definition, cottage cheese is a "soft uncured cheese made from skim milk or finely reconstituted concentrated skim milk or non fat dry milk solids."

Its moisture content by government standard is not more than 80 per cent. Creamed cottage cheese is cottage cheese containing four per cent or more butterfat.

Whatever its style or texture, cottage cheese is an uncured variety of cheese, snowy-white, mild in flavor, high in milk nutrients and popularity.

Here we have a most elegant party dish starring cottage cheese—The Magic Ring Salad. The ring mold is surprisingly and delightfully filled with finely diced apple and celery plus delicate seasonings.

It makes a perfect flavor foil for shrimp, chicken or tuna salad.

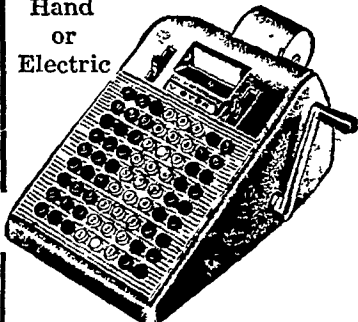
Magic Ring Salad

1 envelope unflavored gelatin
 ¼ cup cold water
 2 cups cottage cheese
 ½ cup dairy sour cream
 ¼ teaspoon salt
 1 tablespoon sugar
 ½ teaspoon grated lemon rind
 1 tablespoon lemon juice
 ½ cup finely diced unpeeled apple
 ¼ cup chopped pascal celery
 Salad greens
 Sprinkle gelatin over water to soften. Place over boiling water and stir until gelatin is dissolved. Remove from heat. Beat cheese with rotary beater until almost smooth.

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In addition to the meaty goodness of the franks this molded salad contains mustard and horseradish for zip and chopped sweet pickle for tartness.

Cottage cheese adds a note of texture interest. For a special decorative effect arrange a row of franks cut in pennywise slices in the bottom of the mold before the salad mixture is added. Unmold on a bed of crisp lettuce and serve with sliced red tomatoes and hot rolls.

Frank Molded Salad
 5 (½ pound) franks
 1 package lemon-flavored gelatin
 1 cup hot water
 2 cups (16 ounces) small curd cottage cheese
 1 tablespoon prepared horseradish
 1 tablespoon prepared mustard
 1 tablespoon salad dressing
 ¼ cup finely chopped sweet pickle
 Lettuce

Cut franks into pennywise slices. Dissolve gelatin in hot water. Mix in the franks and all the remaining ingredients except the lettuce.

Pour the mixture into an oiled one-quart mold. Chill until firm, at least three hrs. To serve, unmold on lettuce.

The next time you make potato salad try this refreshing new recipe version. It's a tempting combination of creamy cottage cheese, seasonings and potatoes.

Serve this Cottage Cheese-Potato Salad as a main menu feature of an outdoors luncheon or patio supper.

Cottage Cheese Potato Salad

6-8 potatoes
 1 medium onion, minced
 1 cup diced celery
 ½ cup diced cucumber
 1 medium green pepper, minced
 1 pint small curd cottage cheese
 ½ cup mayonnaise or salad dressing
 2 teaspoons salt
 ¼ teaspoon freshly ground black pepper
 Boil potatoes in salted wa-

ter until just tender and cut into cubes. Celery, cucumber and pepper. In small bowl combine cottage cheese, mayonnaise, salt and

Mix thoroughly with toes. Chill several hours before serving. Makes several servings.

Cottage cheese can be used for desserts, too. The recipe is a good example. **Low Calorie No-Bake Cheese**
 Serves 10
 2 envelopes unflavored gelatin
 ¼ cup sugar
 ¼ teaspoon salt
 2 egg yolks
 1 cup milk (skim)
 3 cups cottage cheese
 Ed or beaten in mixer
 4 tablespoons lemon juice
 1 tablespoon vanilla

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Chicken Chatter

from GREIDER LEGHORN FARMS, Inc.

Tips On Keeping Hens Laying in Hot Weather

1. Put lights on hens from midnight on. This allows them to eat early in the cool part of the evening. Be sure there is plenty of fresh feed available in hoppers early in the morning, even if it means filling the hoppers in the evening. I would not recommend lights on laying pullets at this time of year as it may affect production later on.

2. On yearling hens, if an all-mash program is being used, feed consumption can be increased by switching to an all-crumble or all-pellet program. Hens become lazy in hot weather and can eat less with less effort.

3. If you have a pen that gets exceptionally hot due to no insulation under the roof, try whitewashing the roof. Ordinarily the white wash will last through most of the hot weather, and you'll be surprised at the difference it'll make.

4. Fans really pay off. Use large capacity fans and mount them so they blow into the pen. A thermostat can be used to stop fans if weather suddenly gets too cool at night.

5. Check for lice and mites. Lice in hot weather can wreck a good flock of layers.

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