



For the Farm Wife and Family

ads and sandwiches should be chilled promptly after cooking and be refrigerated from the time they are cooked and prepared until served.

Also important is strict sanitation of hands, utensils and cutting board to avoid contamination.

Here are some recommendations for preparing these foods: Marinate with tart

salad dressing immediately after slicing or cutting such cooked salad foods as potatoes, or chicken or turkey.

Then refrigerate until other ingredients are added just before serving. Keep hard-cooked eggs separate and mix in just before serving.

Use as much pickle as desired. For sandwich fillings, add lemon juice, pickle or relish.

Farm Prices-Received Drop During August

HARRISBURG — Pennsylvania farm prices received in mid-August were down one per cent from mid-July.

The Crop Reporting Service of the Pennsylvania Department of Agriculture says that the decline was due principally to lower prices for cattle, hogs and lambs and seasonally lower prices for fruits and vegetables.

Oats and soybean prices were down, but corn, hay and wholesale milk prices gained.

Meat animals fell 11 points from the previous month on the 1910-14 base index as a result of lower prices received for all meat animals except sheep. Hogs averaging \$14.40 a hundredweight were at their lowest level since March 1956.

Crops also dropped 11 points because of seasonally lower prices for fruits and vegetables. Oats at 67 cents a bushel were the lowest since November 1955.

With the wholesale milk

price increasing seasonally to an average of \$4.80 per hundred pounds, and poultry and egg prices relatively unchanged, the livestock and livestock products index increased four points.

BUYING AN APPLIANCE

To get good value when buying a new appliance, make a list of desired features before shopping, suggests Miss Helen E. Bell, Penn State extension home management specialist. First, list the worthwhile features of the present appliance. Then, add those desired in a new one. Compare prices and features of different brands, and decide which features are most important. Buy an appliance with useful features, not ones that are merely trimmings.

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soda and salt. Place sugar and butter in a bowl of electric mixer. Run high speed until about 1 1/2 minutes. Melted chocolate and blend. Reduce speed and add evaporated lemon juice and vanilla until blended. Add the flour mixture and mix for two hours, then out on floured surface about 1/4 inch thick.

doughnut about 1/2 inch in diameter with a cutter. While cutting doughnuts heat salad oil in electric frypan to about 375 degrees F. Control at 400 degrees F. Temperature is reached. Doughnuts into hot oil with spatula or turner about 1 1/2 minutes on each side. Remove with fork and towel to drain.

Browned Butter or Chocolate Frosting about 2 1/2 dozen. Butter Frosting: 2 cups butter, 2 cups sifted confectioners sugar, 1 cup evaporated milk, 1/2 cup butter in small saucepan. Continue heating until bubbly. Remove from heat and stir in about a cup of the confectioners sugar and evaporated milk.

and remaining sugar and beat until smoothly blended.

Chocolate Frosting ... 1 package semi-sweet chocolate pieces (6 ozs.) 1/3 cup evaporated milk 1 cup confectioners sugar, sifted

Place chocolate and evaporated milk in top of a double boiler. Cook over hot (not boiling) water until chocolate is melted, stirring occasionally to blend.

Remove from heat, leaving over hot water while gradually adding confectioners sugar, stirring until smoothly blended.

Here is a dessert perfectly designed for hot summer eating and as delightfully toothsome as any grandmother made. Evaporated milk takes the credit for making this an economical pie.

Lemon juice is added for a stabilizer. The lush flavor comes from dried apricots which have been gently stewed, then pureed and combined with fresh orange and lemon juice.

Apricot Angel Pie
1 cup dried apricots
1 1/4 cups water
1 cup evaporated milk
1 tablespoon (1 envelope) unflavored gelatin
1 cup orange juice
1 tablespoon lemon juice
1/2 cup sugar
1/8 teaspoon salt

1 tablespoon lemon juice. Prepare 9-inch pie shell and bake until golden brown. Cool. Wash apricots. Cook in a small saucepan with water over low heat until tender (about 20 minutes).

Puree apricots, stir in any remaining liquid; set aside. Chill small bowl and beaters. Chill evaporated milk in refrigerator tray until ice crystals begin to form.

Meanwhile, combine gelatin, orange juice, one tablespoon lemon juice, sugar and salt in a small saucepan. Cook over low heat until gelatin and sugar have dissolved. Stir into apricot puree.

Chill until slightly thickened. In the chilled bowl, whip evaporated milk until thick; add lemon juice and continue to whip until stiff and holds a peak.

Fold in apricot mixture. Pile lightly into baked pie shell.

Chill at least three hours before serving.

Acid Helps Protect Against Food Spoilage

Acidity in salad mixtures or sandwich fillings that include cooked foods helps growth of spoilage bacteria.

When enough pickles, mayonnaise, French dressing or lemon juice are distributed in the mixtures, the acid they furnish is an aid against spoilage, often overlooked.

For safety, foods for sal-

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