

For the Farm Wife and Family

1 cup sweetened dried apricots
 2 tablespoons plain gelatin
 1 cup water
 2 tablespoons vinegar
 2 tablespoons mild prepared mustard
 1 teaspoon paprika
 2 tablespoons granulated sugar
 1/2 teaspoon salt
 (14 1/2 oz.) can chilled evaporated milk
 1 cup finely chopped celery
 1/2 cup mayonnaise
 1/2 cup apricots to a pulp
 1/2 cup gelatin in cold water
 1/2 cup dissolve over hot water.
 1/2 cup to apricots, mixing thoroughly. Combine vinegar, mustard, paprika, sugar salt and blend into apricots.
 Whip milk with rotary beater until thick and creamed. Fold in fruit and celery. Pour into loaf pan and bake in hot oven.
 When firm, unmold and serve on lettuce with mayonnaise garnish. Serves 14.

Rinse prunes, cover with cold water. Simmer 30 to 40 minutes, covered. Drain, cool, and pit. Put prunes through a sieve or colander. Combine with banana. Meanwhile, sprinkle gelatin on the 1/4 cup cold water and let stand 5 minutes. Dissolve gelatin over boiling water; combine with orange juice, lemon juice, 1/2 cup cold water, sugar and salt. Pour into shallow pan, chill until slightly congealed. Turn gelatin into a bowl; beat until mixture is very frothy. Fold in pureed fruits and nuts. Mold as desired. Chill until firmly set. Unmold and serve cold.

PRUNE COCONUT CRUNCH
 1 cup pitted cooked dried prunes
 1/4 cup cooking liquid from prunes
 1/2 cup granulated sugar
 1/2 teaspoon cinnamon
 3/4 cup sifted all purpose flour
 1/4 teaspoon salt
 3/4 cup brown sugar (packed)
 1/4 cup butter or margarine
 3/4 cup quick cooking oats
 3/4 cup shredded coconut
 Chop prunes. Combine with cooking liquid, sugar & spice and cook and stir until mixture is consistency of thick jam. Allow to cool slightly while preparing remaining ingredients. Sift flour with salt. Stir in sugar; cut in butter until mixture is crumbly. Stir in oats and coconut. Spread half the

mixture in 8-inch round pan. Spoon prune mixture over it, and top with remaining dry mixture. Bake in moderately slow oven (325 degrees) about 45 minutes. Serve warm, plain or with cream. A delicious dessert that will be a favorite. Serves 6 to 8.

SPICY PEACH PIE
 2 1/2 cups cooked unsweetened dried peaches
 Pastry for 8-inch crust & strip top
 1/2 cup cooking liquid from peaches
 2 teaspoons cornstarch
 1/2 cup granulated sugar
 Few grains salt
 1/4 teaspoon cinnamon
 1/4 teaspoon nutmeg
 2 tablespoons lemon juice
 1 tablespoon butter or margarine
 Arrange drained peaches in pastry-lined pie pan. Heat cooking liquid and add cornstarch, sugar, salt and spices blended thoroughly. Cook & stir until clear and thickened. Remove from heat and blend in lemon juice and butter. Pour over peaches. Top with pastry strips arranged lattice fashion. Bake in hot oven (400 degrees) for 25 to 35 minutes. A delicious fruit pie for winter use.

sponge; with a steam iron, a lighter-weight cloth is easier to manage. Do not press the garment completely dry, as this leaves wool stiff and harsh.

Press by raising and lowering the iron; avoid heavy pressure on woolens. Don't slide the iron over the surface as this causes wool to look shiny. Press with the grain of the material, and press from the wide to the narrow part of the garment,

such as from the hem up to the waistline

Use a padded roll when pressing seams, to prevent seam lines from showing on the right side. The use of pressing cushions — a tailor's ham, pressing arm or mitt — will give shaped areas such as shoulders and sleeves a better appearance. A pressing arm or roll can be made easily by covering a tightly-rolled magazine with a bath towel.

Changes Noted

(From Page 1)
 half sprayed are worse than trees not sprayed at all he said, because these supply breeding places for the insects.

Dr. Carlton Taylor, extension plant disease specialist, said that the use of heptachlor is still permitted for the control of plant bugs, stink bugs and thrips on Strawberries, but he warned growers to follow the recommendations of the experiment station to the letter to prevent any residue of the chemical in the product.

In the short business session, the Lancaster County Fruit Growers Association elected Amos Rutt, Millersville, president. He is manager of Shank's Fruit Farms, Lancaster R6. Vice president was Melvin Groff, Lancaster R6, Roy Erb, 118 Kreider Ave, Lancaster was elected secretary, and Daniel Brubaker R1 was reelected treasurer.

"A procrastinator is one who puts off until tomorrow the things he's already put off until today."

POTASSIUM MAKES APPLES REDDER

Lack of potassium in the apple orchard results in poorly colored fruit, according to Horticulturist James Beattie of the Ohio Experiment Station. For best color in apples, he says, the level of potassium in the leaves should be well above 1 per cent but it is better to have it closer to 2 per cent. The extra potassium should be applied to the soil, because this results in better color, higher yields, and greater shoot growth than when this nutrient is sprayed on the leaves. In the Ohio tests, either method was better than no supplementary potassium. Where potassium was applied to the soil, the trees produced 73 pounds of apples, foliage-sprayed trees produced 58 pounds, and check-plot trees produced only 39 pounds.

"One of our present troubles seems to be that too many adults, and not enough children, believe in Santa Claus" — New Orleans Blue Book

PRESSING GUIDES FOR WOOL GARMENTS

To keep your winter dresses looking their best, correct pressing is necessary. Here are some guides for pressing woolens.

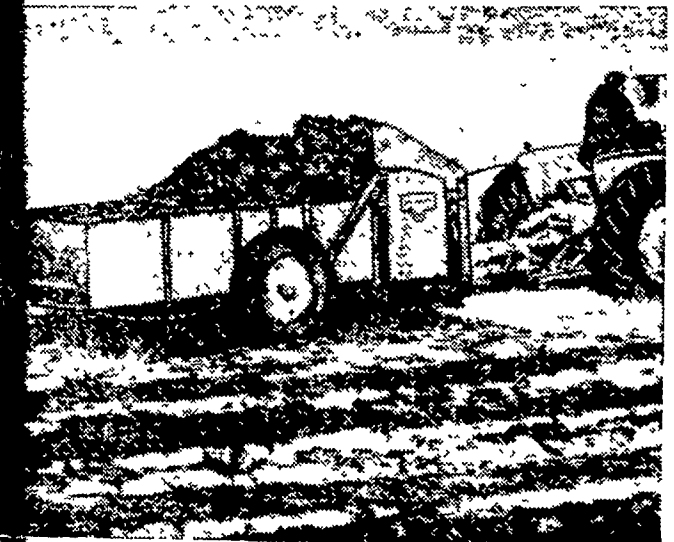
Wool requires a moderate temperature and always needs some moisture. When pressing a wool blend, set the temperatures for the fiber requiring the lower heat; for example, an Orlon-wool blend usually should be pressed at the temperature for Orlon.

When possible, press on the wrong side. When pressing on the right side, always protect the garment with a pressing cloth, even when using a steam iron. With a dry iron, use a heavy press cloth dampened with a

PRUNE NUT WHIP
 1 pound medium-size prunes (dried)
 1 cup pureed banana
 1/2 cup unflavored gelatin
 1/2 cup cold water
 1/2 cup orange juice
 1/2 cup lemon juice
 1/2 cup cold water
 1/2 cup sugar
 1/2 cup salt
 1/2 cup chopped walnut nuts

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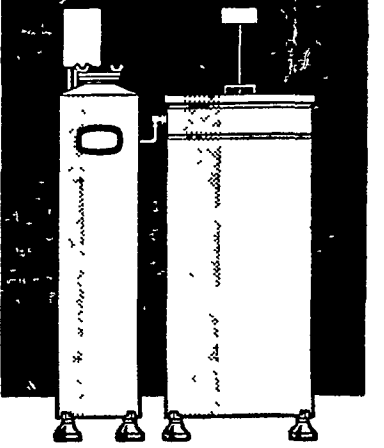
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