For the Farm Wife and Family

Split fish, 6 to 12 minutes.

Do not overcook fish. When

BROILED SCALLOPS

1½ pounds scallops, fresh

1/2 cup butter or other fat,

2 tablespoons chopped par-

34 cup butter or other fat,

3 tablespoons lemon juice

Thaw scallops if frozen.

and wash Cut large scallops

in half. Place on a greased

broiler pan. Combine butter,

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it is done, Serves two.

½ teaspoon salt

Dash paprika

Dash white pepper

or frozen

melted

sley

melted

Seafood In Your Menu

By Mrs. Richard C. Spence

A welcome main rish as a change from the heavy eating of the recent holidays could be seafood. Fresh seafood, frozen seafood or canned seafood—any way you like it can make you some mighty delcious eating.

One of the ways to pre-minutes on other side. pare seafood with the lowest caloric value is to broil it. You can broil fish as follows. it flakes easily with a fork,

BROILED FISH

34 pound fresh or frozen thawed fillets or

- 1 pound fish steaks or 11/2 pounds whole or split fish
- 1. Preheat broiler for ten minutes, or as manufacturer directs.
- 2 For easy cleaning, line the bottom of the broiler pan with aluminum foil, which can be rolled up and discarded after broiling..
- 3. Arrange fish, skin side down, on greased broiler rack.
- 4. Brush with melted butter; sprinkle with salt, pepper, paprika, lemon juice-5. Broil fish about 2 or 3 salt, pepper, and paprika.
- inches from the heat Fillets Brush scallops with seasoned and split fish are not turned. butter. Broil about 3 inches Steaks and whole dressed from source of heat for 3 to fish should be turned and broiled on both sides.

Fish fillet ¼ to ½ in thick 6 to 8 minutes

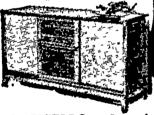
Fish steaks ½ to 1½ in. thick, 8 to 16 minutes

Whole, dressed fish, 5 to 8 minutes on one side. 6 to 8

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4 minutes. Turn carefully. Brush other side with season- 11/2-inch slices. Cut each ed butter and broil 3 to 4 longer Sprinkle with parsley. Combine butter and lemon juice; serve slice in half. Stand cranberwith scallops. Serves six.

Nice to serve with broiled scallops is this

CRANBERRY HORSE-RADISH RELISH

- 1 can (1 pound) whole cranberry sauce
- 34 cup French dressing 2 teaspoons horse-radish
- Combine cranberry sauce, French dressing, and horse radish. Chill. Makes about 1 pint of relish.

OVEN-FRIED FISH FILLETS 2 pounds fish fillets, fresh

- or frozen
- 1 tablespoon salt
- 1 cup milk
- 1 cup dry bread crumbs 14 cup butter or other fat melted

Thaw frozen fillets. Cut fillets into serving-size portions. Add salt to milk. Dip fillets in milk and roll in crumbs; place in a well greased baking pan. Sprinkle each piece of fish with butter. Bake in an extremely hot oven, 500 degrees, for 10 to 12 minutes or until fish flakes easily when testing Remove-any shell particles with a fork. Serves 6.

> Serve Cranberry Wedges with fried fish fillets-

CRANBERRY WEDGES 1 can (1 pound) jellied cranberry sauce, chilled 1 lemon

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slice into 4 wedges. Slice the lemon crosswise Cut each ry wedges on rounded ends on a relish dish. Slit top of each wedge to hold a lemon slice. Insert lemon slice.

balls, try this delicious sauce serving.

Makes 12 wedges.

Cut cranberry sauce into with them:

SEAFOOD COCKTAIL 1 tablespoon horse-radish

- 1/2 cup chili sauce
- 2 tablespoons vinegar 1 teaspoon Worcestershire sauce
- 14 teaspoon celery salt

Mix in order given, chill; serve. Allow approximately If you are making fish two tablespoons sauce per

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After the Close of Business December 31, 1960

ASSETS

First Mortgage Loans Loans on Savings Accounts Federal Home Loan Bank Stock Federal Home Loan

Bank Obligations U. S. Government Obligations Other Investment Securities Accrued Interest on Investments Cash on Hand and in Banks .

Office Building and Equipment

Less Depreciation Deferred Charges and Other Assets

TOTAL ASSETS

238,885.57 330,000,00

\$16,319,136.13

2,003,255.87 2,773,194.00 50,000.00 65,906.75 710,347.15

186,492.69

3,379.80

\$22,680,597.96

LIABILITIES

Savings Accounts Loans in Process Other Liabilities Reserves Specific

General Surplus

67,865.60 1,944.60 998,244.39 123,121.53

\$21,488,499.30

922.54

TOTAL LIABILITIES .

\$22,680,597.96

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