

● **Freezer Magic**

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- 1-½ teaspoon salt
- 1-½ teaspoon paprika
- 1 3-pound frying chicken, cut in serving pieces
- Fat or cooking oil

Combine flour, salt and paprika; coat chicken with seasoned flour. Heat fat or cooking oil as needed to cover bottom of pan. Fry chicken pieces in hot fat turning to brown evenly. Cover; cook slowly until tender, 20 to 25 minutes. Cool thoroughly. Freeze pieces separately on baking sheet. Wrap enough pieces for one meal in each package. Store in freezer. 4 servings

TO SERVE CHICKEN PLAIN: Heat 1 or 2 tablespoons butter and 1 or 2 tablespoons water in heavy fry pan. Add chicken pieces; cover tightly. Turn heat to low; Thaw and heat chicken (about 15 minutes).

FRIED CHICKEN WITH MUSHROOM SAUCE: Dilute 1 can cream of mushroom soup with ½ cup milk in heavy fry pan. Heat. Add chicken pieces, cover and allow chicken to thaw and heat (12 to 15 minutes).

FRIED CHICKEN WITH CHICKEN GRAVY: Proceed as for chicken with mushroom sauce, substituting 1 can of chicken gravy for mushroom soup.

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FROZEN FRUIT SALAD
1 package (8 ounces) cream

- cheese (room temperature)
- ½ cup salad dressing
- ¼ cup confectioners' sugar
- 2 tablespoons lemon juice
- ½ teaspoon vanilla
- 1 package (12 ounces) frozen blueberries, thawed and drained
- 1 package (12 ounce) frozen peaches, thawed and drained
- 1 can (1 pound-4-½ ounces) pineapple tidbits, drained
- 2 cups miniature marshmallows
- 2 cups whipping cream
- Red food coloring

Combine first 5 ingredients; beat until smooth. Fold in fruits and marshmallows. Whip cream; add coloring as needed to tint a delicate pink. Fold cream into fruit mixture. Pour into oblong pan 13"x9"x2". Freeze. Cut into serving portions. Wrap individually or in amounts required for one meal. Store in bag in freezer. Yield: 15 servings.

● **Have You Heard?**

(continued from page 15)

VACUUM CLEANER CHECKUPS

For its best performance, give your vacuum cleaner regular checkups. These parts are included in these checkups -- belt, bag, and brush.

Empty or change the dust bag often for best results; the dust bag needs open pores

for breathing and it must not be used for dirt storage. Disposable bags make the emptying job more pleasant. Use only bags designed for your cleaner. Some warranties don't hold if you use bags made by companies other than the manufacturer of your cleaner. Replace and clean the secondary filters in suction cleaners occasionally. Always consult the instruction manual for the care of your cleaner.

Brushes need regular checking. Bristles should be long enough to extend below the nozzle lips on floor tools. Brushes don't cost too much and they are easy to replace. And remember the brushes on dusting and upholstery attachments. Check these for wear, and occasionally wash the brushes with soap or synthetic detergent suds, rinse well, and dry before using.

The belt is an essential part of the cleaner...check it for signs of wear, such as nicks and looseness. The belt on an upright cleaner should be tight enough to turn the brush roll.

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THIS AN' THAT

That food can be left in an open tin can if it's covered and refrigerated. There is no dangerous chemical action between the metal and foods. Foods may spoil within a few days after opening, whether stored in a can or some other container. All opened cans should be covered and refrigerated.

It's Spoon Lickin' Good!



Small boys may not understand about the laws of sanitation, but they know a good thing when they taste it.

Few things taste better to children than peanut butter and jelly sandwiches. Jam is as good, maybe a trifle better, than jelly with peanut butter. It is also cheaper and more quickly made and easier to spread than jelly.

All berries, slipskin grapes, apricots, peaches and plums can be turned into delicious jam. Reliable recipes come with the better known brands of fruit pectins. The cooking is quicker, and the yield larger when pectin is used. However, if your plums are tart and you don't want to use pectin, here is a good way to make the jam. Better make several batches if you want the children to leave any for the breakfast toast.

Plum Jam

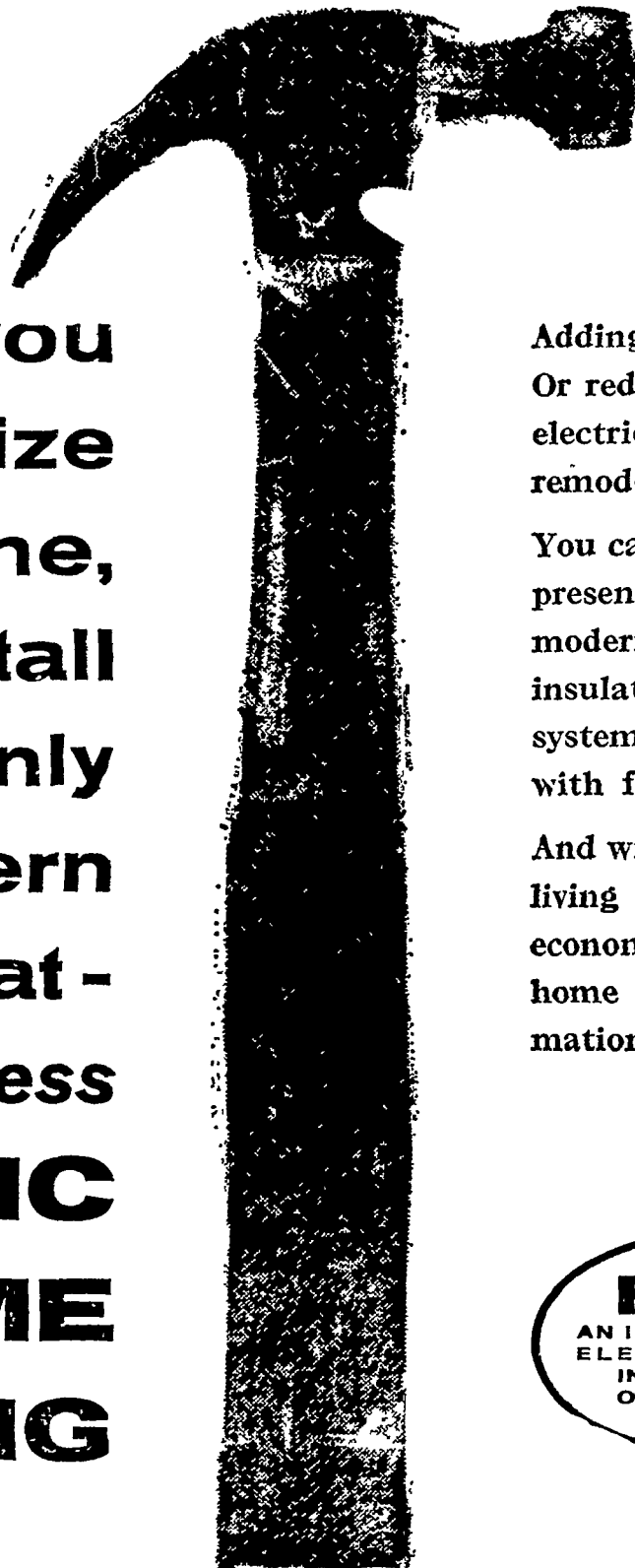
Use any tart variety of plums

- 8 cups chopped plums
- 6 cups sugar
- ½ teaspoon salt
- 2 cups water

Wash, drain, pit, chop and measure plums. Add sugar, salt and water. Boil rapidly until mixture thickens. This will be about 9° F. above the boiling point of water in your locality. Pour boiling hot jam into pint or half-pint fruit jars. Put dome lid on jar; screw band tight.

NOTE: Jam may stick and scorch if not stirred constantly while cooking.

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