

● For The Farm Wife

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liquid. Pour over cooked apples in pastry shell. Chill. Just before serving cover with whipped cream. If desired, sprinkle with coconut or pecan pieces.

APPLE PAN DOWDY

1 1/2 cups sifted all-purpose flour



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3 teaspoons baking powder
2 tablespoons sugar
1/4 teaspoon salt
1/3 cup shortening
1/2 to 3/4 cup milk
2 1/2 cups apple slices
1/2 cup molasses
1/4 cup sugar
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
2 tablespoons butter

Combine flour, baking powder, sugar and salt. Cut in shortening with 2 knives or pastry blender. Add the milk slowly, using just enough to hold ingredients together. Roll out into 12" square. Lay in 9-inch pie plate. Place apples on top, add molasses, sugar, nutmeg and cinnamon. Dot with butter. Fold ends over apples. Bake in hot oven, 400 degrees, 30 minutes. Makes 6 servings.

ROSY APPLE PINWHEELS

2 cups canned apple sauce
1/3 cup red cinnamon candies
1/2 cup light brown sugar
2 cups biscuit mix
2 tablespoons sugar
3/8 cup milk, about
1/2 cup light brown sugar
1 teaspoon cinnamon
2 tablespoons butter or margarine
Red Cinnamon Sauce

Combine apple sauce, cinnamon candies and 1/2 cup light brown sugar. Heat. Pour into greased 9x9x2-inch pan. Mix together biscuit mix, 2 tablespoons sugar and enough milk to hold ingredients together to form soft dough. Roll out to 12" x 8" on floured board.

Sprinkle with 1/2 cup brown sugar and cinnamon, dot with butter or margarine. Roll dough jelly-roll fashion, beginning at long side. Cut into 16 slices, 3/4-inch thick. Place cut side up on apple sauce mixture. Bake in hot oven, 400 degrees, 20 to 25 minutes, or until tops are golden brown. Pour Red Cinnamon Sauce over all. Bake an additional 5 to 6 minutes or until sauce on top is transparent. Serve warm. If desired, top with whipped cream. Makes 8 servings.

RED CINNAMON SAUCE

1/3 cup sugar
2 1/2 tablespoons cornstarch
Dash salt
1 2-ounce jar or 1/3 cup red cinnamon candies
1 1/2 cups water
3 tablespoons lemon juice
2 tablespoons butter
Combine sugar, cornstarch, salt and cinnamon candies. Add water, lemon juice and butter. Cook slowly, stirring constantly, until slightly thickened. Pour hot over pinwheels. Bake as above.

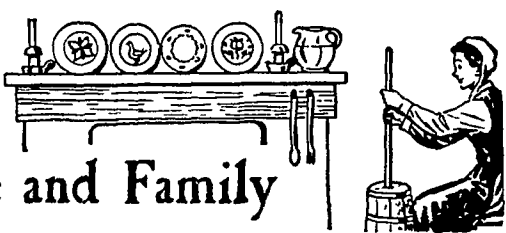
NOTE: For refrigerator cookies add an additional 1/2 cup flour and shape dough into long rolls. Roll these in chopped nuts and place in refrigerator until chilled. Slice into thin slices and bake in preheated 375 degree oven for 10 minutes.

PEANUT WHIRLS

1/2 cup shortening
1/2 cup peanut butter
1 cup sugar

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For the Farm Wife and Family



Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

For A Quick Freeze

To freeze food quickly, watch where you put it in the freezer.

Food freezes quickest when you put it in the center of the freezing shelf of a cold air freezer.

In freezers with cold shelves, food freezes quicker when you place it directly on the first, second, or fourth shelf.

In a cold wall freezer, the closer the food is to the wall, the quicker it freezes.

To Clean A Chrome Lined Oven

The best guide to cleaning a chrome lined oven is the instruction book that came with the range. If no directions are available, you can always use warm sudsy water and a soft cloth.

It will be easier to clean the oven if you do it as soon as it is soiled. A good idea for chrome lined ovens is to set a custard cup full of household ammonia in the oven and leave it there overnight, then wash with warm sudsy water. Fine steel wool soap pads help to take off spots.

Good to Know Anytime

Cottage cheese, plain or creamed, is low in calories and high in protein. It is an excellent low-cost meat substitute and a valuable food for weight-

reducing diets

Fresh or canned applesauce mixed with crushed pineapple and served on vanilla ice cream is a quick and tasty dessert.

More than half the processed non-citrus fruit Americans ate last year came from the can. The rest was dried, canned juice, and frozen.

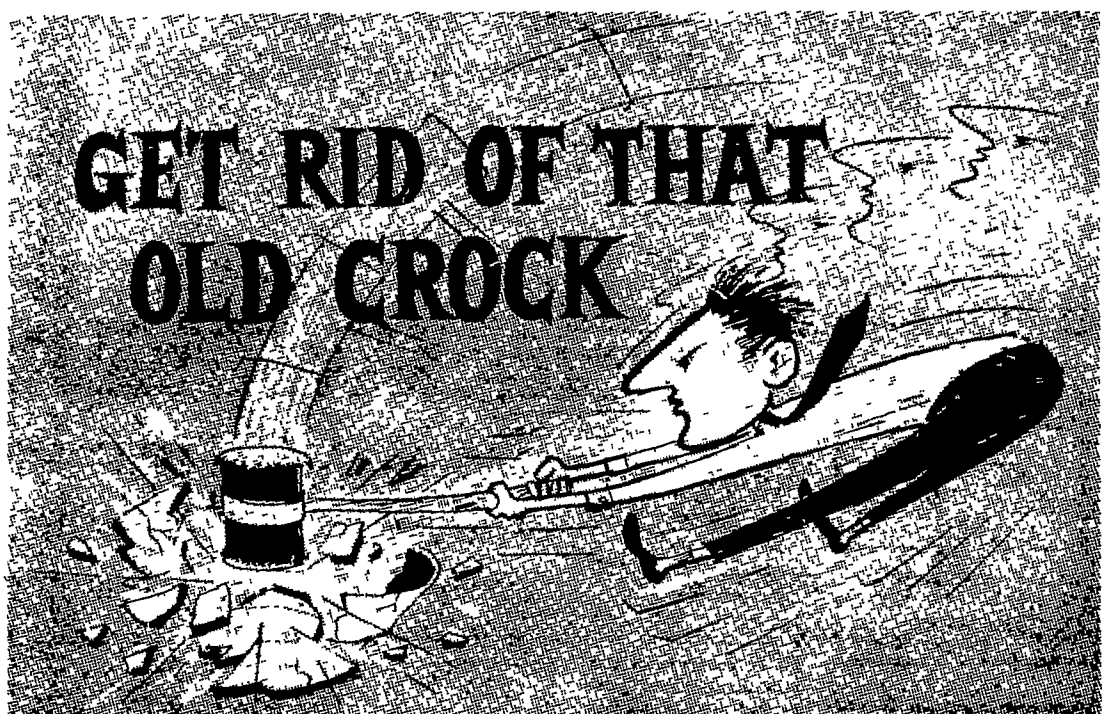
Cleaning Sewing Machine

Kerosene will remove gummed oil and grease from machine parts. The presser foot, throat plate, and face plate may need to be soaked in kerosene . . . use a tin coffee



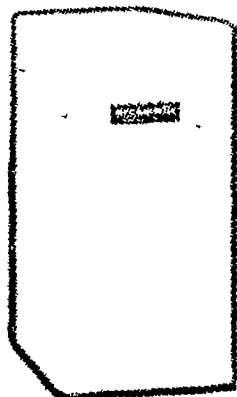
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