

For The Farm Wife

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4 tablespoons melted butter
Soften yeast in warm water. In large bowl combine sugar, shortening, salt and hot scalded milk. Cool to lukewarm. Stir in unbeaten egg and the softened yeast. Add the flour gradually to form a stiff dough, beating well after each addition. Cover; let stand 15 minutes. Combine sugar and cinnamon. Roll out dough on well-floured surface to 20 x 12-inch rectangle. Brush with 2 tablespoons melted butter; sprinkle with half of cinnamon-sugar mixture. Roll up, starting with 20-inch side. Cut into 3/4-inch slices and place in well-greased

13 x 9 x 2-inch pan or muffin pans. Brush with 2 tablespoons melted butter; sprinkle with remaining cinnamon-sugar mixture. Let rise in warm place until double in size, about 1 hour. Bake at 375 degrees for 25 to 30 minutes.

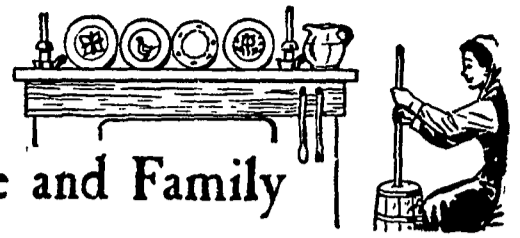
FOR CARAMEL NUT ROLLS: Prepare dough; cover and let stand 15 minutes. Combine 1/2 cup firmly packed brown sugar, 3 tablespoons light corn syrup, 2 tablespoons melted butter and 1/4 cup chopped nuts. Spread in bottom of well-buttered 13 x 9 x 2-inch pan. Roll out dough on well-floured surface to 20 x 12-inch rectangle. Brush with melted butter. Sprinkle with 1/4 cup firmly packed brown sugar, 1 teaspoon cinnamon and 1/4 cup chopped nuts.

Roll dough, cut as above and place over sugar-nut mixture in pan. Let rise and bake as above.

NOTE: An easy trick for cutting rolls is to use heavy sewing thread. Place thread under dough, bring ends of thread up and around sides of dough. Cross as if to tie, cutting dough in slices.

NUTTY WHOLE WHEAT BREAD

2 packages active dry yeast
1/2 cup warm water
4 1/2 cups lukewarm potato water
3 tablespoons brown sugar
1 tablespoon dark molasses
1/4 cup shortening, melted and cooled to lukewarm
3 teaspoons salt
8 1/4 cups sifted all-purpose flour
3 cups whole wheat flour
Dissolve yeast in warm water. Let stand To the lukewarm potato water add the brown sugar, molasses, melted shortening and salt. Stir yeast solution well and add to potato water mixture. Add 2 cups sifted all-purpose flour to make a sponge. Let rise in warm place until light. Stir down and add whole wheat flour, beating well. Add remaining all purpose flour to make a soft dough. Knead until smooth. Place dough in lightly greased bowl.
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For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

Keep From Becoming A Lost Citizen

You may not consider yourself a lost citizen, but you may be just that as far as some of the companies you do business with are concerned.

Take insurance companies, for example. Do they know your present and permanent address? Life insurance companies report thousands of moving policyholders get lost each year. Before such companies can send premium and dividend notices or make policy claim payments, they must do extensive searching.

Notify companies in which you hold stocks or bonds, internal revenue service, social security office, all magazines and papers you subscribe to, and the state department of revenue of your address change. This will be helpful to you and to the companies and agencies.

For Good Sewing Results

A clean sewing machine helps you get top performance from it. Also a clean machine gives better sewing results than a machine full of lint and dust.

Keep your machine covered when not in use and you'll cut down on the dust that gets into the working parts. A brush to remove lint is a must.

At least once a month, clean the machine. Clean more often if you do a lot of sewing during the month. Less frequent cleaning may be needed when the sewing is at a minimum. Before oiling the machine is a good time to use the lint brush. . . . remove the throat plate and clean the bobbin carrier. Use the brush wherever you see lint on the machine parts.

The manual with your sewing machine will give you oiling instructions . . . how when, and where to oil. One drop of oil in each place is enough. Never over-oil the machine, and be sure to use the right kind of oil. When the thread breaks and a tiny piece gets caught in the bobbin, turn the balance wheel slightly to release the thread then draw it out. Tweezers are useful for this.

Americans on the Move

Each year about one out of five married couples change addresses. Many couples move to another place near where they lived before, but many more go to another part of the same state or to a different state. United States Census Bureau records show that younge people do the most moving particularly those in the unde.
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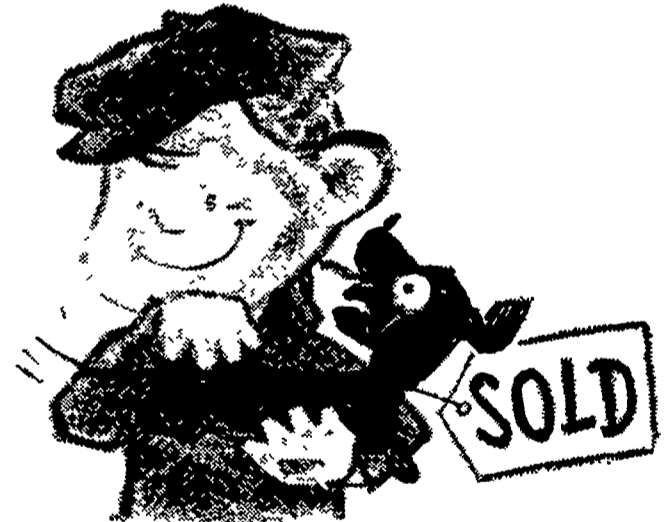
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