

● For The Farm Wife

(continued from page 15)

Cover and let rise in warm place until double in bulk. Divide dough into four equal portions rolling each into a smooth ball. In shaping use a rolling pin and roll each ball of dough into a rectangle about 9" x 12", making sure that gas bubbles are forced out. Starting at furthest end, roll dough toward you, jelly roll fashion. Each time dough in rolled completely around, seal with "heel" of hand. Place shaped loaf, seam side down, in greased bread pan. Brush top with shortening. Let rise until light. Bake in moderate oven (375) degrees) about 1 hour. Makes 4 loaves.

DOUGHNUTS

- 2 packages active dry yeast
- 1/2 cup warm water
- 1/2 cup milk
- 1 teaspoon salt
- 1/2 cup sugar
- 2 eggs, unbeaten
- 4 1/4 cups sifted all purpose flour
- 1/2 teaspoon mace
- 1/4 cup shortening, melted and cooled to lukewarm

Fat for frying
Dissolve yeast in warm water. Let stand. Scald milk. Add salt and sugar to hot milk. Stir well and cool to lukewarm. Stir yeast solution and add to lukewarm milk mixture. Add

eggs and mix thoroughly. Add half the flour which has been sifted with the mace and beat until perfectly smooth. Add shortening, beating vigorously. Add remaining flour and stir to mix thoroughly. Turn onto floured board and knead lightly. Place in greased bowl. Cover and let rise in warm place until double in bulk. Without punching down turn out on lightly floured board and roll to 1/2 inch thickness. Cut with floured doughnut cutter (3 inch). Place on lightly floured sheet. Let stand in warm place until very light. Leave uncovered so light crust will form. Fry in deep hot fat (350 degrees) on both sides, turning only once. Drain on absorbent paper, cool and roll in sugar. Makes 2 dozen doughnuts.

SAUSAGE WITH SCRAMBLED EGGS AND CHEESE

- 8 ounce package brown'n serve sausage
- 2 tablespoons butter or margarine
- 3 tablespoons finely chopped onion
- 3/4 cup milk
- 8 eggs
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup shredded sharp cheddar cheese

Place brown'n serve sausage in skillet. Fully cooked sausage will brown in just 3 minutes. Do not overcook. Remove from pan to hot platter or brown sausage slowly while eggs and cheese are being scrambled in another skillet. To prepare eggs, melt butter in a skillet. Add onion and cook until soft and clear. Combine milk, eggs, Worcestershire sauce, salt, and pepper. Beat slightly to blend ingredients. Pour into skillet. When eggs begin to set, add cheese and blend well. Continue to stir until eggs are cooked. Serve immediately with warm sausage.

CHIPPER NOODLE DINNER

- 8 ounces medium noodles
- 2 cups frozen French-cut green beans, thawed
- 10 1/2-ounce can condensed cream of mushroom soup
- 1 1/4 cups milk
- 1 cup shredded dried chipped beef (5 ounce jar)
- 3 tablespoons pimiento strips (2 ounce jar, undrained)
- 1 teaspoon dry mustard
- 1/4 teaspoon black pepper
- Dash Tabasco
- 1/4 cup shredded sharp Cheddar cheese (1 ounce)

Cook noodles in boiling water; 6 to 7 minutes. Do not add salt. Drain. Combine noodles, green beans, mushroom soup, milk, chipped beef, pimiento, dry mustard, black pepper and Tabasco mixing well. Pour into greased 2-quart casserole dish with cover. Sprinkle cheese over top and cover. Bake in moderate oven (350 degrees) 1 hour. Makes 4 to 6 servings.

CORN FRITTERS

- 1/4 cup shortening
- 1/2 cup sifted flour
- 1 teaspoon double acting baking powder
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 2 eggs
- 2 cups corn kernels

Sift together flour, baking powder, salt, and paprika. Separate eggs. Beat yolks. Blend with corn. Stir in flour mixture. Beat egg whites. Fold into corn mixture. Heat shortening in a heavy skillet. Drop spoonfuls into hot fat. Turn to brown. Serve hot with franks.

LEMON 'N HONEY PUNCH

- 2 cups boiling water
- 1 teaspoon tea leaves
- 1 tablespoon red cinnamon candy drops
- 1/2 cup fresh orange juice
- 1/2 cup fresh lemon juice

- 1 cup honey
- 1/2 cup ice water
- Sparkling water
- Lemon slices

Four boiling water over tea and cinnamon candies. Cover; steep for 5 minutes. Strain. Add orange juice, lemon juice, honey and ice water. Blend well. Divide into 8 tall ice-filled glasses; fill with sparkling water. Garnish with lemon slices.

No "Hand-me-downs"

Don't be tempted to hand down outgrown shoes to a younger child, cautions Bernice Tharp, Penn State extension clothing specialist. No two pairs of feet are exactly alike. A good leather shoe, when new, will conform to a child's foot after he wears it a week or two. Once the shoe is molded to the foot it won't change. If another child wears the shoe, his tender foot is apt to be twisted and turned to fit the shape of the shoe.

Ready-to-serve Foods

Homemakers like heat-in-the-bag frozen foods, report Harold Neigh, Penn State extension specialist in consumer economics. In a survey of homemakers, more than half of them trying heat-in-the-bag foods make repeat purchases. This is proof of their acceptance.

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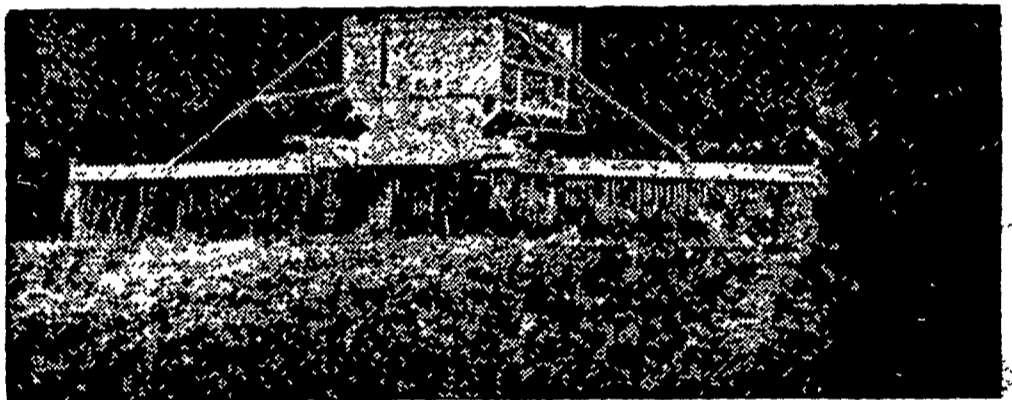
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