For The Farm Wife

(Continued from Page 14) Indian Pudding.

- INDIAN PUDDING
- cups milk
- ⅓ cup yellow cornmeal cup dark molasses 1/2
- ¼ cup sugar
- teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- tablespoons butter or 2 margarine
- 1 cup cold milk

ture is slightly thickened. Pour oven. into a 1½ quart casserole which has been rubbed with butter. Add cold milk Do not stir. Bake in a slow oven (300 degrees) for 2½ hours Serve warm with whipped cream or vanilla ice cream. Makes 6 to 8 servings.

- MEAL-IN-ONE-RABBIT CORN BREAD: 1/2 cup flour
 - 1/4 cup sugar
- teaspoon salt 1∕2
- tablespoon baking 1 powder
- 11/2 cups yellow corn meal
- cup finely chopped cooked ham
- egg cup milk 1
- cup (1/2 stick) butter, melted

Sift together flour, sugar, Heat 3 cups milk in top of salt and baking powder. Mix flour, dry mustard and Tabasdouble boiler. Add cornmeal, in corn meal and ham. Commolasses, sugar, salt, spices, bine egg, milk and butter and and butter. Cook over hot wa- stir into dry ingredients. Pour ter, stirring occasionally, for into pan (8-inch) and bake about 25 minutes or until mix- 20-25 minutes in a 425 degree

VEGETABLE RABBIT:

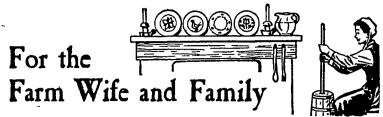
- 1 whole green beans cup (1/2 stick) butter
- $\mathbf{2}$
- 2 tablespoons flour teaspoon dry mustard 1/4
- 1/4 teaspoon Tabasco sauce

- 1½ cups milk
- cup finely shredded raw
 - cheese

Cook green beans according to package directions. Drain and set aside. In a frypan or chafing dish melt butter. Cut each onion into 6 slices; brown on both sides. Remove onion from pan and stir in " co sauce Gradually add milk until thickened. Stir in carrots and Cheddar cheese, until cheese melts.

To assemble Meal-In-One-9-ounce package frozen Rabbit: Cut corn bread into squares, split into halves and top with onion slices, then Bermuda onions, peeled green beans. Spoon on the Rabbit.

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saute in butter until light Ladies, Have You Heard?...

By: Jane Thurston, Extension Home Economist

Why A Young Woman Carries A Lunch To save money for such things as and cook, stirring constantly clothes and vacation trips, to build up savings, add to education fund, or to help others in the family are among the reasons a young woman carries a lunch. But there are others besides the desire to save money. Among these are. To save time for shopping, knitting, studying, or reading; a lack of eating tacilities in the alea of her office, special requirements; to gain companionship, or to make certain her noon meal gives her pioper nutrition.

STANDARD'S

"Easy-All"



The young woman must piepare this meal just as carefully as if she were eating it at home The lunchtime meal should contain one-third of the daily requirement of nutrients, the nutritional balance of this



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- 1 carrots 3
 - cups (% pound) shredded Cheddar

