

**For The Farm Wife**  
(Continued from Page 8)

tra fat from pork chops. Season chops with salt and pepper and lightly coat with flour. Heat shortening in large skillet; brown chops on both sides. Place browned chops in flat greased baking dish. Blend cornstarch with 2 tablespoons molasses; add water, orange juice and marjoram and pour over chops. Place onion slices on top of chops, sprinkle with parsley. Cover and bake at 350 degrees for 1 hour, or until tender. Arrange drained orange slices on top of cooked chops. Return to oven and heat. 6 to 8 servings.

A nice accompaniment for simply prepared pork chops would be this Garden Noodle Loaf.

- GARDEN NOODLE LOAF**
- 8 ounces wide noodles
  - 1 10-ounce package frozen peas and carrots (1 1/2 cups)
  - 3 tablespoons butter or margarine

- 1/4 cup flour
- 1/4 teaspoon salt
- 1/4 teaspoon sweet basil leaves, crushed
- 1 1/2 cups light cream
- 3 eggs, beaten

Cook noodles in boiling salted water until tender, 6 to 8 minutes. Cook peas and carrots according to package directions. Drain. Melt butter or margarine in saucepan. Blend in flour, salt and basil. Add cream gradually, stirring constantly. Cook over low heat until smooth and thick, about 5 minutes. Add about half of sauce to eggs, stirring constantly. Add egg mixture to remaining sauce. Cook over low heat 1 minute, stirring constantly. Do not overcook. Drain noodles well.

Pour sauce over noodles and mix thoroughly. Using 1/4 of noodle mixture, line bottom of greased, foil-lined 9 1/4 x 5 1/2 x 2 1/4 inch loaf pan. Spoon half of peas and carrots down center of loaf, leaving a 1-inch margin around edge. Repeat with another layer of noodles and a second layer of peas and

carrots. Cover with last 1/4 of noodles. Place in pan of hot water, 1-inch deep. Bake in moderate oven (350 degrees) 30 to 35 minutes, or until silver knife inserted in center comes out clean. Unmold onto serving plate. Remove foil. Makes 4 to 6 servings.

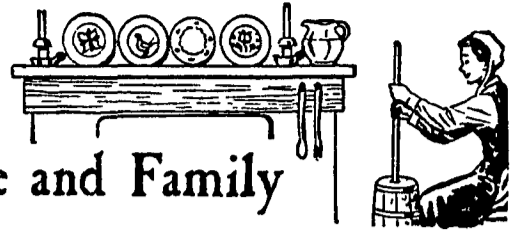
**PARTY STUFFED TOMATOES**

- 6 medium-sized firm tomatoes
- 1/2 cup chopped celery
- 2 tablespoons butter or margarine
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 1/2 cups coarsely crumbled corn bread
- 2 slices bacon

Cut 1/2 inch slice from top of each tomato. Remove seeds and most of pulp, leaving a shell which will hold its shape (Reserve 2/3 cup of scooped out tomato pulp) Turn tomatoes upside down to drain. Lightly brown celery in butter in medium-sized frying pan. Add chopped tomato pulp, salt, pepper and crumbled corn bread. Mix lightly until ingredients are just combined

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**For the Farm Wife and Family**



**Ladies, Have You Heard? . . .**

By: Jane Thurston, Extension Home Economist

**Protect Family Against Lockjaw**  
An Ohio survey showed that two out of three farm families were not protected against lockjaw. Since the tetanus germ lives in soil, it's especially important for farm people to be protected. It's also a good idea for people off the farm to be protected. Be sure every member of your family has three basic shots and a booster shot every five years.



THURSTON

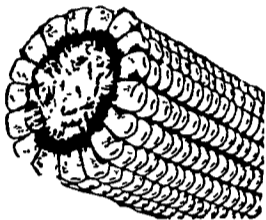
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(Continued on Page 10)

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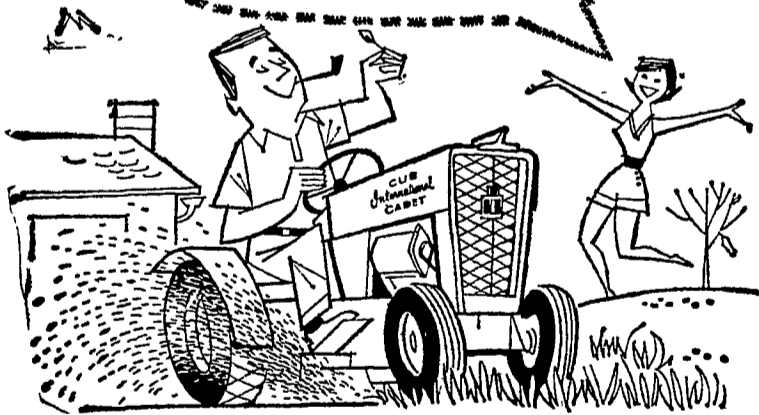
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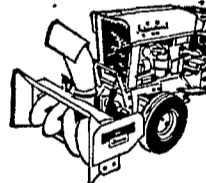
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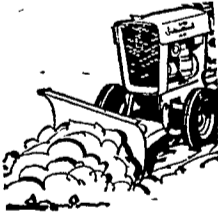
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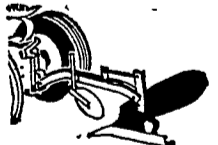
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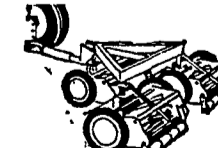
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