



## For the Farm Wife and Family

### Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

#### Mohair Fabrics Need Lining

An airy and lightweight mohair looped knit fabric is a current popular fashion fabric.

During the knitting process, the loose loops are brought to the right side of fabric to form a nap. This helps to give the fabric its airy appearance.

Mohair knitted fabrics are sensitive to shrinkage. To prevent possible damage, the manufacturer's label states "dryclean only — do not steam press or sponge." If it becomes flat or crushed from wearing, you brush it upward with your hand. If fabric still needs pressing, press it on the wrong side using a cool iron.



THURSTON

While mohair is a luxury fabric, it doesn't need special handling during sewing. Use matching mercerized thread for stitching. Set the machine for 12 to 15 stitches to the inch. If seam reinforcement is needed, finish seams with zigzag or overcast stitches.

It's advisable to staystitch a lightweight lining to the mohair fabric to prevent stretching. Lightweight lining fabrics won't change the texture of the outer fabric.

There is a difference be-

- ¾ cup butter or margarine
- 1 cup sugar
- 2 eggs
- 1 can (10 ½ ounces) condensed tomato soup
- 3 cups uncooked rolled oats
- 1 cup seedless raisins
- 1 cup chopped walnuts

Preheat oven to 350 degrees. Sift dry ingredients together. In large bowl, thoroughly cream butter and sugar. Add eggs, beat until light and fluffy. Add alternately dry ingredients and soup; beat until smooth after each addition. Stir in rolled oats, raisins, and nuts. Drop rounded teaspoonfuls on cookie sheet. Bake about 20 minutes, or until lightly browned. Makes about 10 dozen cookies.

tween looped knit mohair and looped woven mohair fabrics. A looped woven mohair fabric, if handled as a soft woolen fabric, can be steam pressed without danger of shrinkage. The label will tell you which type of mohair fabric you're buying. Read the label carefully.

#### COLOR CAN INFLUENCE FOOD SHOPPING HABITS

If you're seeing red and liking it, you're an average foodshopper.

Food color influences your buying. If you like Red Delicious apples to be full red in color, you're a typical shopper. Although there is little or no difference in taste or nutritive value, research shows that consumers are likely to buy more of a red variety apple when the fruit is full red in color.

You're also color-conscious when it comes to buying oranges. Foodshoppers in the Midwest expect oranges to have an orange color. If they have a choice that is the kind they will buy. A study made in Cleveland, Ohio, showed that artificially colored Florida oranges. Foodshoppers in the natural colored fruit on a nearby display. When only uncolored oranges were offered, sales dropped significantly.

In Philadelphia, where uncolored oranges are common, shoppers did not make this distinction. Colored and uncolored oranges sold equally well. Most of the shoppers said they understood the added color was only skin deep and did not affect the fruit quality. Even so, color still influenced their selections.

### For The Farm Wife

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½ cup flaked or shredded coconut  
¾ cup chopped nutmeats  
Beat butter until creamy; beat in sugars gradually. Add eggs and vanilla; beat until fluffy. Sift together flour, baking powder, soda and salt. Add to creamed mixture; mix well. Stir in remaining ingredients. Drop by teaspoonfuls onto greased cookie sheets. Bake in preheated moderate oven (375 degrees) 12 to 15 minutes. Makes 6 dozen cookies.

#### S'MORES

- ¾ cup shortening, soft
- 1 cup chunk-style peanut butter
- 1 cup firmly-packed brown sugar
- 1 cup granulated sugar
- 2 eggs
- ½ cup milk
- 3 cups sifted all-purpose flour
- 1 ½ teaspoons salt

- 1 teaspoon soda
- 3 cups quick or old-fashioned oats
- 3 dozen large marshmallows
- Fifteen 1 ounce milk chocolate bars

Beat shortening until creamy; blend in peanut butter, sugars, eggs and milk. Sift together flour, salt and soda. Add to creamed mixture; beat until smooth. Stir in oats. Roll out on lightly floured board or canvas to ¼ inch thickness. Cut with floured 2-¼ inch round cookie cutter. Place on ungreased cookie sheets. Bake in preheated moderate oven (375 degrees), about 10 minutes. Remove from cookie sheets; cool.

To make S'mores, place 4 squares of the chocolate bar and a marshmallow (preferably toasted) between the two cookies. Press together. Makes 3 dozen sandwich cookies.

#### K'ROONS

- 2 egg whites

- ¼ teaspoon salt
- 1 cup sugar
- ½ teaspoon vanilla flavoring
- 3 cups Special K cereal
- ½ cup finely cut pitted dates

Beat egg whites and salt until foamy; add sugar gradually and continue beating until stiff but not dry. Add vanilla. Carefully fold in cereal and dates. Drop by teaspoonfuls onto well-greased baking sheets. Bake in moderate oven (350 degrees) about 15 minutes or until lightly browned. Remove immediately from baking sheets. Makes about 1 dozen cookies, 1 ½ inches in diameter.

#### ROSY ROCKS

- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg

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