

For The Farm Wife

(Continued from Page 8)
corn bread that has been split and buttered.

Dried beef dishes call for a refreshing salad as an accompaniment. The zesty flavor of this Thousand Island Molded Salad is just right with dried beef.

THOUSAND ISLAND MOLDED SALAD

- 2 tablespoons unflavored gelatin
- 1/2 cup cold water
- 1 cup chili sauce
- 1/2 cup catsup
- 1 1/2 cups mayonnaise or salad dressing
- 1 1/2 teaspoons vinegar
- 6 hard-cooked eggs, chopped
- 1 cup chopped celery

Soften gelatin in cold water; dissolve over hot water. Meanwhile combine chili sauce and next 5 ingredients; stir in gelatin; mix thoroughly. Pour into 8 or 10 individual molds. Chill until set. Unmold on lettuce; garnish with sliced stuffed green olives or sliced hard-cooked egg and paprika.

FROZEN FRUIT SALAD

- 1 can (1 pound) pears
- 1 can (13 1/2 ounces) pineapple chunks

- 2 tablespoons vinegar
- 1 tablespoon cornstarch
- 1 egg, well beaten
- 1/2 pint heavy cream, whipped
- 3 medium-size ripe bananas, mashed
- 1/4 cup chopped maraschino cherries

Drain fruit, retaining 1 cup liquid. Dice pears; quarter pineapple chunks. In saucepan slowly stir fruit juices and vinegar into cornstarch; stir in egg. Over low heat cook, stirring constantly, until mixture thickens. Cool. Fold into cornstarch mixture the whipped cream; fold in fruit. Pour into 2 refrigerator trays; freeze until solid. Allow to mellow in refrigerator 30 minutes before serving. Makes 12 servings.

Because these Orange Brown and Serve Rolls are so easy, you'll want to serve them often. They're ideal for lunches, brunch or breakfast. By making the rolls ahead, you can serve them after just 10-15 minutes baking time.

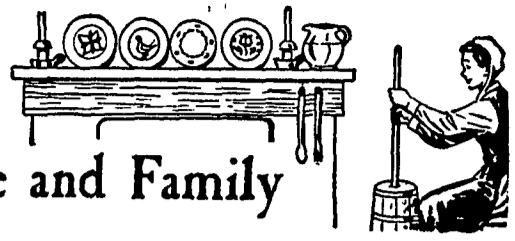
ORANGE BROWN AND SERVE ROLLS

- Sweet Yeast Dough:
- 1/4 cup warm water
 - 1 package active dry yeast
 - 1/4 cup lukewarm milk

- 1 egg, slightly beaten
 - 2-3 tablespoons butter, melted
 - 2 tablespoons sugar
 - 1/2 teaspoon salt
 - 3 1/4 cups sifted flour
- Butter, melted
- ORANGE FILLING:**
- 1 cup orange juice and pulp
 - 1 cup sugar
 - 1 teaspoon grated orange rind
 - 1/4 cup (1/2 stick) butter

In a bowl combine water and yeast; stir until yeast is dissolved. Add milk, egg, butter, sugar and salt; blend thoroughly. Add 2 cups flour and beat well; gradually add remaining flour to form soft dough. On lightly floured board knead until dough is smooth. Place in buttered bowl and brush top with melted butter. Cover and let rise in a warm place until double in bulk. Meanwhile prepare orange filling. In a saucepan combine orange juice and pulp, sugar, orange rind and butter. Cook over medium heat, stirring occasionally, until mixture thickens. (If a candy thermometer is used it should reach a temperature of 232 degrees) Cool.

On a slightly floured board (Continued on Page 10)



For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

Sweaters Deserve The Best Of Care

Read and study the care instructions on the labels or hangtags that come with sweaters. Save the tags for easy reference when you wash the sweater or send it to the drycleaner. If there are special care instructions, give this information to your cleaner.

After each wearing, air a sweater thoroughly, then fold and put it in a drawer. Never hang a sweater on a hanger between wearings.

Avoid snagging the yarns. If you should snag a yarn, pull the loop through to the underside. Use a crochet hook to avoid further pulling or snagging of yarns.

Plan for regular drycleaning or washing.

When soil becomes embedded in the loose fibers of the yarn, it is harder to remove.

Always rinse sweaters thoroughly. Dry at a low temperature.

Tongue, One of the Variety Meats

You can prepare many excellent dishes with tongue. Beef and veal tongues are more often available as uncooked meats. Pork and lamb tongues are small and usually are sold ready to serve. You can buy tongue fresh, pickled, corned, or smoked. You may need to soak smoked or pickled tongue several hours before cooking. After soaking, cover tongue with water and cook slowly until tender. Remove from liquid, take off the skin, and serve the tongue cold or reheat it in a spicy sauce.

To cook a fresh tongue, cover it with water, adding one teaspoon of salt for each quart of water. You may add spices and vegetables for seasoning. Cover kettle tightly and cook tongue slowly until tender, allowing three to four hours cooking time. When tender, remove skin and cut away the roots. You may serve cooked tongue warm or cold.


How Many Prunes To A Pound?

For your convenience, prunes are packaged according to (Continued on Page 10)



THURSTON

Every Second Saturday of the month you can enjoy



BARBECUED CHICKEN

at the "Poultry Center" of the Lancaster County Poultry Assn.
340 W. Roseville Road, Lancaster

SAT., JUNE 8
3 P.M. to 6 P.M.

Plan a party at home, or a dinner for your organization. Reserve your chicken in advance by calling Sally Harper, 569-0428. We do all the cooking, and will specially-package your orders for pick-up on barbecue dates.

CARRY-OUT ONLY
\$1.00 PER HALF
3 HALVES AT \$2.75

Special Prices on 25 or more halves by advance reservation!

CALL US!
FIRST COME — FIRST SERVED!

QUALITY SERVICE

MONOLITHIC and CONCRETE STAVE SILOS


TERRE HILL SILO CO. INC.

TERRE HILL, PA.
Phone 445-3911

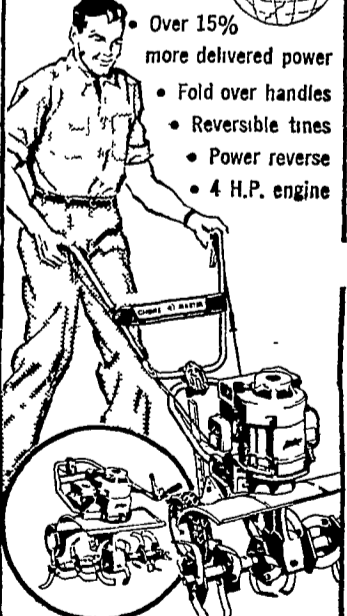
SINCE 1927

CHORE MASTER

HI-PERFORMANCE TEMPO 500

With Exclusive Tempo Design Tines 

- Over 15% more delivered power
- Fold over handles
- Reversible tines
- Power reverse
- 4 H.P. engine



Easy to get better garden results when you till with CHOREMASTER New Hi-Performance design directs every ounce of power to deeper better faster tilling. New Tempo Design Tines change from "pick" action for ground breaking to "slicer" action for cultivating, expand to 30" tilling width. See a demonstration of all the labor saving features today!

Full 1 Year Warranty
Pay as you Grow!

L. H. Brubaker
350 Strasburg Pike
Lancaster and Lititz, Pa.
307-5179 - 682-6002 - 626-7766

ANOTHER HOME IN HOLLAND STONE



This home, built in Colonial White Holland Stone, by Peter Smith & Sons, is owned by Mr. and Mrs. Edmund Novitsky, 115 East Glen Road, Glen Acres, Hershey, Pa.

With traditional charm and durability, Holland Stone has enduring good looks, performance and value. Its adaptability to all types of construction gives it versatility and usefulness. Holland Stone is available in nine colors and many sizes and shapes.



New Holland Concrete Products, Inc.
New Holland, Pa. 354-2114