

**For The Farm Wife**  
(Continued from Page 14)  
**SCALLOPED CHICKEN**

Anna Wiley  
-Dressing:  
1 1/2 cups bread crumbs  
1 1/2 cups chicken broth  
1 tablespoon salt  
1/2 teaspoon pepper  
2 eggs well beaten

Sauce:  
1/2 pint fat from broth  
1 cup flour  
1 tablespoon salt  
6 eggs well beaten  
1 1/2 quarts milk  
1/4 teaspoon pepper

Cook on low heat until thick. Cool. Butter a 10 x 14-inch loaf pan. In bottom of pan put layer of dressing, layer of diced (cooked) chicken mixed with 1 cup carrots, 1/2 cup onion or 1/2 cup celery (diced and cooked), layer of sauce, until pan is full. Top with sauce and buttered crumbs. Bake until brown, serves about 18.

**INDIAN MEAT LOAF**  
Jean E. R. Ressel  
1 pound ground beef  
1/2 pound ground pork  
1 egg  
2 tablespoons salt

1/2 teaspoon sage  
1/4 cup chopped green pepper  
1/2 cup cream style corn  
1 1/4 cups canned tomatoes  
1/4 teaspoon sugar  
1/2 cup chopped onion

Combine all ingredients, mixing well. Pack into a loaf pan. Bake in moderate oven (350 degrees) for 1 1/2 hours.

**DINNER IN A DISH**  
Pauline Ankrin  
1 pound hamburger  
2 cups corn  
2 whole tomatoes  
4 tablespoons butter  
2 peppers  
2 onions  
2 eggs

Slice onions and peppers and brown in butter, add hamburger stir. Take off stove and add eggs, then put layer of meat in baking dish; then layer of corn; then tomatoes. Cover with cracker crumbs, dot with butter and bake 35 minutes.

1/2 teaspoon salt  
1 1/2 cups sugar  
1 cup buttermilk  
1 cup chopped English walnuts  
2 cups all purpose flour  
1 teaspoon allspice  
1 teaspoon cinnamon

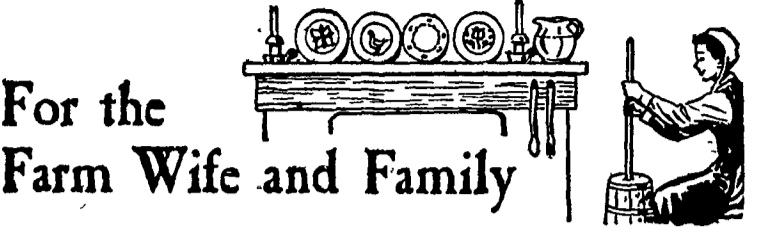
Beat eggs, add sugar and salad oil. Sift dry ingredients together and add alternately with buttermilk. Add prunes and walnuts. Bake in loaf pan in moderate oven (350 degrees).

**SYRUP FOR CAKE:**  
1 cup sugar  
1/2 teaspoon soda  
1/2 cup buttermilk  
1/4 cup butter or margarine

Boil 3 minutes and pour into holes punched into cake. Add syrup after cake is baked.

**CINNAMON BUTTERMILK COFFEE CAKE**  
Mary Stager  
2 cups sifted flour  
2 cups firmly packed brown sugar  
1/2 cup butter  
1/2 cup sifted flour  
1/2 cup chopped nuts or 1/2 cup coconut  
1 egg

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**For the Farm Wife and Family**

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

By: Jane Thurston, Extension Home Economist  
**General Rules For Cake Baking**

Whether you make a shortening-type cake leavened with baking powder or baking soda, a shortening-type cake leavened with air, or a no-shortening cake leavened with air, these general rules apply. High-quality ingredients will yield the best quality product. Use fresh eggs, milk, and shortening. Be sure flour and sugar are not lumpy. Use fresh baking powder to get the best volume.

Have ingredients at room temperature, that is 70 to 75 degrees. Remove shortenings from refrigerator long enough before beginning your cake so they have a chance to warm up. Follow the recipe directions in the recipe exactly, and measure accurately. Don't increase, decrease, or substitute basic ingredients, thinking you can improve the recipe. A cake recipe is a carefully balanced formula, scientifically designed and tested to yield the best results.

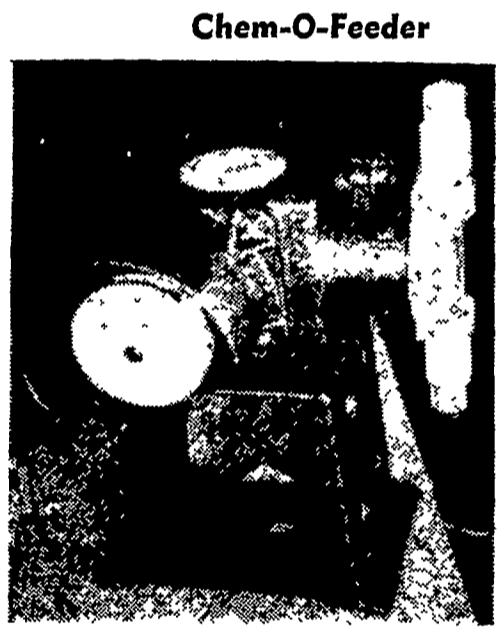
Use the size pans specified in the recipe. Check oven temperature with a thermometer to be sure temperature is accurate. Always preheat oven unless the recipe directs otherwise. This 'n That When you select fabrics for new draperies and slipcovers, (Continued on Page 16)



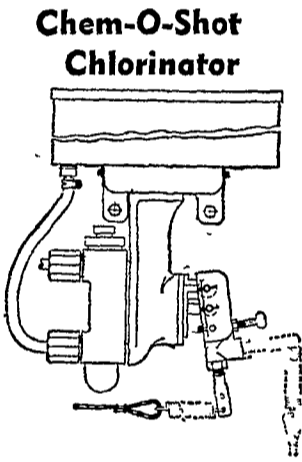
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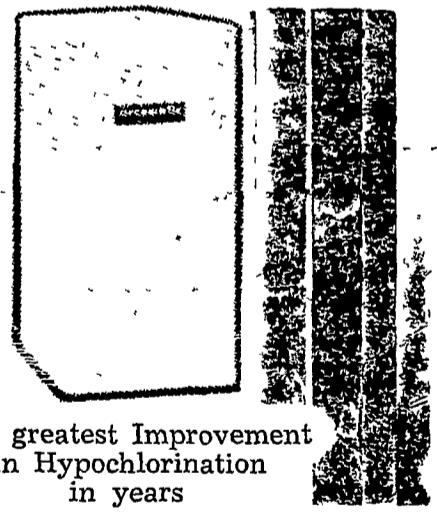
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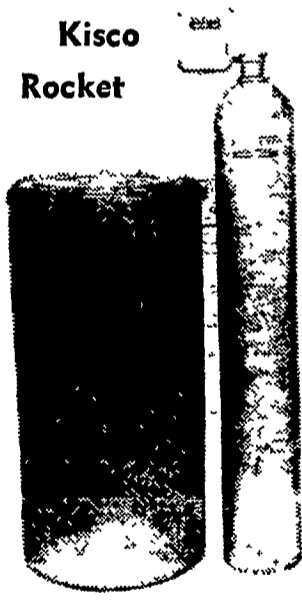
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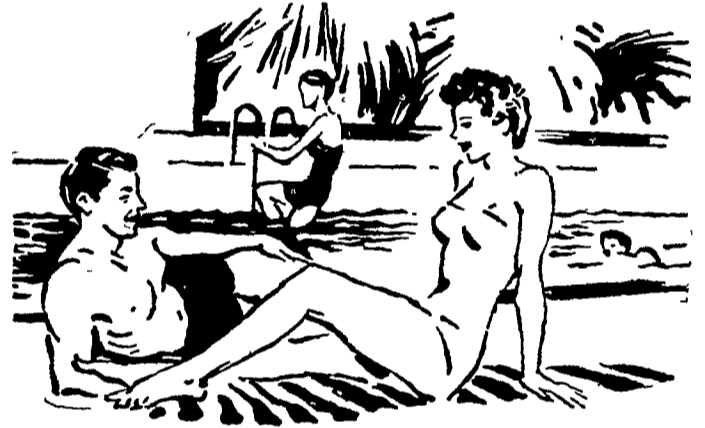
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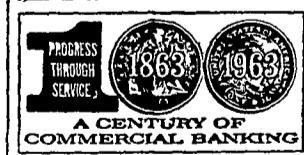
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