• For The Farm Wife (continued from page 15)

marshmallows, quartered 10

cup whipping cream, 1 whipped

cup dairy sour cream 1/2

Combine cottage cheese, salt, pineappdę, chernes, peaches, bananas, walnuts and marshmallows Gently fold whipped cream into sour cream; fold into fruit mixture. Spoon into retrigerator trays; fieeze until firm. 8-10 servings.

PICNIC-MACARONI SALAD

- 1½ cups diced fully cooked picnic shoulder
- ounces (1/2 package) macaroui

*

*

- cup diced cucumber 1/2
- cup diced celery 1
- cup minced onion 1/4

Cook macaroni in boiling salted water until tender. Drain in colander. Run hot water through macaroni- to rince well. Chill. Add cucumber, celery, onion, and picnic, Add dressing to salad ingredients and combine thoroughly.

DRESSING:

cup salad dressing 3/4

tablespoons pickle relish $\mathbf{2}$ teaspoons prepared mus-2 tard

tablespoon chili sauce 1 Combine salad diessing pickle relish, mustard, and chili sauce. *

APRICOT MOUSSE

- cups canned apricot halves 2 and syrup (1 pound can)
- packages unflavored gela-2 tin (2 tablespoons)
- teaspoon salt
- cups apricot nectar (12- $1\frac{1}{2}$ ounce can)
- ounces elbow spaghetti 8 cup whipping cream (1/2 1
- pint) cup chopped nuts 2/
- cup sliced, drained maras-½ chino cherries

Drain apricots, reserving $\frac{1}{2}$ cup syrup. Coarsely chop apricot halves. Soften gelatin in reserved apricot syrup placed in top of double boiler. Dissolve over boiling water, stirring occasionally until mixture is clear. Stir in salt and apricot nector. Pour into large bowl and chill until consistency of egg whites, about 25 minutes. Meanwhile, cook spaghetti in boiling salted water until tender, yet firm, 8 to 10 minutes. Drain and rinse with cold water. Whip cream until soft peaks form. Fold into gelatin. Fold in spaghetti, apricots, nuts and cherries. Turn into 1½ quart mold. Chill until firm. 3 to 4 hours. Unmold to

serve.

🖲 Have You Heard? (Continued from Page 15)

beaten. Blend into buttermilk; beans and peas, lentils, nuts you. You'll do yourself a facook until sauce thickens, stirr- and peanut butter may be vor, and you can always be pondence Courses, 202 Agriculing constantly. Serve as sauce used as an alternate for one for 1 center slice ready-to-eat serving. ham cut 1 inch thick. To broil ham, either indoors in a broil- of a food rich in ascorbic acid, sewing program, there is a

brush both sides of ham steak tamin A in the four servings The Pennsylvania State Uniwith buttermilk and baste occasionally with buttermilk while grilling. This gives an attractive glaze to ham.

Include at least one serving of fruits and vegetables.

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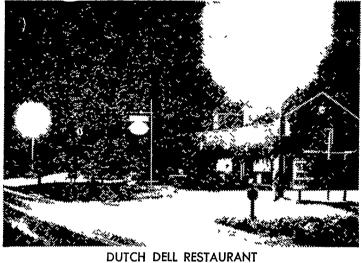
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Shrimp Creole makes a sim ple but elegant patio dish . SHRIMP CREOLE

- ⅔ cup finely chopped green pepper
- cup chopped celery 1/2
- medium sized onion 1
- stick butter 1
- can condensed tomato 1 soup
- teaspoon vinegar
- cups canned or fresh 2 shrimp
- Buttered rice

Saute pepper, celery and onion in butter until tender. Add tomato soup and vinegar; summer 10 minutes. Add shrimp; season to taste and heat thoroughly. Serve over beds of fluffy buttered uce. Makes 6 servings.

Mustard Sauce to put Α over grilled ham steak -HOT BUTTERMILK MUSTARD SAUCE

cup buttermilk 1

- teaspoon dry mustard 1/2
- 1 teaspoon flour
- 1/4 teaspoon salt
- 2 egg yolks

Slowly heat buttermilk. Mix dry mustard, flour and salt. Beat Hage New South Statistic Statistic Statistic Statistic Statistic Statistic Statistic Statistic Statistics

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