

**● For The Farm Wife**

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until blended. Scald remaining milk; add to sugar mixture. Cook over hot water, stirring constantly, until thick. Cover; cook 10 minutes. Add almond extract, apple sauce and macaroon crumbs. Chill. Sift together flour and salt. Cut in cream cheese and shortening with 2 knives or pastry blender. Add enough water to hold ingredients together. Roll out dough; cut in rounds 1 1/2 inches wider than diameter of tart pans. Fit each round into tart pan; trim edges. Prick bottom and sides with tines of fork. Bake in hot oven, (425 degrees) 5-10 minutes, or until brown. Cool. Fill tarts with apple mixture. If desired, top with whipped cream. Yields eight 3 1/2 inch tarts.

**CHEESE CRUMBLE  
APPLE PIE**

2 1/2 cups (1 can) sliced apples  
1 cup brown sugar  
2 tablespoons flour  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1 tablespoon lemon juice  
3/4 cup flour  
1/2 cup butter  
3/4 cup grated American cheese

Combine apples, 1/2 cup sugar, 2 tablespoons flour, cinnamon, nutmeg and lemon juice. Place in deep-dish pie pan. Mix remaining 1/2 cup sugar and 3/4 cup flour, cut in butter with 2 knives or pastry blender. Add cheese, toss lightly, sprinkle mixture over apples. Bake in hot oven (400 degrees) 45-50 minutes. Serve with wedges of cheese on top.

**APPLE PIE**

2 1/2 cups sliced canned apples, drained  
Juice from apples plus enough bottled apple juice or cider to make 1 cup  
1/2 cup currants or raisins  
3/4 cup sugar  
1 tablespoon lemon juice  
1/4 teaspoon cinnamon  
1/8 teaspoon salt  
1 1/2 tablespoonfuls cornstarch blended with  
2 tablespoons cold apple juice or cider

Bring apple juice to a boil. Add seasonings and sugar, then stir in cornstarch mixture. Mix apples with thickened juice. Set oven at 350 degrees. Line 8 inch pie pan with pastry. Poud in filling. Cover with top crust. Brush crust with milk for a good rich brown. Set pie on lower rack of oven. Turn regulator immediately to 425 degrees. The fierce heat created during the first few minutes helps to prevent a soggy pie. After 20 minutes turn regulator back to 350 degrees and open door for a moment to lower temperature. Continue baking about 20 minutes.

**OLD VIRGINIA COBBLER**

1/2 lemon cut in thin slices  
1/2 cup water  
1/2 cup sugar  
2 tablespoons flour  
1/4 teaspoon nutmeg  
2 1/2 cups sliced canned apples  
2 tablespoons butter  
1 cup sifted flour  
1/4 teaspoon salt  
1/2 cup shortening  
2 to 3 tablespoons cold water

Simmer lemon slices in water until tender, about 5 minutes. Drain water and reserve. Combine sugar, flour and nutmeg in saucepan; blend in reserved lemon water. Cook until thickened, stirring constantly. Add sliced apples, butter and the lemon slices. Sift together flour and salt. Cut in shortening until particles are the size of small peas. Sprinkle cold water over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.

Roll out to a 10 x 6 inch rectangle. Cut with pastry wheel or knife into triangles or diamonds. Pour hot apple filling into well-greased 10 x 6 x 2 inch pan or 9 inch glass pie pan. Arrange pastry over filling. Bake in moderately hot oven (450 degrees) 20 to 25 minutes. Serve with plain or whipped cream.

Good smells float out of the kitchen when cookies are being baked. Cranberry Cookies, made with fresh cranberries, can be dropped onto a baking sheet or spread into a pan to bake and cut in bars.

**CRANBERRY COOKIES**

1/2 cup butter or margarine  
1 cup granulated sugar  
3/4 cup brown sugar (packed)  
1/4 cup milk  
2 tablespoons orange juice  
1 egg  
3 cups sifted flour  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1 cup coarsely chopped nuts  
2 1/2 cups coarsely chopped cranberries

Cream butter and sugars together. Beat in the milk, orange juice and egg. Sift to-

gether flour, baking powder, baking soda, and salt. Combine with creamed mixture and blend well. Stir in chopped nuts and cranberries. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degrees for 10 to 15 minutes. Makes about 12 dozen tea-size cookies.

To bake as bar cookies, spread batter on a well-greased 11 x 15 x 1" pan and bake at 350 degrees for 45 minutes or until golden brown. For a sugary crust, sprinkle with granulated sugar. Makes 4 dozen 1 x 2" bars.

Patio meals often aren't complete without a dip of some kind. This tangy vegetable dip and zesty liverwurst log go well with assorted crackers.

There is more science packed into a U. S. submarine, per square inch, than into any other warship.

**● Have You Heard?**

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shears, to someone, pass with the handle first — never toss them.

When putting items in storage, have a sturdy stepladder or safe stepstool for reaching

high places.

Store heavy objects on lower shelves.

Close cupboard doors and drawers right after use.

Keep storage areas free of flammable fluids, papers, or old rags.

Provide adequate and permanent lighting in dark storage areas.

**Good To Know Anytime**

If there's a dress form in your sewing center or in the closet, tie a clear plastic bag over it. A plastic bag that comes from your drycleaner will be just the thing.

Marinades vary from mild to highly seasoned, but they should not mask the natural meat flavor. Marinades are thinner, usually more highly seasoned, and have less oil

than sauces. But you can use either to add zip to your charcoal grill masterpieces, whether you're doing chops, roasts, or kabobs.

Enriched or whole grain breads and cereals are excellent sources of three essential B vitamins — thiamine, riboflavin, and niacin — and the mineral iron. Enriched or whole grain breads and cereals also provide cereal protein and food energy in the form of carbohydrates — a form of food energy that older persons can use easily.

A fine-tooth comb makes an excellent tool to spread glue over areas, such as the surface of a hatbox or blanket box, that you're covering with decorative paper or other material.

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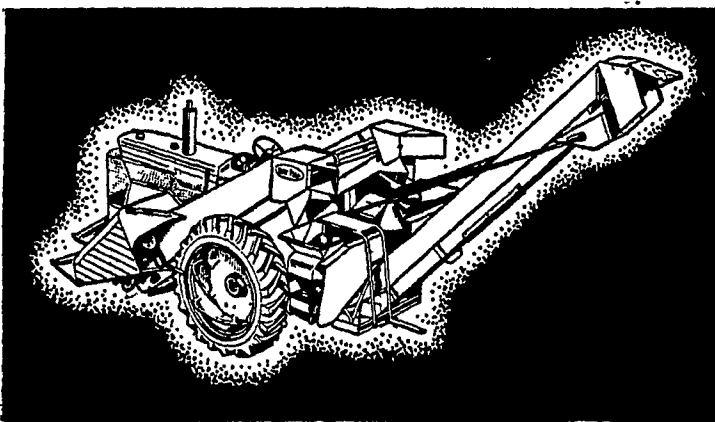
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