

(Continued from Page 14)

3 oranges, peeled, diced, drained (1 cup)  
 1/2 cup, diced celery  
 1 teaspoon prepared mustard  
 2 tablespoons mayonnaise  
 Salt to taste  
 Combine all ingredients, blending lightly. Makes 1 1/2 cups.

**BACON 'N EGG SANDWICH SPREAD**

4 hard-cooked eggs, peeled, chopped  
 2 oranges, peeled, diced, drained (1 cup)  
 4 to 5 slices bacon, fried crisp, crumbled  
 3 tablespoons mayonnaise  
 Combine all ingredients, blending lightly. Makes 1 1/2 cups.

**WESTERN CHICKEN SANDWICH SPREAD**

2 cups chopped, cooked, chicken

3 tablespoons sweet pickle relish  
 1 tablespoon grated orange peel  
 2 oranges, peeled, diced, drained (1 cup)  
 1/4 teaspoon salt  
 3 to 4 tablespoons mayonnaise

Combine chopped chicken, pickle relish, grated peel, drained orange pieces and salt; blend lightly with enough mayonnaise to moisten. Makes 3 cups.

**TUNA PINEAPPLE FILLING**

1 can (7-ounces) tuna, drained and flaked  
 1/2 cup drained, crushed pineapple  
 1 cup chopped celery  
 1 8-ounce package cream cheese

Blend ingredients together and store in refrigerator until

ready to use. Filling is especially good on rye bread, makes enough for 4 to 6 sandwiches.

**LUNCH BOX SOUP**

1 10 1/2 ounce can cream of vegetable soup  
 1 10 1/2 ounce can cream of mushroom soup  
 2 soup cans milk  
 Mix above ingredients; heat and pour into vacuum bottle.

**CORN CHOWDER**

1/4 cup butter or margarine, melted  
 1 large onion, chopped  
 2 teaspoons salt  
 3/4 teaspoon pepper  
 4 large potatoes, peeled and diced  
 1 1/2 cup water  
 1 16-ounce can cream-style corn  
 1 quart milk

Saute onion in butter or margarine. (Continued on Page 16)

**For the Farm Wife and Family Ladies, Have You Heard? . . .**



By: Jane Thurston, Extension Home Economist

**Guides To Better Service From Your Iron**  
 Use your iron properly and keep it in good repair and it will give you good service. If the thermostat isn't operating, the iron won't heat or it may overheat. If this is why your iron isn't heating properly, take it back to the dealer, to a serviceman or the manufacturer.

A burned out heating element leaves you with a cold iron. When this happens, follow the same suggestions as for a faulty thermostat.

But, before you hurry to the serviceman, check some common causes, such as the wall outlet . . . is it tight? Have you blown a fuse without being aware of it?



THURSTON

Does the cord or plug need re-chops.

Check all these and you'll save yourself possible embarrassment and expense.

If the iron is slow to heat, you have it plugged into a light socket that isn't wired to handle the higher wattage demands of the iron. Plugging an iron into a long extension cord causes a voltage drop so the iron doesn't get enough current.

**Good To Know Anytime**  
 Grade school artists enjoy sharing their pictures and decorations with you and others in the family. Hang a bulletin board at eye level where your artists can show their works of art.

If you save the juice from spiced or pickled fruits, use it as the liquid when you bake a slice of ham or braise pork chops.

One medium size garment storage bag can hold more than just clothes. Use it for jacket-length clothes and you'll have the bottom one-third of the bag for sweaters.

Before a beef carcass is ready for shipment from a meat packing plant, it undergoes 45 processing operations.

Give leftover meats the same care as you would fresh meats. Store them in the refrigerator, covered closely to prevent drying. To save space, cut meat from bones, then wrap tightly in waxed paper or aluminum foil or put in covered container.

**Considerate Foodshopper**  
 Handle fresh fruits and vegetables carefully — pinching or dropping can bruise.

(Continued on Page 18)

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