

For The Farm Wife
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ers. Pour equal amounts of batter into two 9-inch cake pans that have been rubbed with shortening and floured. Bake in moderate oven (375 degrees) about 30 minutes.

FILLING: Whip cream with sugar. Combine 1 cup of the whipped cream with mashed peaches. Spread mixture between cake layers. Frost sides and top with remaining whipped cream. Decorate top of cake with peach slices, if desired.

Use this topping as a frosting for your favorite loaf cake:

COCONUT BRITTLE CAKE TOPPING
 1/2 cup brown sugar, firmly packed
 1/4 cup butter, melted
 1/4 cup light cream
 1/2 cup flaked coconut
 1/4 cup chopped nutmeats
 1 cup cocoa sweetened toasted rice cereal (Cocoa Krispies)
 Combine sugar, butter and cream. Stir in coconut, nutmeats and cereal. Spread topping over warm cake. Place about 3 inches from hot broiler unit until mixture browns, about 2 minutes. Sufficient to top one 13 x 9-inch cake or two 8-inch or 9-inch squares or round cake layers.

HARVEST PIE
 1 cup cooked or canned pumpkin
 1 cup apple sauce
 1/2 cup light brown sugar
 1/2 teaspoon salt
 2 teaspoons cinnamon
 1 1/2 teaspoons nutmeg
 1/2 teaspoon ground cloves
 4 eggs
 1/4 cup milk
 1/2 cup heavy cream
 1 9-inch unbaked pastry shell
 Combine pumpkin, apple sauce, sugar, salt and spices. Beat eggs; add to apple sauce

mixture. Scald milk and cream; add slowly, mixing well. Pour into 9-inch pastry shell. Bake in hot oven, 425 degrees, 45 to 50 minutes, or until inserted knife comes out clean. Cool. If desired, garnish with whipped cream just before serving.

Have You Heard?
(Continued from Page 9)

Carpeting on stairs gets the heaviest blows and hardest wear on edges of steps. One way to protect the carpeting is to lay it with an extra foot of length folded under against one or two risers at the top of the stairs. When you think the carpet on the stair edges needs a rest, you can shift it down an inch or two. But do the shifting just before — not after — the carpeting shows wear. You can make several shifts before you'll need new carpeting. As you make these shifts, the excess carpet at the foot of the stairs will fold under against the lowest riser.

Another way to protect

an underlay of padding — heavier than what you use for other areas — and give particular attention to the stair steps and edges.

Reminders For Cooking Potatoes

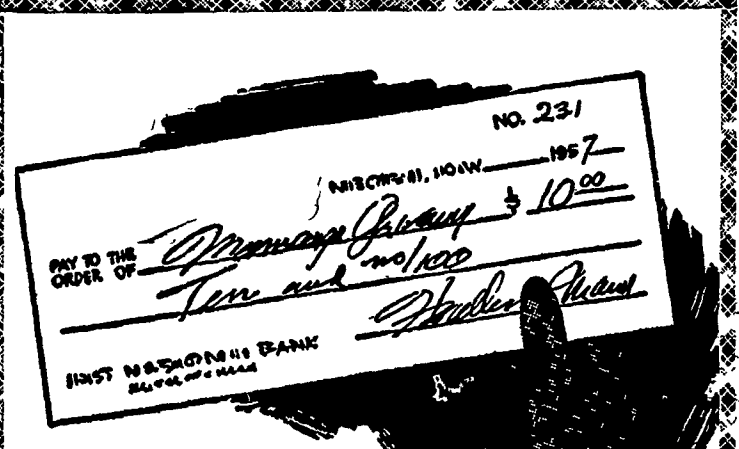
Potatoes cooked in their jackets are richest in vitamin and mineral content. But, if you must pare them, keep the parings thin and cook the potatoes as soon as possible after paring. Cook in as little water as possible and use the cooking liquid in soups and gravies. When you do this, you get full advantage of the minerals and flavor in the liquid.

potatoes in boiling water. And when the water has reached boiling, reduce the heat to just bubbling. — never violently boil a potato. Boiling cooks the outside before the inside and by the time the inside is tender the outside is overcooked. The smaller the pieces, the quicker they cook. So if you're in a hurry, cut potatoes into halves, quarters,

the cooking temperature. **High Heat Makes Cheese Stringy**
 Keep the heat low when cooking cheese, advises Louise Hamilton, Penn State extension nutrition specialist. High heat or cooking too long will make cheese tough and stringy. Cheese needs just enough heat to melt and blend with other ingredients

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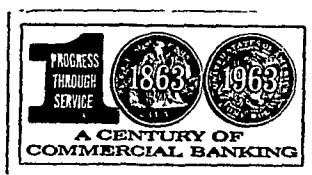
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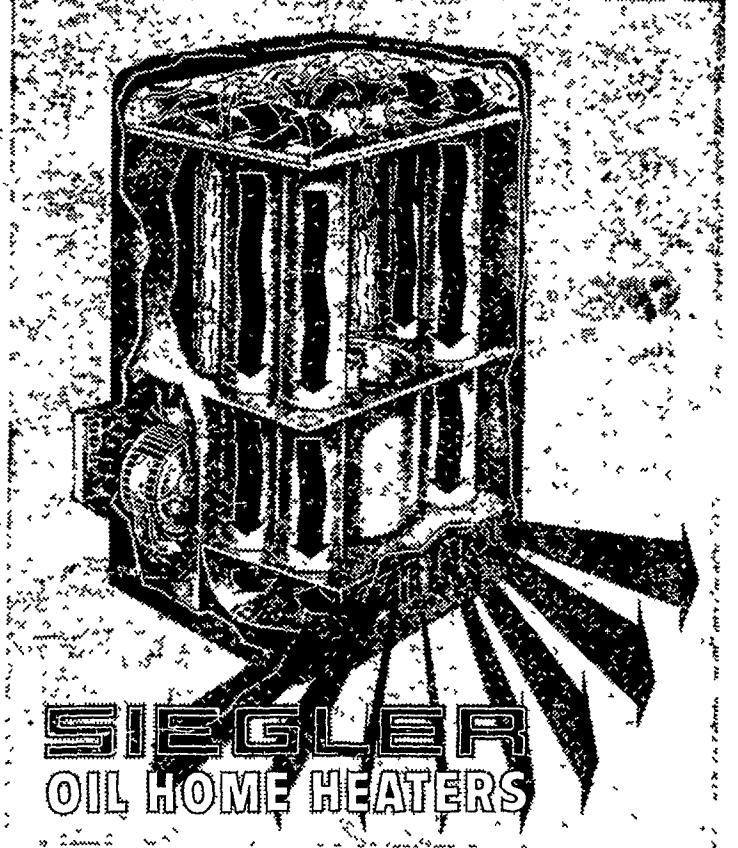


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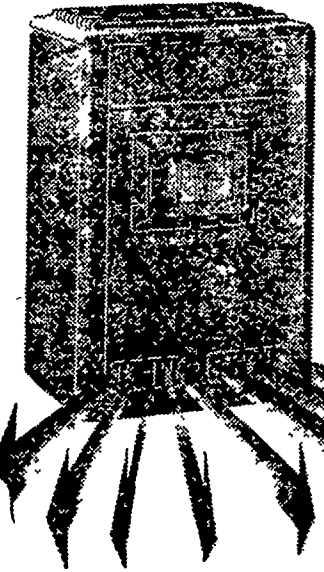
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