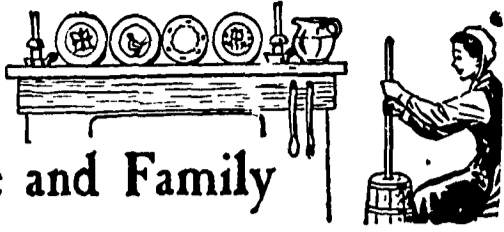


## For the Farm Wife and Family



### After - Christmas Ideas

By Mrs. Richard C. Spence



SPENCE

**Make Good Use Of Your Appliances**  
When is a toaster not a toaster? When it is used to heat frozen waffles, reheat biscuits or to make your own Melba toast. All of your kitchen appliances can be a second pair of hands for you if you give them more part-time work to do. They have good table manners and can go the buffet or dining table for cooking and serving, leaving the cook with her guests where she belongs.

The term portable appliances is not just a name, it's an asset. They are designed to travel about, from room to room, to the patio or to the picnic grounds where outlets are available.

Here are some suggestions for giving your small appliances more work to do. You will no doubt add to the list as you become accustomed to using the appliances as an extra pair of hands.

Use the steam iron to raise the nap on velvets, corduroys and suede. It works fine on hats, clothing and even upholstery. Hold the iron just above the fabric with the pile side up and allow the steam to penetrate. Veils can be restituted by ironing with a dry iron between layers of waxed paper.

The blender can be your most-used kitchen helper — if you keep it handy and use it. Fresh-ground coffee can be yours at the flick of a switch and you can make your own blends, to the desired grind — coarse, medium or fine. The blender will also chop vegetables, make bread crumbs and blend seasonings.

For stuffing, puree foods for baby or make a healthy mid-day pick-up from your own blend of fruits, vegetables or juices.

When the fry pan isn't at the dinner table, it can be used for baking cakes, cookies or puddings instead of using the oven. With a broiler lid, it makes tasty hamburgers or open-face sandwiches, as well as luscious steaks.

If you bring out the electric coffee maker only for company, you're missing a morning treat. Plug it into the timer clock of your range before retiring, and wake up in the morning to the incomparable aroma of freshly brewed coffee. The coffee maker may also be used to heat

soups, hard-cook eggs and make hot malteds, tea or cocoa. For temptingly foamy cocoa, make a thick paste with the dry ingredients, put in basket, and park on "mild" setting.

If you have a roaster oven, use it for cooking in quantity. Use the whole roaster for scalloped potatoes, scrambled eggs, spaghetti or whatever for a large group, and then serve from the roaster. If you're carrying the food, it will stay hot up to six hours if the roaster oven is wrapped in a blanket. The roaster will also make easier the chores of making jams and jellies in quantity or water-bath canning of tomatoes or fruit.

In addition to its many uses in the kitchen, the portable mixer can be used to mix detergents for dry suds jobs.

It's abuse, not use, that makes appliances old before their time. So put your appliances to work for you in the variety of jobs that each can handle. They'll soon earn a place on top of the counter instead of on the back of the shelf.

#### USES FOR LEFTOVER TURKEY

Cooked sliced turkey is tastily prepared many different ways. For a mouth-watering Turkey Divan, place a layer of cooked broccoli in an oblong pan or casserole, top with slices of turkey and then with cheese sauce. Slip under the broiler to brown, or bake at 350 degrees for 25 minutes. Cover with French fried onion rings and continue to heat for five minutes.

Serve creamed turkey made with gravy, cream sauce or a

condensed soup in a number of tempting ways — on rice or noodle rings, cornbread, toasted English muffins, or Chinese noodles.

Turkey pie for four or six persons can be made quickly in the broiler. Line a buttered 10" x 6" x 2" baking dish with two cups of hot mashed potatoes, sweet or white. Cover with turkey slices. Topping is made with two cups of medium white sauce, one cup drained cooked carrots and one cup drained cooked peas. This could very well be used to disguise leftover vegetables. Broil until golden brown and serve.

#### HOME-FROZEN CREAM PIES

There's quite a trick to making a good cream pie that can be frozen and stored successfully. It takes a special recipe and special handling.

Research home economists have come up with a special way to make cream pies, so that the filling doesn't separate, or get grainy, lumpy, or spongy, and the crust remains flaky.

It has been found that cornstarch is the most acceptable starch to use in the filling of a cream pie that's going into the freezer. And, you

get best results if you freeze the pie filling and shell separately, then combine the two when ready for use — or use the frozen filling in a freshly baked crust.

Bake the shell on the outside of the pan, then remove, wrap and freeze. The filling may be frozen on the inside of the same size pan, then removed and wrapped.

Raw egg whites may be frozen separately and used in a meringue later, or freshly beaten whites can be baked in the frozen cream pie.

Here's the recipe for that special —

#### CREAM PIE FOR FREEZING

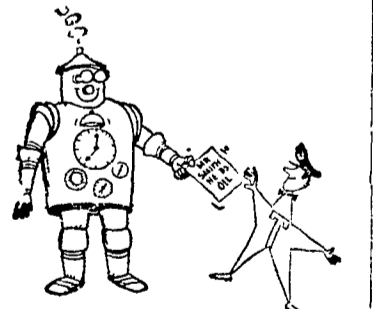
- 2 cups milk
- 2/3 cup sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 egg yolks, beaten
- 2 tablespoons butter or margarine
- 2/3 teaspoon gelatin
- 1 teaspoon vanilla

Heat milk to scalding (185 degrees F.). Add the sugar, starch and salt, which have been combined, and continue heating rapidly until boiling. Stir about 1/2 cup of the hot mixture into the eggs; pour back into the saucepan and cook an additional 5 minutes.

(Continued on Page 7)

**SUPER**  
Self Service  
**SHOES**  
220 W. King St.  
Lanc. Co.'s Largest Shoe Store  
All 1st Quality  
Super Low Prices

\*\*\*\*\*



#### Automatic deliveries!

We keep a chart of your "degree day" needs, based on daily temperatures. In this way, we know when you need oil, and make delivery without your call. You never run short of Texaco Fuel Chief Heating Oil.

We Give S & H Green Stamps  
**GARBER OIL CO.**  
MOUNT JOY, PA.  
Ph. 653-2021  
105 Fairview St.

\*\*\*\*\*

### CAN YOU RUN FAST ENOUGH?

Every now and then a family should sit down, talk over income and outgo... and then think about the future. And when you do...

A savings account that you add to regularly, one that earns a good return, will hasten the day when Dad can slow down, take it easy. In any amount, your account is welcome.

---

**ACCOUNTS INSURED TO \$10,000**

**FIRST FEDERAL**  
*Savings and Loan*  
ASSOCIATION OF LANCASTER

25 North Duke St.  
Phone 393-0601

## It takes Experience to Serve as Executor

The average individual, confronted with the responsibilities of an Executor, hardly knows where to begin. An Executor should have experience and collective judgment, and always be at hand when needed. This institution has these essential qualifications. May we talk with you and your attorney about your estate arrangements?

---

3 1/2 % Interest Paid On Certificates of Deposit for 1 Year

2 1/2 % Interest Paid on Savings Accounts

Use Our Convenient Drive-In Window One-half block from Penn Square on South Queen Street — Rear of Main Bank.	<b>FREE PARKING</b> 25 S. Queen Street — Swan Parking Lot — Vine & S. Queen Sts. Stoner Parking Lot — S. W. Corner Vine and Queen Sts.
--	---

## Conestoga

**NATIONAL BANK**

"Serving Lancaster from Center Square since 1889"

LITITZ SPRINGS BRANCH Broad & Main Sts., Lititz  
MILLERSVILLE BRANCH 302 N. George St.

Maximum Insurance \$10,000 per depositor  
Member Federal Deposit Insurance Corporation