

Continued from Page 6)
 cups corn flakes or 1/2 cup corn flake crumbs
 Cut olives into large pieces.
 Measure 2 tablespoons butter; melt in flour, salt and mustard. Add milk gradually, stirring constantly. Cook until thickened, stirring occasionally. Add cheese, sausage, olives and pimiento, rice and olives; mix lightly. Pour into greased shallow 1 1/2 quart casserole. If using corn flakes,

crush into fine crumbs; blend remaining butter; sprinkle over top. Bake in moderate oven (350 degrees) 25 minutes, or until thoroughly heated. Serve at once. 4 servings.

PARTY DREAM SALAD

1 package (8-ounces) cream cheese, softened
 1/4 cup dairy sour cream
 1 tablespoon lemon juice
 1/2 teaspoon salt
 1/2 cup diced orange sections
 1/2 cup halved maraschino cherries
 1/2 cup coarsely chopped pecans
 1 cup whipping cream, whipped
 2 cups diced bananas
 Maraschino cherries
 In a small mixing bowl combine cream cheese, sour cream, lemon juice and salt; blend thoroughly. Fold in orange sections, cherries, pecans and whipping cream. Gently fold in bananas. Spoon into mold; chill several hours. To unmold, run knife around edge; turn onto serving plate and shake gently. Garnish

with maraschino cherries. 6-8 servings.

JELLIED ORANGE-APPLE SAUCE CUPS

2 oranges, peeled, diced (reserve juice)
 2 tablespoons sugar
 1 1-pound can applesauce (1 1/2 cups)
 1/3 cup thinly sliced red maraschino cherries with syrup
 1 envelope unflavored gelatin
 2/3 cup fresh orange juice (or frozen)
 1 tablespoon lemon juice
 Salad greens
 1 orange, peeled, sliced into cartwheels

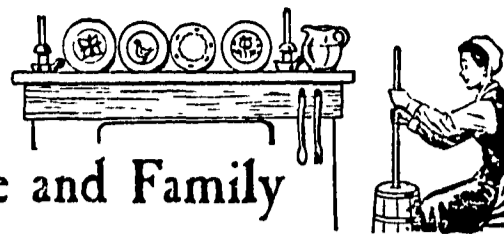
Combine diced orange and juice, sugar, applesauce and maraschino cherries with syrup, in a mixing bowl. Soften unflavored gelatin in orange juice and lemon juice, place over low heat and stir until gelatin is dissolved. Add to applesauce mixture. Rinse 1 large mold or 6-8 individual molds in cold water. Spoon applesauce-orange mixture into molds. Chill until firm. Unmold salads on crisp greens; garnish with orange half-cartwheels.

SNAPPY CRANBERRY TORTE

1 cup ground fresh cranberries
 1 cup crushed pineapple
 1 cup ground fresh apple
 1 cup granulated sugar
 22 gingersnaps
 1 1/2 cups confectioners' sugar
 1/4 cup butter or margarine
 1 egg

Combine fruits and sugar. Let set 20 minutes and drain, reserving 1/4 cup of the drained juice. Pour the juice into a 10" glass pie plate. Line (Continued on page 8)

For the Farm Wife and Family



Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

When you drizzle honey, you get just the sweetness you wish, but a lot of thick honey makes any dish too sweet. Warm honey is thin and drizzles perfectly. To warm the honey, set the jar in warm water — not hot — about ten minutes before you're ready to use the honey. When ready to flavor the food, the honey is just the right consistency to drizzle tiny threads instead of pouring a heavy stream.

Warm honey drizzled over hotcakes or waffles or hot biscuits will meet with your family's approval.

What You Can Do With Canned Peaches

Canned peaches lend themselves to a variety of uses, and you probably have your favorite ways to serve them. Some other ways include:

Mincemeat peaches make a delicious dessert — fill centers of canned peach halves with a spoonful of mincemeat. Bake in a moderate oven about 20 minutes, basting several times during baking with orange juice. Top each half with hard sauce or whipped cream.

Broil canned peach halves and serve with a pork or beef roast. To broil the peaches, drain the fruit and arrange in a shallow pan. Dot with butter and heat about 10 minutes or until lightly browned and heated through. To serve with poultry, fill the centers with cranberry sauce.

Preserve Your Health
 Start the new year right with a few resolutions:
 Eat a well-balanced diet, m-



THURSTON

cluding food from each of the four food groups . . . milk, meat, fruits, and vegetables, breads and cereals.

Don't overeat — overweight is a major health problem.

Relax after each meal. If your physician prescribes a special diet, follow it exactly.

Get some exercise every day, and be sure to get enough sleep.

Idea For Quick Dessert (Continued on Page 9)

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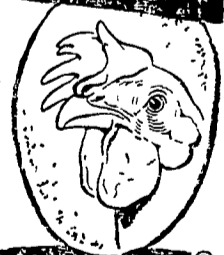
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