

For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

Tips On Party Meat Planning

Whether you're a beginner or an experienced person in party-giving, these few tips may help make entertaining a bit easier. Plan your menu around current best buys at the food market. A few pennies saved in one place can be splurged in another. Plan foods so that not all need last-minute preparation. A casserole type main dish that can go from oven to serving table is a good choice. To go with it, a made-ahead salad, a simple vegetable and ready-to-bake rolls will make no last-minute hazards. Also such foods will give you more time to be with your guests.



THURSTON

Organize your food preparation, setting

out and grouping food and utensils needed. Open cans and packages before needed when this is possible. Wash or put utensils to soak as used.

Put all your new found meal-planning knowledge to work. See that your table is set properly and attractively, that you have enough serving dishes. Also see that your meal is nutritionally sound, and that it has color, temperature, texture, and flavor variety.

sure before the liquid is used, you won't be able to empty the can.

When you spill milk on furniture, floors, and woodwork, remove it promptly and completely with a damp cloth. If allowed to stay on such surfaces, white spots will appear the next time you wax them. But when this happens, rub briskly with a damp cloth and re-wax the surface.

When You Shop For An Automatic Blanket

Look for the manufacturer's guarantee — it's your most reliable guide for a good buy. Read all labels. Labels should give you such information as: The blanket has contoured bottom corners that fit over sheets and mattress to help hold the blanket in place; the blanket has nylon bindings that will last the life of the blanket; the blanket is sized for a twin or a double bed. Also the label should state length of the blanket for some are 81 inches long others are 90 or 108 inches.

Also read the label to see if the instruction book is included. Sometimes the book is folded within the blanket that is sealed in a plastic wrapper and you won't find it until you take the blanket from the plastic.

And before using the blanket the first time, you must read the instructions carefully and follow them exactly. Perhaps an automatic blanket you used previously was made by a different manufacturer and the heating control may not be the same as the blanket you just bought.

Farm Women 6 Make Dressings

Society of Farm Women 6 met Tuesday evening at the home of Mrs. Milton Eberly, and made 251 cancer dressings. Refreshments were made and served by Mrs. Eberly, Mrs. Bertha Keller, Mrs. Lela Coble, Mrs. Stella Coble and Mrs. Sara Myer.

The next meeting will be held Saturday, Feb. 1 at 2 p.m. at the home of Mrs. Clarence Greiner, Elizabethtown R3. Misses Anna Mae and Ruth Eby of Mount Joy will show colored slides and speak of their trip to the Canadian Rockies.

There will also be a report of the delegates, Mrs. Esther Frev and Mrs. Mary W. Sheaffer, from the Lancaster County Farm Women's convention held in Harrisburg.

Try A Classified

(Continued From Page 8)

1/2 cup butter
2 medium potatoes, diced (2
cups)
1/2 cup water
1/2 teaspoon thyme
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon cayenne
1 pound can whole tomatoes
1 pound can salmon
In saucepan saute onion
and green pepper in the butter
for 10 minutes, or until
lightly browned. Add
potatoes and water and bring
to a boil. Add thyme, salt, pep-
per, cayenne and the tomatoes.
Simmer for 15 to 20 minu-
tes until potatoes are ten-
der. Add salmon, broken into
pieces, and the juice from
the can and simmer for 5
minutes longer. Serves 6.

CHICKEN-VEGETABLE SOUP
1 1/2 ounce cans beef
broth
2 1/2 cups water
1/2 cup (12-ounce can)
vegetable juice cocktail
2 tablespoons soy sauce
2 tablespoons vinegar
1/2 teaspoon pepper
1/2 cup thinly sliced carrots
1/2 cup chopped green beans
1/2 cup chopped cooked
chicken
2 eggs, beaten
Combine all ingredients ex-
cept eggs. Bring to a boil.
Simmer about 10 minutes. Stir
in beaten eggs. Serve at once.
Makes 6-8 servings.

FRANKLY VEGETABLE SOUP
2 frankfurters, thinly sliced
1 tablespoon butter or mar-
garine
3 cups water
1 can (2 ounces) vegetable
dry soup mix
In saucepan, brown frankfur-
ters in butter. Add water;
bring to boil. Stir in soup mix.
Partially cover; simmer 15
minutes, stirring now and
then. Makes 3 to 4 servings.

BEEFY ONION SOUP
1 cup cubed cooked beef
2 tablespoons butter or mar-
garine
3 cups water
1 can (1 1/2 ounces) onion dry
soup mix
1/2 cup cooked whole kernel
corn
1/2 cup cooked tomatoes
Generous dash basil
In saucepan brown beef in
butter. Add water and soup
mix. Partially cover; simmer
10 minutes, stirring now and
then. Add remaining ingredi-
ents. Heat, stirring. Makes 3
to 4 servings.

This Chilled Fruit Soup can
be served in a dessert bowl
with a topping of Spiced Sour
Cream, or it can be layered
with the zesty sour cream mix-
ture in parfait glasses.
CHILLED FRUIT SOUP
1/2 cup drained prunes
1 cup water
1/2 cup raisins

1/2 cup dried apricots
1/2 cup sliced apple
5 cups water
1/4 cup tapioca
1/2 cup sugar
1/2 cup pitted red tart cherries,
drained
1/2 cup grape juice
1/4 cup orange juice
2 tablespoons lemon juice
Orange slices
Lemon slices

Cook prunes in 1 cup water
until tender, drain, saving li-
quid. Remove pits from prunes
and quarter, set aside. In
saucepan combine raisins, apri-
cots, apple, 5 cups water and
tapioca. Cook until fruits are
tender and liquid is thick and
clear. Add sugar, prunes, prune
juice, cherries, grape, orange
and lemon juices. Chill and
serve topped with *Spiced Sour
Cream. Garnish with orange
and lemon slices.

FRUIT SOUP PARFAIT
VARIATION Increase tapioca
to 1/2 cup. In chilled parfait
glasses, alternate layers of
Fruit Soup with *Spiced Sour
Cream.

SPICED SOUR CREAM
1/2 pint dairy sour cream
1 tablespoon sugar
1/4 teaspoon grated lemon
1/16 teaspoon ground cloves
Chill small bowl and beaters.
Whip sour cream until thick
(this will take about 5-8 minu-
tes), blend in sugar, lemon
rind and cloves.

Space for Sleeping

Experts say a person sleeps
best in a space 39 inches wide
and at least 6 inches longer
than he is, point out Penn State
extension home management
specialists. When sleeping
space is not enough for health-
ful comfortable rest, the super-
size mattress will solve the
problem. The supersize is 2
feet wider and 6 inches longer
than the standard double mat-
tress.

Good To Know Anytime

When you use a spray wax
and many other products in
aerosol packages, it's essential
that you hold the container as
upright as possible for effi-
cient operation. If there's an
arrow on the dispenser button
be sure the arrow is lined up
with the mark on the can. This
keeps the dip-tube in the li-
quid and you won't waste pres-
sure. If you run out of pres-

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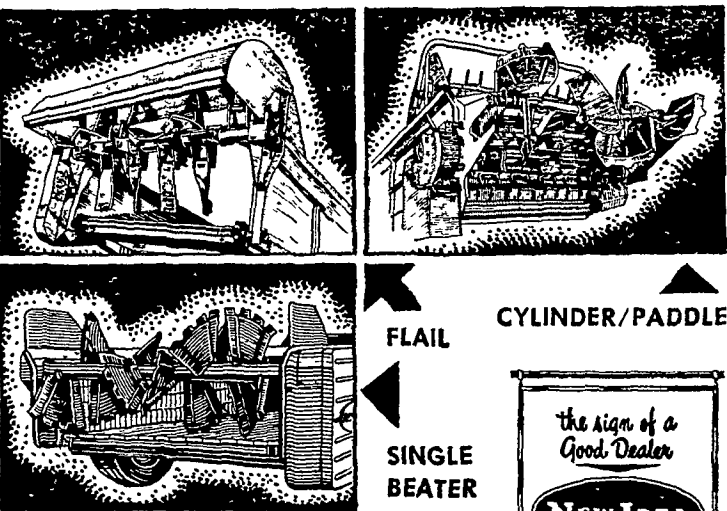
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