

● For The Farm Wife
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tin
 1/2 cup lemon juice
 2 tablespoons cold water
 1 1/2 cups canned apple sauce
 1/2 cup sugar
 1 10-ounce package frozen strawberries, thawed
 Dash salt
 1 cup miniature marshmallows
 1 cup heavy cream, whipped
 Red sugar for garnish
 Line 9-inch pie plate with halved lady fingers. Soften gelatin in lemon juice and cold water 5 minutes. Dissolve over boiling water, add to apple sauce and sugar, mix well. Add strawberries, salt and marshmallows. Stir over ice water until partially thickened. Fold in whipped cream. Pour into lady finger lined pie plate. Chill until set. Garnish with red sugar before serving.

cheese, softened
 1/4 cup dairy sour cream
 For sauce, place cherries, sugar, salt and almond extract in medium-sized saucepan. Combine cornstarch and water; add to cherries, stirring until blended. Bring to a boil; cook over low heat until thickened and clear, stirring frequently. For crepes, combine eggs and milk. Add pancake mix; stir until smooth. Put a small amount of butter in small frypan; heat until butter bubbles. Pour in 1 tablespoon batter; immediately tilt pan to coat bottom evenly with thin layer

Bake until delicately browned on under side, turn and bake on other side. For filling beat cream cheese and sour cream together until well blended. Spread each crepe with mixture. Roll up and place in chafing dish or on platter. Top with hot Cherry Sauce. Makes 6 servings.

CHERRIES GOURMET
Cherry Sauce

1 1-pound 4-ounce can frozen pitted red tart cherries thawed
 1/4 cup sugar
 1/8 teaspoon salt
 1/8 teaspoon almond extract
 2 tablespoons cornstarch
 1/2 cup cold water

Crepes

3 eggs, beaten
 1/2 cup milk
 1/2 cup pancake mix

Filling

1 8-ounce package cream

Broccoli goes into a souffle!
BROCCOLI SOUFFLE

1 pound fresh broccoli or 1 package (10-ounces) frozen broccoli
 3 tablespoons butter
 2 tablespoons flour
 3/4 cup milk
 1 1/2 teaspoons salt
 Dash of nutmeg
 Dash of pepper
 1 teaspoon lemon juice
 4 eggs, separated

Cook broccoli; chop into small pieces and set aside. In a saucepan melt butter; blend

in flour. Remove from heat; gradually add milk; return to heat and cook, stirring constantly, until mixture thickens. Add salt, nutmeg, pepper, lemon juice and broccoli; stir to blend. Beat egg yolks until thick and lemon colored; add to broccoli mixture. Beat egg whites until stiff but not dry; fold into broccoli mixture. Pour into 1 1/2 quart casserole (do not butter); bake 60 minutes in a 325 degree oven. Serve immediately. May be served with your favorite cheese sauce.

● Have You Heard?

(Continued from Page 9)

tion isn't enough for heavy cleaning and the bag doesn't hold much dirt.

A small cleaner is a useful accessory, but it's not a substitute for a regular vacuum cleaner.

When Buying Oranges And Grapefruit

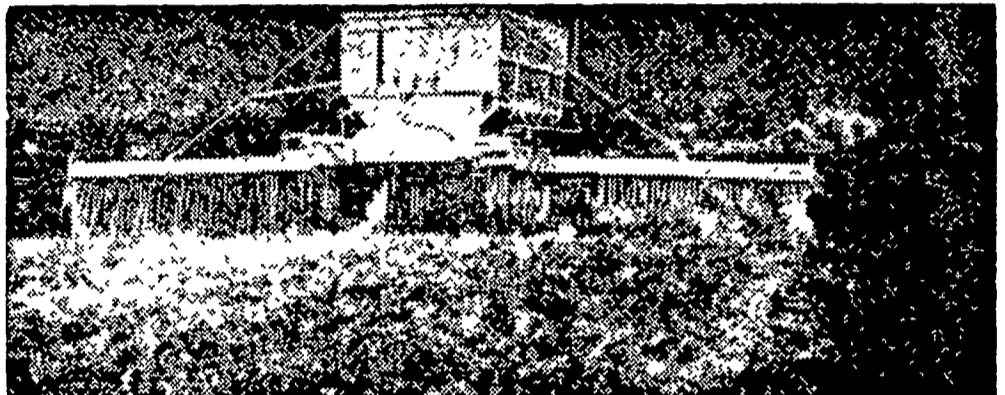
Look for fruit that is firm and heavy for its size. Heavy fruit usually has the most juice. Look for a fine-textured skin, typical of the variety.

may be light reddish-brown on the outside. Known as russeting, this color doesn't affect the flavor of the fruit. Oranges and grapefruit should be free from soft spots or bruises that can affect the flavor.

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Certified seed of Pennrad barley are available to farmers for planting during the 1964 heavy season. Pennrad is a new winter barley that has proved outstanding in yield and winter hardiness, according to agronomists at Penn State.

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Year	No. cows	Lbs. milk	Lbs. fat
1961	31.1	11,144	380
1962	43.1	12,164	394
1963	45.4	12,973	447

Average milk production for 1963, on Cattle-izer, was 16.4% higher than 1961 on another feed. Butterfat was 17% higher.

All-time high — "With our 51-head Guernsey herd," says Nelson Watts, herdsman of Schell Farm, Hummelstown, Pa., "we shipped 30,438 lbs. more milk during the 1963 milking year, with 34 fewer cows, than in 1962. We put our herd on Ful-O-Pep Cattle-izer in December 1962, and by June 1963 had reached an all-time shipment high of 39,671 lbs. milk. The herd averaged 986 lbs. milk and 44 lbs. fat in June 1963 — compared with 801 lbs. milk and 36 lbs. fat the previous June."

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