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**CRANBERRY PINEAPPLE PUDDING**

- 1 1/2 cups whole cranberry sauce (1-pound can)
- 1 cup crushed pineapple (8 3/4 ounce can)
- 2 cups milk
- 1/2 teaspoon salt
- 6 slices enriched white bread, cut in 1-inch squares
- 3 eggs, beaten
- 1/2 cup chopped pecans

Blend together cranberry sauce and pineapple in bowl. Scald milk. Stir in salt. Cool slightly. Place bread squares in separate bowl. Pour cooled milk over bread. Stir in eggs, pecans and cranberry mixture. Blend well. Turn mixture into greased 7 x 11-inch pan. Bake in slow oven (325 degrees) about 45 minutes or until center is firm. Serve warm. 6 to 8 servings.

**BREAD DUMPLINGS**

- 3 cups enriched white bread cubes (about 6 slices cut in 1/2-inch cubes)
- 1/4 cup flour
- 1 tablespoon minced onion
- 1 tablespoon minced parsley
- 3/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon pepper
- 1 egg, beaten
- 1/2 cup milk

- 1 tablespoon melted butter or margarine
- 5 cups ready-to-serve soup or broth.

Mix together bread cubes, flour, onion, parsley, salt, baking powder and pepper in large bowl. Blend egg, milk and butter or margarine. Add liquid all at once to bread mixture and stir well. Let stand 10 minutes. Using fingertips, shape mixture firmly into 16 balls, about the size of large walnuts. Lower gently into boiling soup or broth. Cook, uncovered, 7 to 8 minutes. Serve hot. 6 to 8 servings.

**STUFFED MEAT LOAF**

- 1 1/2 pounds lean ground beef
- 1 egg
- 1 cup chopped onion
- 1/2 cup dry enriched bread crumbs
- 1/2 cup evaporated milk
- 1/4 cup ketchup
- 1 1/2 teaspoon salt
- 1/4 teaspoon pepper

Combine beef, egg, onion, bread crumbs, milk, ketchup, salt and pepper in large bowl. Blend well. Place one half of meat mixture in bottom of greased 4 1/2 x 8 1/2 inch loaf pan. Cover with Bread Stuffing. Place remaining meat mixture on top of stuffing. Bake in mod-

erate oven (350 degrees) 1 hour and 30 minutes. Invert on serving plate. Garnish with hard-cooked egg slices or green pepper rings.

**BREAD STUFFING**

- 4 cups finely crumbled enriched white bread (about 8 slices)
- 1 cup melted butter or margarine
- 1 cup finely chopped celery
- 2 tablespoons minced onion
- 2 tablespoons minced parsley
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon basil
- 1/2 teaspoon marjoram

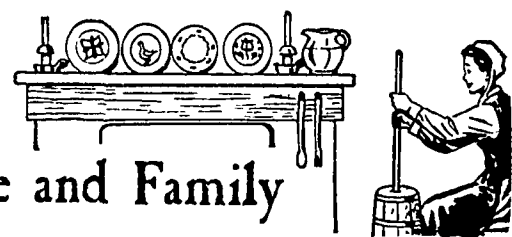
**FLUFFY OVEN FRENCH TOAST**

- 4 eggs, separated
  - 2 tablespoons milk
  - 2 tablespoons sugar
  - 8 slices enriched white bread
- Beat egg yolks with milk until thick and lemon-colored. Beat egg whites until soft peaks form. Gradually beat in sugar until stiff. Fold egg yolks into egg whites. Dip slices of bread into mixture. Bake on well greased baking sheet in very hot oven (450 degrees) 5 to 7 minutes, or until golden brown. Serve immediately with favorite syrup. 4 servings.

**BREAD DUNK-ITS**

- 1 loaf unsliced enriched sandwich bread
- Melted butter or margarine
- Favorite dip mixture

Remove crusts from bread. Cut loaf in half lengthwise, then in quarters, to form four equal-sized lengths of bread. Cut each section into 1/2-inch slices, cutting almost through to bottom. Place on ungreased baking sheet. Turn sections once so a cut side is down and curve ends to form semi-circle or fan, separating slices. Bake in hot oven (400 degrees) 20 to 25 minutes, or until crisp and golden brown. Immediately



**For the Farm Wife and Family**

**Ladies, Have You Heard? . . .**

By: Jane Thurston, Extension Home Economist

**For Safety's Sake, Take Care of Your Hands**

Keep your hands away from moving parts of an electric mixer, chopper, fan, sewing machine, or other appliances with moving parts.

Use insulated cover plates for light switches and outlets in the bathroom and kitchen.

Never use your finger to test the sharpness of a knife, and don't use a knife as a can or jar opener.

When you open a vacuum can, set the key firmly and turn evenly to prevent snapping the band.

Put used razor blades in a box with a slot on top, then put tape over the opening before you dispose of the box.

Use long tongs or forks to handle hot foods.

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Large yarns often are combined with smaller yarns for



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decorative effects. But breaks almost always happen along these heavy yarns before the rest of the spread begins to show wear.

Long threads over short ones catch easily and pull up into unsightly loops. These loops break, weaken the fabric, and a hole results.

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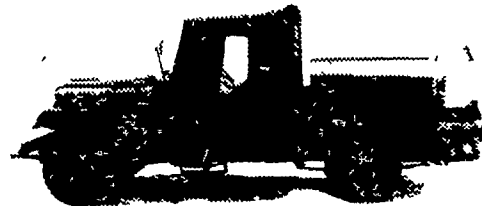
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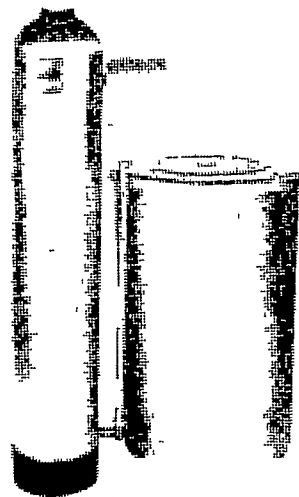
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