

(Continued From Page 8)

- 2 1/2 tablespoons sugar
 - 1/2 cup soft butter or margarine
 - 1 pint strawberries
 - 1/4 cup sugar
 - 1 tablespoon unflavored gelatin
 - 1/4 cup cold water
 - 1/2 cup boiling water
 - 1 tablespoon lemon juice
 - 1 teaspoon salt
 - 1/4 egg whites
 - 2 cup whipping cream
- If using corn flakes, crush into fine crumbs. Combine crumbs, sugar and butter; mix well. Press evenly and firmly around sides and bottom of 9-inch pie pan. Chill.
- Crush strawberries, cover with sugar; let stand 30 minutes. Soften gelatin in cold water, dissolve in boiling water. Cool. Stir strawberries, lemon juice and salt into gelatin mixture. Chill until mixture begins to set. Beat egg whites

until stiff but not dry. Whip cream until stiff. Fold egg whites and cream into gelatin mixture. Pour into crumb crust; chill until set. Garnish with additional whipped cream and whole berries, if desired.

This Chocolate Chiffon Pie is extra special because it has colorful marshmallow, nut and cherry bits folded in

- CHOCOLATE CHIFFON PIE**
9-inch baked pastry shell
- 1/2 cup sugar
 - 1/3 cup cocoa
 - 1 tablespoon unflavored gelatin (1 envelope)
 - 1/2 teaspoon salt
 - 3 eggs, separated
 - 1 1/4 cups milk
 - 1 cup miniature marshmallows
 - 1/2 cup quartered maraschino cherries, well drained
 - 1/2 cup chopped walnuts

Combine 1/4 cup sugar, cocoa, gelatin and salt in top of double boiler. Beat egg yolks and milk together. Add to gelatin mixture. Cook over boiling water, stirring constantly until gelatin dissolves, about 5 minutes. Remove from heat. Chill until mixture is consistency of unbeaten white. Fold in marshmallows, cherries and nuts. Beat egg whites until soft peaks form. Add remaining sugar a little at a time, beating well after each addition. Continue beating until egg whites stand in stiff peaks. Fold chocolate-gelatin

mixture into egg whites. Pour into cooled pastry shell. Chill until firm.

RASPBERRY PINK TREAT

- Filling:**
- 1 package (10 ounces) frozen raspberries, thawed and drained
 - 1/4 cup sifted confectioners sugar
 - 1 teaspoon lemon juice
 - 1 teaspoon vanilla
 - 1 cup miniature marshmallows

- Dash salt**
- 1 cup whipping cream, whipped

Waffles:

- 2 cups milk
- 2 eggs
- 1/2 cup melted or liquid shortening
- 2 cups pancake or waffle mix

For filling, combine raspberries, sugar, lemon juice, vanilla, marshmallows and salt. Fold into whipped cream. Spoon evenly into 3 refrigerator trays. Freeze

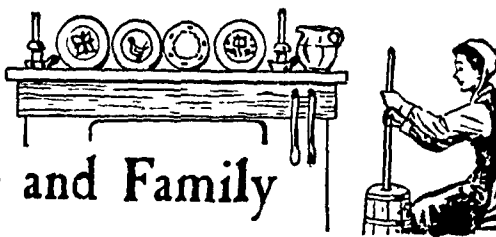
For waffles, place milk, eggs and shortening in bowl (if melted shortening is used, add after pancake mix). Add pancake mix, beat with rotary beater until batter is fairly smooth. Bake in hot waffle baker until steaming stops. Cool.

Cut each waffle section in half. Cut frozen filling into 12 pieces to fit waffles. Place frozen filling between two waffle pieces. Seive immediately or wrap and place in freezer. Makes 12 sandwiches.

CURRIED LIMAS

- 2 packages (10-ounces) frozen baby limas
- 2 tablespoons butter
- 1 teaspoon curry powder

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For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Doris Thomas, Extension Home Economist

Good To Know Anytime

Rubber or composition heels often leave black marks on wood floors, linoleum or other smooth surface floor coverings. To remove these marks from wood and linoleum, rub the area with fine steel wool dipped in a liquid cleaning wax Polish at once with a soft clean cloth. On asphalt tile, rub gently with a clean cloth dipped in self-polishing wax. Then blend the wax over the cleaned area and let dry.

Your work at home can be easier if you make hand and body motions as simple as possible. For example, when setting the table, put the forks in your left hand and the knives in your right. That way you could

make both hands work at the same time.

When you buy a frozen turkey, allow it to defrost completely before cooking. Always defrost a frozen bird in the plastic wrapping. Let it thaw two to four days in the refrigerator, or keep it under cold running water two to six hours. Never refreeze turkey once it has thawed.

How Long Will a Rug or Carpet Last?

The life span of a rug or carpet is not easy to determine. Many factors affect its length of wear. The kind and quality of fibers, the way they are made, how you use and care for a rug or carpet, and the amount of wear and tear

it must take will help determine its life span.

About eight to ten years is reasonable to expect a rug or carpet to last under today's living conditions. However, the amount of wear it gets is a big factor in its life span.

If durability is most important to you, buy the best quality rug or carpet you can afford. But before you insist on long wear, decide whether you may want to change the style or move in two or three years. If you plan to move or change style a less expensive carpet or rug could be more practical.

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