

(Continued from Page 8)
 Add milk and beat until frothy. Serve immediately.

RASPBERRY MILKSHAKE
 3 tablespoons raspberry jam
 1 cup milk
 2 scoops (about 1 cup) raspberry sherbet
 Beat or mix in electric blender the raspberry jam, milk and sherbet. Makes 2 1/4 cups

PINEAPPLE STRAWBERRY SHAKE
 1 3/4 ounce can pineapple tid-bits, drained
 1/2 cup milk
 2 scoops (about 1 cup) strawberry ice cream
 Beat or mix in electric blender pineapple tid-bits, milk and ice cream. Beat until well blended. Makes 2 cups.

PEACH BUTTER PECAN MILKSHAKE
 1 1-pound can sliced peaches, drained
 1 cup milk
 2 scoops (about 1 cup) butter pecan ice cream
 Beat or mix in electric blender the sliced peaches, milk and ice cream. Beat until well blended. Makes 3 cups.

APRICOT MILKSHAKE
 1 12-ounce can apricot nectar
 Few drops almond extract
 2 scoops (about 1 cup) vanilla ice cream
 Beat or mix in electric blender apricot nectar, almond extract and ice cream. Beat until well blended. Makes 2 1/4 cups.

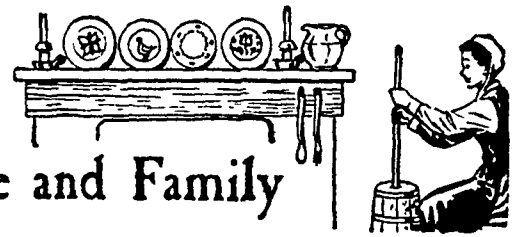
Here are some ice cream toppings—

CHOCOLATE FUDGE SAUCE
 1 14-ounce can sweetened condensed milk
 1 7-ounce jar marshmallow creme
 1/2 cup milk
 1/4 cup butter or margarine
 1/4 teaspoon salt
 1 teaspoon vanilla extract
 1 6-ounce package semi-sweet chocolate pieces
 Combine sweetened condensed milk, marshmallow creme, milk, butter or margarine and salt in a medium size saucepan. Cook, stirring constantly

over medium heat until mixture thickens slightly and is almost boiling. Be careful not to allow mixture to burn on bottom of saucepan. Remove from heat. Stir in vanilla extract and semi-sweet chocolate pieces. Stir until chocolate has melted and sauce is smooth. Serve warm over ice cream. Sauce may be refrigerated and reheated. Makes 3 cups sauce.

BUTTERSCOTCH SAUCE
 3/4 cup sugar
 1/2 cup white corn syrup
 1 cup whipping cream
 1/4 teaspoon salt
 2 tablespoons butter
 Combine all ingredients in a saucepan except the butter. Cook and stir over moderate heat until temperature of 225 degrees is reached on a candy thermometer. Add butter and cook until butter melts. Remove from heat immediately. Cool and serve.

This sauce would be nice served this way. Cut a cantaloupe in half and remove seeds. Cut into 1 to 1 1/2 inch slices. If tulip-cut edge is desired, cut cantaloupe in zigzag fashion. Place cantaloupe slices on individual serving plates. Spoon ice cream into center of each serving. Pour Butterscotch Sauce over all. Serve with hot or iced tea.



For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Doris Thomas, Extension Home Economist

Some Tips On Salad Preparation

When preparing a salad, wash and dry, then chill all greens. Do the same for fresh fruits and vegetables you plan to use. Drain canned fruits and vegetables before chilling.

Cut chicken and meat into uniform bite-size pieces, and flake fish for easier eating.

When using fresh peaches or bananas and apples, dip the slices in orange or lemon juice to prevent browning.

Tear lettuce and other salad greens instead of cutting and you'll prevent unnecessary wilting.

Add salad dressing just before serving, & use only enough dressing to moisten the ingredients. The dressing should enhance the flavors of the salad ingredients, not mask them.

Practical Gifts for the Bride
 If you're in doubt about a gift for the bride, why not consider something for her kitchen? A meat thermometer is one idea, another is an open, shallow roasting pan with a rack. The thermometer indicates when the meat is cooked to perfection and the open pan insures correct roasting procedure.

For braising and for simmering the less tender cuts of meat, a Dutch oven with a tight-fitting cover serves a



THOMAS

A deep five-type skillet with a close-fitting lid can be used for braising, pan-broiling, and frying.

Easier Housework

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Rearrange furnishings to suit your family's summer schedule and you can ease your housework.

Consider what furniture groupings will be needed for recreation and relaxation, whether in the living room, family room, or outdoors.

Also think about where you

(Continued on Page 10)

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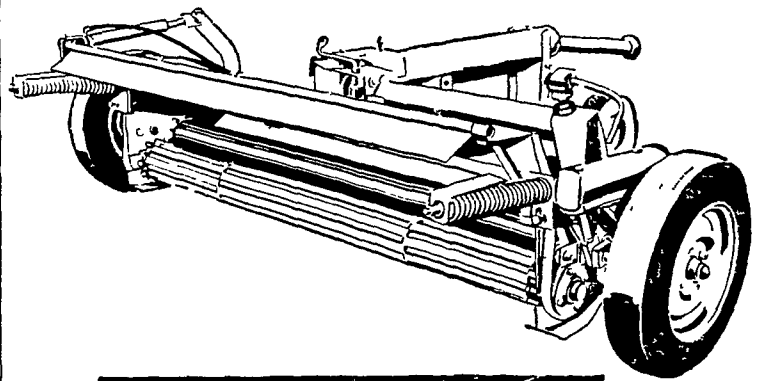
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