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**BAKED HERB CHICKEN IN FOIL**  
 ready-to-cook, broiler-fryer, cut in quarters  
 1/2 teaspoon grated lemon peel  
 1/2 tablespoons lemon juice  
 1/2 teaspoon dried sweet basil leaves, crushed  
 1/2 teaspoon dried oregano leaves, crushed  
 1 1/2 ounce condensed cream of mushroom soup, undiluted  
 Wash and dry chicken quarters, place each quarter on a piece of heavy duty foil 18 x 8 inches. Mix lemon peel,

lemon juice, and herbs with undiluted mushroom soup. Spoon over the chicken. Fold foil snugly over chicken quarters, sealing well so steam will not escape. Bake at 400 degrees, 1 1/4 to 1 1/2 hours or place on grill over hot coals. Cook about 1 hour or until tender. Open and serve in foil.

**CHEESY FRANKS**  
 1/4 cup chili sauce  
 2 cups shredded Cheddar cheese  
 1/4 cup pickle relish  
 1/4 teaspoon oregano  
 8 frankfurters  
 8 sandwiches buns

In a mixing bowl combine chili sauce, cheese, pickle relish and oregano. Slit frankfurters lengthwise but do not cut through. Fill with cheese mixture placing about 4 tablespoons in each. Place frankfurters in buns. Place the sandwiches on rectangles of aluminum foil. Seal edges carefully and twist ends. These may be stored in the refrigerator or carried to the beach or picnic grounds. Place on grill and heat 10-15 minutes until cheese melts and sandwich is hot.

**DEVILED CHEESE FILLED FRANKS**  
 1 pound frankfurters  
 1 cup shredded American cheese  
 1/2 cup pickle relish  
 1 teaspoon prepared mustard  
 1 tablespoon chili sauce  
 3 tablespoons salad dressing  
 Have cheese at room temperature. Mix cheese with a fork, until it has a smooth, buttery consistency. Add pickle relish, mustard, chili sauce, and salad dressing. Mix ingredients well. Split frankfurters almost through lengthwise. Fill frankfurters with deviled cheese mixture. Grill or broil until frankfurters are hot and cheese is slightly melted.

**PORTERHOUSE A LA BLUE**  
 3 porterhouse or T-bone steaks, cut 3/4 inch thick, approximately 1 1/2 pounds each  
 1/2 cup (1 stick) butter, melted  
 1/2 cup crumbled Blue cheese  
 2 tablespoons chopped chives  
 Freshly ground pepper  
 Broil steaks to desired degree of doneness (approximately 7 minutes per side for)



**For the Farm Wife and Family**

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

**By: Doris Thomas, Extension Home Economist**  
**Canned Beans As a Salad Base**  
 Canned green beans marinated in French dressing or oil and vinegar serve as the base for many warm weather salads. Combine the beans with any or all of these foods: Tomato wedges, ripe olive slivers, diced avocado, onion rings, or chopped celery.



THOMAS

Marinated beans go well in gelatin salads with corn or tomatoes and in a sour cream dressing with cucumbers.

**Avocado Skins Vary In Color**  
 Varieties of avocados now coming on the market from California may have emerald green skins or purplish-black skins. But regardless of the skin color, the fruit under the

skin is the same delicate green-yellow shade the year-round.

Sometimes the outside of the avocado is marred by a light-brown irregular marking known as "scab." This defect of the skin does not affect the quality of the fruit.

Avocados are easily bruised, cut, or punctured. These defects detract from the appearance of the fruit, an usually affect its quality.

**Four Rules For Milk Care**  
 1. Refrigerate milk quickly . . . put milk in the refrigerator as soon as it gets to the house, whether delivered or you bring it from the store.  
 2. Keep milk cold . . . after

you take a container of milk from the refrigerator pour out what you need, then return the container promptly to the refrigerator.

3. Keep milk covered . . . don't leave the container uncovered. Milk absorbs odors from such foods as onions and fish that may be in the refrigerator.

4. Use the oldest milk first . . . when you get a new supply, move any milk left in the refrigerator to the front so you'll use it first.

**Give Swimsuit Good Care**  
 To keep swimsuits looking their best, wash them promptly after each wearing. This is especially important for suits worn in chlorinated or salt water. Salt and sand allowed to dry on a suit can injure the color and fabric.

After washing and rinsing shape the suits and hang to dry over a rod or line.

**To Do Before Leaving For Vacation**

Plan to leave the house looking as normal as possible.

If you have milk and newspapers delivered to your door, stop deliveries while you're away.

Leave a house key with a neighbor or friend who will check the house from time to time. And you might ask him to take in the mail unless you ask to have it held at the post office until you return.

Dispose of all leftover food.

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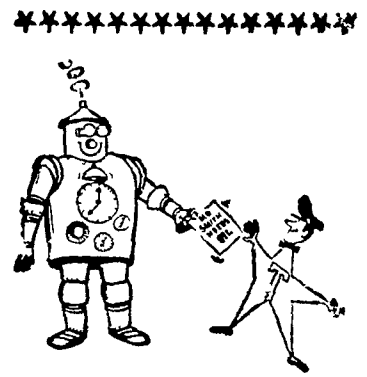
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