

For The Farm Wife

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One of the most delectable desserts you can serve is also one of the easiest. Try Pineapple-Bananas a la Foster, prepared at the dinner table in electric frypan or chafing dish.

PINEAPPLE-BANANAS A LA FOSTER
1/2 cup (1 stick) butter

- 1/2 cup firmly packed brown sugar
- Dash of cinnamon
- 4 slices fresh pineapple, cored
- 2 large bananas, quartered.
- 1/2-1 teaspoon rum extract
- 4 large scoops vanilla ice cream

In frypan or chafing dish melt butter. Add brown sugar and cinnamon and stir until mixture begins to get syrupy. Add pineapple and bananas, basting in syrup and turning several times, or until fruit is well glazed and syrup has thickened. Add rum extract. To serve, place a pineapple slice on each plate, then top with a scoop of ice cream and two quarters of banana. Spoon over remaining syrup.

This magnificent fruit tart will add glamor to any menu. A wonderful combination of a coffee flavored crust made with vanilla wafer crumbs, delicately flavored cream fill-

ing and fresh fruit topped with a red currant glaze. Very easy to prepare and a perfect dessert for hot summer days.

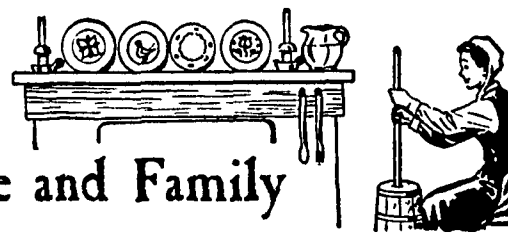
FRENCH FRUIT TART

- 39 vanilla wafers, finely rolled (about 1 2/3 cups)
- 1/4 cup butter or margarine, melted
- 1 tablespoon instant coffee
- 5 egg yolks
- 3/4 cup sugar
- 3 tablespoons flour
- 2 cups milk
- 1 teaspoon vanilla extract
- Fresh peaches, pared and sliced.
- Fresh strawberries, hulled and washed.
- Fresh blueberries
- 1/2 cup red currant jelly

Combine vanilla wafer crumbs and melted butter or margarine into which the instant coffee has been stirred. Pour crumb mixture into a 9-inch pie plate pressing crumbs firmly against bottom and sides using an 8-inch pie plate. Bake in a moderate oven (375 degrees) 8 minutes. Cool.

Beat egg yolks and sugar until thick and lemon colored. Slowly beat in flour until well blended. Scald milk with vanilla and stir into egg mixture. Return custard to saucepan and cook over medium heat, stirring constantly until custard thickens and boils. Boil for 1 minute. Cool in a bowl, covering the surface of the custard with wax paper to prevent a skin forming. Spoon into pie shell. Top custard with the fresh fruit in any pattern you wish. Melt red currant jelly in a saucepan and brush over the fruit to glaze. Refrigerate until ready to serve. Makes 8 servings.

For the Farm Wife and Family



Ladies, Have You Heard? . . .

By: Doris Thomas, Extension Home Economist

Some Things To Know About Sandwiches

The sandwich is a best seller in America — you can find the sandwich anywhere food is prepared and eaten, anytime you care to look for it, and in any flavor in the cookbook.

The sandwich hobnobs with the elite, and rubs shoulders with other foods in lunch boxes, picnic baskets, and on breakfast, lunch, and dinner tables across the country.

Americans eat more than a hundred million sandwiches every day throughout the year. One reason for this popularity is that the sandwich is one of the most convenient and easiest foods to prepare. The growing trend to casual living also contributes to

the popularity of the sandwich. Sandwiches in plastic wrap or aluminum foil are easier for everyone to handle—children and adults alike. If you tuck a paper napkin around each wrapped sandwich, the napkin will be handy when needed.

Explore the variety of breads available for sandwiches. You'll find Italian and French breads, flavor-rich ryes, fruit breads, cracked wheat bread, and plain or seeded hard or soft rolls offer a welcome change for the daily sandwich eater.

Helpful Hints for Sandwich Making
For fresh-tasting, nonsoggy sandwiches, spread softened—but not melted—butter or margarine evenly right to the edge of each slice of bread. When you do this, the butter or margarine keeps the filling from soaking through the bread.
When taking sandwiches to be eaten while traveling in the car, wrap small finger sand-



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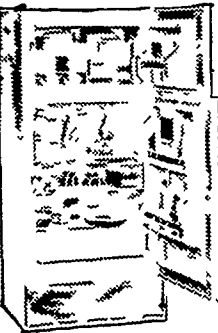
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