

**For The Farm Wife**

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until candies melt, stirring occasionally. Blend peanut butter and maple syrup until smooth. Spread bread with butter or margarine. Place spread sides together. Spread top of the six slices with peanut-butter-maple mixture. Remove bottom slice of bread and place over peanut butter spread slice, buttered side up, to close sandwich. Bake on hot waffle iron 1 to 1½ minutes or until golden brown and crisp. Serve hot topped with spoonful of spicy apple sauce. Makes 6 sandwiches.

**SHRIMP CREOLE BOATS**

- ¼ cup diced celery
- ¼ cup diced green pepper
- 1 tablespoon chopped onion
- 2 tablespoons butter or margarine

- 1 tablespoon flour
- 1 cup stewed tomatoes (1-pound can drained and mashed)
- ¼ teaspoon dried parsley
- ½ teaspoon black pepper
- Pinch thyme
- 1½ cups cooked shrimp (two 5-ounce cans, drained)
- 12 slices enriched white bread, toasted
- Butter or margarine, softened

Cook celery, green pepper and onion in butter or margarine until tender. Blend in flour. Add tomatoes, parsley, black pepper and thyme, bring to boil and cook 5 minutes. Add shrimp and stir gently to mix. Heat through at low heat, without stirring. Spread toast with butter or margarine. Spread 6 slices with shrimp creole. Cut remaining slices into triangles and stand on sandwiches. Serve hot.

**DEVILED CHEESE SANDWICHES**

- 7 tablespoons deviled ham (4-ounce can)
- 2 tablespoons finely chopped onion
- 2 tablespoons pickle relish
- 2 tablespoons mayonnaise or salad dressing
- 4 teaspoons blue cheese, softened
- 1 cup cold pack cheese food
- 2 teaspoons mayonnaise or salad dressing
- 8 slices white bread, toasted
- Butter or margarine, softened

Combine ham, onion, pickle relish, 2 tablespoons mayonnaise or salad dressing and blue cheese. Blend cheese food and remaining mayonnaise or salad dressing. Spread toast with butter or margarine, then with ham mixture. Decorate with cheese mixture.

**CASSEROLE OF CHICKEN WITH MACARONI**

- 2 medium onions, chopped
- 1 green pepper, chopped
- ¼ cup olive oil
- ½ teaspoon minced garlic
- 8 ounces elbow macaroni
- 1 quart chicken broth
- 2½ cups cooked chicken pieces
- 2 cups cream-style corn (1 pound 4-ounce can)
- 2 cups tomato sauce
- 2½ teaspoons chili powder
- 2 cans mushrooms, drained (4 ounces each)
- 1½ teaspoons salt
- 2 ounces Parmesan cheese
- ¼ cup butter or margarine

Saute onion and green pepper in olive oil, do not brown. Add garlic. Cook macaroni in rapidly boiling, seasoned chicken broth, until tender. Drain. Combine cooked macaroni, the sauteed onion, green pepper and garlic, chicken, corn, to-

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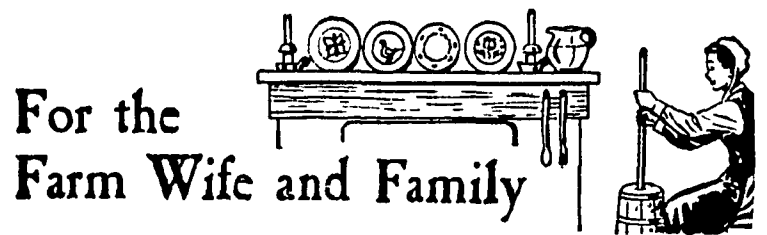
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**For the Farm Wife and Family**

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

By: Doris Thomas, Extension Home Economist

**Take Time To Check House For Fire Hazards**

Check all electric appliance cords regularly for frayed or cracked insulation and replace them promptly. Sparks from a frayed or broken cord can ignite combustible materials. When buying new cords, choose those that comply with the safety standards of the Underwriter's Laboratories.

Never plug an appliance into a light socket — light-size cords are not heavy enough to carry the current needed to operate the appliance.

It's not enough to turn off the switch when you're through using a small appliance, such as a toaster — disconnect it. And always remember to cool hot appliances before you store them.

If an appliance causes a small shock when you touch it, this indicates there's a leakage of electrical current. Have an electrician check the appliance.

Don't overload a circuit by plugging in more than one appliance with a heating element unless an electrician has certified that the wires are heavy enough to accommodate the load. Too many appliances on one circuit could blow a fuse.

Be sure paper or cloth don't come in contact with lamps or with heating units on the range, or with the heating elements of small appliances.

**Some Ways To Use Steel Wool Soap Pads**

To remove starch or water stains from the soleplate of an iron, let the iron cool, then rub with a slightly damp soap pad. Dry with a clean cloth.

Brighten aluminum, such as cooking utensils, storm windows, lawn furniture, and doors.



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