

For The Farm Wife

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teaspoon maple flavoring
beat all ingredients together until thoroughly mixed. Refrigerate and serve cold.

MINTY PEANUT BUTTER

1 quart milk
½ cup mint jelly
½ cup creamy peanut butter
Beat all ingredients together until thoroughly mixed. Refrigerate and serve cold.

If your children go for sandwiches when they come from school, here are some spreads they might like.

CHEESE 'N' FRANK SPREAD

4 cooked frankfurters
1 cup shredded sharp Cheddar cheese
4 small sweet pickles, finely chopped
¼ teaspoon celery salt
Dash of pepper
½ teaspoon salt
2 tablespoons finely chopped onion
Dairy sour cream
Grind frankfurters or chop very fine. Add remaining ingredients and moisten to spreading consistency with sour cream. Makes 1½ cups.

EGG SALAD SANDWICH SPREAD

6 hard-cooked eggs, chopped
4 tablespoons finely chopped green pepper
2 teaspoons finely chopped onion
1 teaspoon prepared mustard
1½ teaspoons salt
6 tablespoons dairy sour cream
In a bowl mix lightly until just blended eggs, green pepper, onion, mustard, salt and sour cream. Makes 2 cups.

PINEAPPLE COTTAGE CHEESE SPREAD

2 cups cottage cheese
1 can (8¾ ounces) crushed pineapple, drained
Combine cottage cheese and pineapple; blend thoroughly. Particularly good as a spread on nut bread or whole wheat bread. Makes 2½ cups.
NOTE: If cottage cheese is very creamy, it should be drained before combining with pineapple.

Miniature biscuits form the base for both Chocolate Peeks and Cheese Frosties. Serve them as informal snacks or party tidbits

CHOCOLATE PEEKS

2 cups sifted flour
1 tablespoon baking powder
1 teaspoon salt
¼ cup shortening
¾ to 1 cup milk
Melted butter or margarine
18 ½-inch squares sweet

chocolate
Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add milk to make soft dough. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out ¼-inch thick. Cut with 1½-inch biscuit cutter or fancy cookie cutter. Place half of biscuits on ungreased baking sheet. Brush with butter or margarine. Place one square of sweet chocolate in the center of each biscuit. Cut a ½-inch circle from the center of remaining biscuits to form "doughnuts". Place doughnuts on top of biscuit rounds. Bake in very hot oven (450 degrees) 12 to 15 minutes. Makes 18 biscuits.

ATTENTION CATTLE FEEDERS!

7400 HEAD

in

FIVE FEEDER CALF SALES

LOCATED IN CENTRAL VIRGINIA
"Where Quality is Outstanding"

Angus — Hereford	300 - 700 Pounds	Steers — Heifers
ORANGE	September 22	1300 Head
CHARLOTTESVILLE	September 23	1900 Head
CULPEPER	September 24	1500 Head
MARSHALL	September 24	1500 Head
STAUNTON	September 25	1200 Head

All sales start at 1:00 p.m. (EST) except Marshall at 7:00 p.m.

Health requirements and all qualifications conform to the high standards of the Virginia Feeder Cattle Association

For further information contact:

J. B. STEPHENS

Ivy, Virginia — Telephone: Charlottesville 293-7669

SPECIAL FEEDER STEER SALE

JOHNSON CITY LIVESTOCK MARKET

Friday, October 9

Calf Sale, Friday, October 16

All cattle will be State graded and sold according to weight and quality.

1500 HEAD EACH SALE

Cattle will be weighed-in day of sale and sales will start at 7:30 P.M.

For further information contact Johnson City Livestock Market, Wed. and Thurs., at Johnson City, Tennessee 926-3933.

1964 Special

Calf & Feeder Sales

SOUTH BRANCH STOCKYARDS, INC.

Moorefield, West Virginia

FRIDAY, SEPTEMBER 25 — 7:00 P. M. D.S.T.

1500 feeder cattle and calves.

FRIDAY, OCTOBER 2 — 7:00 P. M. E.S.T.

1000 Calves, Demonstrational Sale. No calves over 600 lbs. No bulls or calves with horns. All calves graded and stamped

FRIDAY, OCTOBER 9 — 7:00 P. M. E.S.T.

1200 calves and yearlings.

FRIDAY, OCTOBER 23 — 7:00 P. M. E.S.T.

1800 calves.

Sale sponsored by W. Va. Dept. of Agriculture and South Branch Stockyards, Inc., Moorefield, West Virginia

WINCHESTER FEEDER CALF SHOW AND SALE

Farmers Livestock Exchange, Inc.
Winchester, Virginia
Friday, October 2, 1964 — Show 10 A. M.
SALE — 1 P. M. (E.S.T.)

Feeder Calves vaccinated Blackleg - Malignant Edema and Hemorrhagic Septicemia. Heifers from Bangs and T. B. tested herds and vaccinated with Strain 19. Guarantee No Bred Heifers or Stags in Feeder Calves only. Sales are state sponsored and graded in lots by breed, sex, grade and weight. Eligible for interstate and intra-state shipment.

Attend the FEEDER CALF SHOW and SALE— Pens of 5 Steers. Selected for 4-H and FFA Projects. All pens will be sold choice and individually.

Remember the 2nd FEEDER CALF AND YEARLING SALE on Friday, October 30, 1964
7 P. M. (E.S.T.)

For Information: Write or Phone:
Area Code 703-662-2946
NORTHERN VIRGINIA LIVESTOCK PRODUCERS ASSOCIATION, INC.
I. Fred Stine, Sale Manager —
Box 440 — Winchester, Virginia

1964 Special Cattle Sales

Abingdon Livestock Market, Inc.
ABINGDON, VA. PHONE 628-3551
Sale Every Thursday — All Classes of Livestock

500-1000 lb. Native Steers — Native Steer-Heifer Calves.

- ANGUS STEER SALE — 1433* Tues., SEPT. 22
 - ANGUS CALF SALE — 533* Tues., SEPT. 29
 - 3rd Hereford STEER SALE — 2592* Tues., OCT. 6
 - STATE FEEDER CALF SALE—1339* Tues., OCT. 13
This State Feeder Calf Sale at 7:00 P.M.
 - 1st Tri-State CALF SALE — 3192* Tues., OCT. 20
 - ANGUS COW SALE — Sat., OCT. 24
This Angus Sale consists of 400 Bred Cows and Heifers, PLUS 25 BULLS
Sponsored by Virginia Angus Association
 - 4th Hereford STEER SALE — 1500 Tues., OCT. 27
 - HEREFORD COW & HEIFER SALE Tues., NOV. 10
Consists of 409* Bred Cows and Heifers
Sponsored by Virginia Hereford Association
 - 2nd Tri-State CALF SALE — 1200 Tues., NOV. 17
- ALL CATTLE SALES START AT 1:00 P.M.
(Except State Feeder Calf Sale Noted Above 7 P.M.)

Tazewell Livestock Market, Inc.
TAZEWELL, VA. PHONE 982-9921
Sale Every Monday — All Classes of Livestock
FEEDER STEER SALE — 1000 Wed., OCT. 7
STATE FEEDER CALF SALE — 800 Wed., OCT. 14
CLINCH VALLEY CALF SALE — 800 Wed., OCT. 21
CATTLE SALES START AT 1:00 P.M.

All cattle in the sales at both markets will be officially graded by Virginia Division of Markets and will be weighed-in on the day preceeding the sale date. Check with your County Agent, the Sales Committee or the Markets for further information.
* Indicates No. Head 1963 Sales

FOR ADDITIONAL INFORMATION WRITE OR CALL
Abingdon Livestock Market, Inc.
A FEDERALLY SUPERVISED MARKET
ABINGDON, VA. PHONE 628-3551