

● For The Farm Wife
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1 egg, slightly beaten
Fat for frying
1 10½ ounce can mushroom sauce
Shell hard-cooked eggs. Mold ¼ of the sausage meat around each egg. Coat with cracker meal; dip in the beaten egg and coat again in the cracker meal. Fry in deep fat (about 350 degrees) about 5 to 7 minutes or until golden brown and sausage meat is cooked. Drain well on paper towels. Serve, cut in half, with mushroom sauce, which has been heated to boiling. Makes 4 servings.

Cheddar cheese gives a golden goodness to macaroni fixed a new, appealing way. Bake it in loaf form with eggs and buttered crumbs, and serve it with whole buttered carrots and a tossed salad.

BAKED MACARONI LOAF

1 cup elbow macaroni
3 tablespoons butter
1½ cups milk
1 cup grated bread crumbs

3 eggs
2 cups (½ pound) shredded Cheddar cheese
¼ cup chopped pimiento
3 tablespoons minced parsley
1½ teaspoons onion salt
¼ teaspoon pepper
Cook macaroni as directed on package omitting salt, drain. In a small saucepan melt butter, stir in milk and scald. Pour over bread crumbs in a mixing bowl. Beat eggs just until yolks and whites are blended. Add macaroni, eggs, cheese, pimiento, parsley, onion, salt and pepper to milk mixture. Stir lightly to blend. Pour into baking dish. Bake 50-60 minutes or until golden brown, in a 325 degree oven.

A quick and easy supper dish everyone will enjoy, corned beef, onion and saltines make the hash and there is a surprise filling of cheese, corn and tomatoes. Just pop it in the oven and relax.

BAKED CORN BEEF HASH

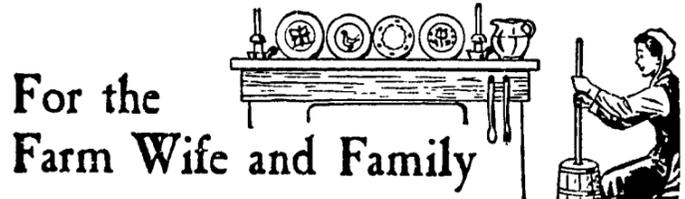
1 stack pack of saltine crackers
½ cup cold water

1 cup chopped onion
3 tablespoons butter or margarine
½ teaspoon ground black pepper
2 eggs, slightly beaten
1 12-ounce can corned beef, chopped
1 12 ounce can golden whole kernel corn, drained
2 large tomatoes, peeled and coarsely chopped
1 teaspoon crushed basil
8 ounces pasteurized process cheese spread, cut in ½-inch cubes

Coarsely crumble saltines into a large mixing bowl. Add water. Sauté onion in butter or margarine until tender. Add to crackers with pepper, eggs and corned beef. Mix well. Place ½ meat mixture into a 2 quart ovenproof baking dish. Combine corn, 1 chopped tomato, ¼ teaspoon basil and half the cheese cubes. Place on top of meat mixture. Spread remaining meat mixture over corn. Bake in a moderate oven (350 degrees) 15 minutes. Combine remaining tomato, basil and cheese. Place around edge of the hash. Raise oven temperature to (375 degrees) and bake 15 to 20 minutes until top is browned and cheese has melted. Makes 6 servings.

Golder I'm anxious to make this shot. That's my mother-in-law up there on the clubhouse porch.

Friend Don't be silly. You can't hit her from here. It's over two hundred yards.



For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Doris Thomas, Extension Home Economist

Some Ways To Prevent Cuts In The Kitchen

Keep sharp knives in a knife holder—not loose in a drawer. When cutting vegetables, cut against a board. Don't hold vegetables in your hand to cut them. Wash and put away knives and other sharp cutting tools as soon as you have finished using them. Never drop them into the dishpan or sink because you or someone else may get cut as you put hands into the dishwater.

Use a can opener to open cans and jars. Never use a sharp knife—it isn't made for a can opener.

Pick up broken glass and china with a paper towel or napkin—not with your bare hands.

Put broken glass and china into a special container—never into containers with other refuse.

Some Foodshopping Guidelines

To be a budget-wise foodshopper, some hints to keep in mind are:

Read the labels to find out what's in the containers.

Compare prices of fresh, frozen, canned and packaged foods to see which ones give the most servings for the least money.

Buy food that is in good condition—firm, fresh vegetables and fruits, sealed pack-



THOMAS

ages, solid frozen food. Be sure meat, milk, butter, margarine, fish, cheese and eggs are refrigerated.

Select the largest size package or container that you can use without waste.

When you buy convenience foods, such as prepared mixes, you may pay extra for the work that's been done for you.

● Harvest

(Continued from Page 1)

and Museum pieces will be used in the demonstrations.

Some of the activities will be the making of apple butter, soap, butter, cider, grape wine, shingles, candles, cigars, taffy, brooms and straw hats and the program will include butchering and a demonstration of county square dancing.

Fall Harvest Days is an annual event sponsored by the Landis Valley Associates, a volunteer organization dedicated to the growth and preservation of the Museum.

Admission (including parking) will be 50¢ for adults, children free. There will be no guided tours and visitors may stay all afternoon. Products made on the grounds are for sale and there will be straw rides for children.

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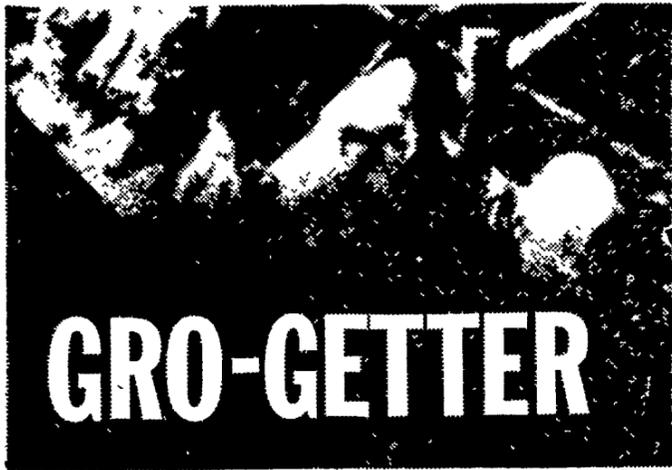
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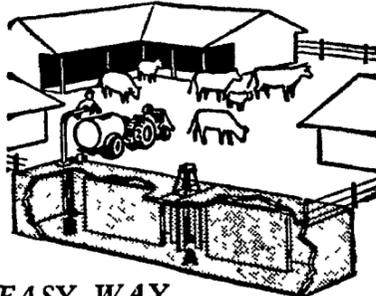
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