

For The Farm Wife

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stirring frequently. Add salt and pepper. Add meat to the sauce and heat thoroughly. Pour mixture into a shallow baking dish or pan.

Roll out pastry and cut slits for steam to escape. Fit to top of dish or pan, crimping the edges of the crust. Bake the pie at 425 degrees 15 to 20 minutes, or until crust browns and sauce bubbles. Makes 4 to 6 servings.

Here are two tart, tasty desserts that would be just right to serve with game.

CRANBERRY SPECIAL

PUDDIN'

- 1 cup raw cranberries
- 3/4 cup sugar
- 1/4 cup chopped nuts
- 1 egg
- 1/2 cup flour
- 3/8 stick (1/2 cup) butter or margarine, melted

Spread cranberries over the bottom of an 8-inch pie pan (rubbed with butter). Sprinkle 3/4 cup sugar and nuts over the cranberries. Beat egg well. Add 1/2 cup sugar gradually and beat until thoroughly mixed. Add flour and melted butter to egg-sugar mixture. Beat well. Pour batter over cranberries. Bake in a slow oven (325 degrees) for 45 minutes, or until crust is golden brown. Cut like pie. Serve either warm or cold with scoops of vanilla ice cream or whipped cream.

FRESH GRAPEFRUIT ICE CREAM

- 2 eggs, separated
- 1 15-ounce can sweetened condensed (1 1/2 cups)
- 2 tablespoons grated grape-

fruit peel
1 cup fresh grapefruit juice
1/4 cup fresh lemon juice
Beat egg yolks until thick; add sweetened condensed milk, grated grapefruit peel, grapefruit juice and lemon juice, blending well. Beat egg whites until they hold in firm peaks; fold into the condensed milk mixture. Pour into ice-cube trays and freeze until firm. Makes 2 trays.

WHOLE WHEAT BREAD

- 1 cup scalded milk
- 3 cups unsifted whole wheat flour
- 2 packages active dry yeast
- 1 cup warm water (110 to 115 degrees)
- 1/4 cup honey
- 1 tablespoon salt
- 3 tablespoons soft shortening
- 2 1/2 to 3 cups sifted white flour

Scald the milk and pour into a large bowl to cool to lukewarm. Add yeast to warm water in a small bowl. Let stand. Pour all the whole wheat flour into the cooled milk, then add the softened yeast. Blend well. Cover bowl with foil or waxed paper, then a clean dry cloth. Let stand in a warm place 4 to 24 hours. (During this time the batter will get bubbly and "spongy" as it rises and falls.

When ready to continue, add the honey, salt and shortening. Mix in the white flour, a little at a time, first with spoon and then with hand, until the sides of the bowl are cleaned. Turn out dough onto floured cloth-covered board and knead until smooth, and little bubbles can be seen beneath the surface. Place

dough in greased bowl, turning once to grease all sides. Cover and let rise in warm place 30 to 45 minutes, or until dent remains when finger is pressed deep into side of dough. Meanwhile grease two bread loaf pans, 8 1/2 x 4 1/2 x 2 1/2 inches (top measurement). Punch down raised dough. Shape 2 loaves. Let rise in warm place 30 to 45 minutes, or until dent remains when side of dough is pressed gently with the finger. Dough should reach only slightly above pan edges. Bake loaves 35 to 45 minutes, or until well browned on sides and tops, in preheated quick moderate oven (375 degrees). Remove from pans and cool on racks, or crosswise on tops of pans.

NOTE: Molasses may be used in place of honey in this recipe.

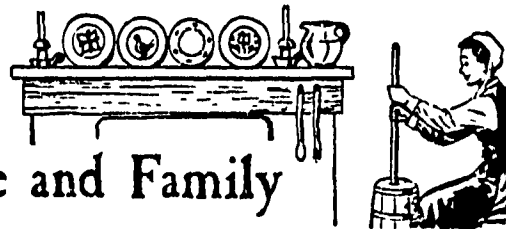
NOTE: On cool days, let bowl of dough, after the final mixing, and shaped loaves, rise on a rack over a bowl half full of hot water.

ZIMMERMAN & SON HONORED BY CLAY CORP.

C. H. Zimmerman & Son, local dealers for the Clay Equipment Corporation in the Atglen area, has been awarded membership in the Clay "400" Club for 1964. This is an organization of outstanding dealers throughout the country who have distinguished themselves in the sales, installation, and service of Clay farm equipment.

The award was announced by Roger Clay, president of the Cedar Falls, Iowa firm.

For the Farm Wife and Family



Ladies, Have You Heard? . . .

By: Doris Thomas, Extension Home Economist

Caution — Store And Use All Home Products Safely

It's essential at all times to follow sensible safety precautions to avoid accidental eating and swallowing of any nonfood substance. This is especially important when there are young children in the family.

Even household products that are harmless when used for the intended purpose may cause trouble when misused. Never place or store nonedible products within the reach of young children or pets.

Be sure to read directions on all packages and containers. Note and observe any special precautions for the use of substances labeled "Hazardous." Federal laws require

poisonous substances to be so labeled with the antidote ing to prevent them from getting soggy.



THOMAS

Hints For Getting Light, Tender Muffins

Add the liquid ingredients all at once to the dry ingredients.

Stir quickly just until the dry ingredients are moistened—the batter will be lumpy. Overmixing causes small, tough muffins with tunnels.

Grease the bottom of each muffin cup for easy removal of muffins from the pan. For highest volume, grease the sides of the cups lightly, if at all.

Remove muffins from pans as soon as possible after bak-

Begin Family Christmas Tradition With Washable Decorations

A Christmas box of holiday decorations that a young married couple begins can become traditional in later years. For this Christmas box it's wise to choose accessories that are both durable and washable so they can be laundered after the holidays and stored for future use.

Placemats, centerpieces, hostess aprons, cloth door and wall panels, and even the baby's first Christmas stock-

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- TOYS
- GIFTS
- APPLIANCES
- SHOE SKATES

Groff's Hardware

S. Railroad Ave. New Holland, Pa.

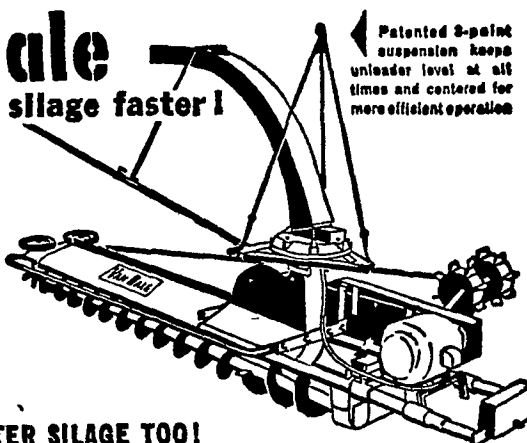
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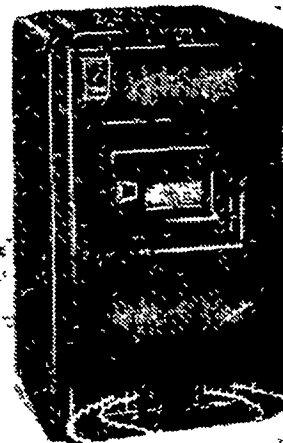
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