

For The Farm Wife

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HOLIDAY SNACK

- 1 package (10-ounces) or 7½ cups Life cereal
 - 1 package (7½ ounces) thin pretzel sticks
 - 2 cans (7 ounces each) salted peanuts
 - 1 can (3½ ounces) French fried onions
 - 1 can (3 ounces) Chinese noodles
 - ¾ cup butter or margarine, melted
 - 1 tablespoon onion salt
 - 1 teaspoon garlic salt
 - ½ teaspoon liquid red pepper seasoning
- Place cereal, pretzels, pea-

FARM WOMEN #3 HOLD CHRISTMAS PARTY

The regular meeting and annual Christmas party of the Society of Farm Women, Group No. 3, was held December 19 in the Social Room of the Swamp U.C.C., Rt 1 Reinholds.

nuts, onions and noodles in large baking pan or roaster. Combine remaining ingredients and pour over cereal mixture, tossing until all ingredients are coated. Heat in preheated very slow oven (250 degrees) for 1 hour, stirring occasionally. Makes about 5 quarts.

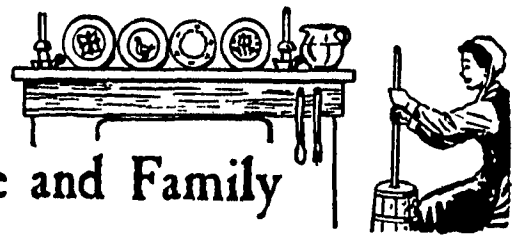
At a short business meeting plans were made to fold seals at Heart Haven on January 6 from 1-4 p.m., and to attend the State Conference of Farm Women at Harrisburg January 11-12.

Mrs. Wm. Stuber, program chairman, introduced the speaker, J. Allen Pawling, Art Supervisor at Kutztown State Teachers College. His theme was "Keeping Christ in Christmas."

Santa Claus put in an appearance with a large sack of gifts for the children. He also helped in the distribution of the exchange gifts among the members. Perfect attendance gifts were awarded to 18 members.

The next meeting was scheduled for January 16 at the Mt. Airy Fair Hall.

For the Farm Wife and Family



Ladies, Have You Heard? . . .

By: Doris Thomas, Extension Home Economist

Put Kitchen Shears To Good Use
Use kitchen shears to snip tough stems, ends, and yellow leaves from greens, to cut celery into strips, to cut hot cooked spinach into easy-to-eat portions. Also use shears to cut red or green peppers, pimento, salad greens, and fresh herbs into just the sizes you want.

Kitchen shears also have a place when it comes to getting meat in trim. Use shears to remove membranes and excess fat from meat, to cut cooked meat into cubes or strips, and cut raw or cooked liver into serving size pieces.

In preparing fruit, you can use shears to dice dried fruits and to trim membranes from citrus fruit segments. If serving a half orange or half grapefruit, scallop the top edge of each half.

Other uses for shears include snipping marshmallows, dates, cheese for salads, and for cutting toast into points or croutons.

A Clean Range Looks Better and Cooks Better

The best information about the care of your range is in the instruction book that came with it. Get out the book and read it for directions on the care of your range. But if you can't locate the book, here are some guides for general top-of-the-range cleaning.

Spattered or spilled foods come off range surfaces easily when they have just happened. Wipe them off with paper or a dry cloth. A wet cloth may steam-burn your fingers or crack the range enamel.

After each meal, when the range is cool but before spilled foods have dried and hardened, wash the surface of the range with a cloth moistened in warm sudsy water and remove food particles. Rinse the surface and wipe dry.

Use a stiff brush to clean charred particles from gas units. Open clogged holes.



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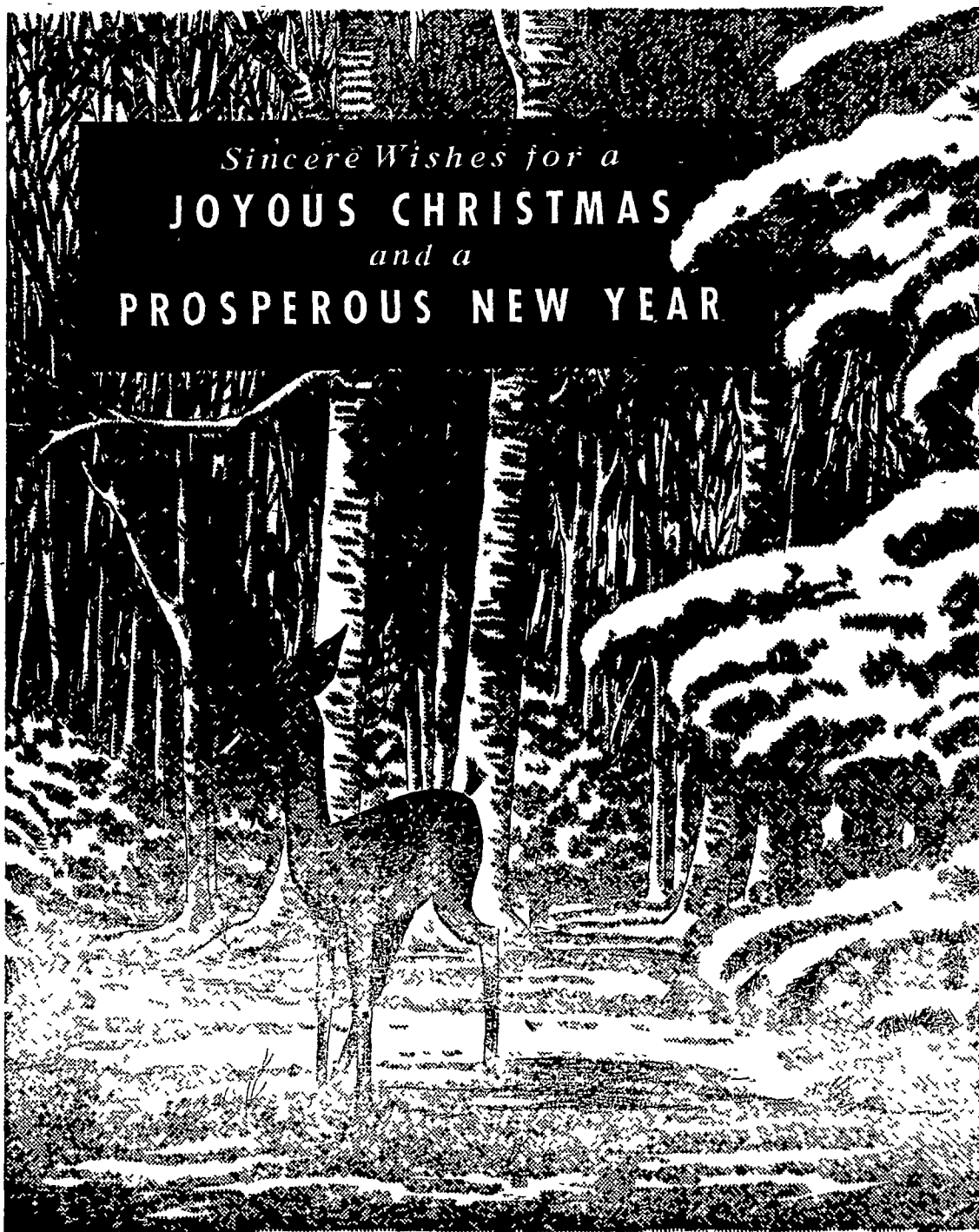
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