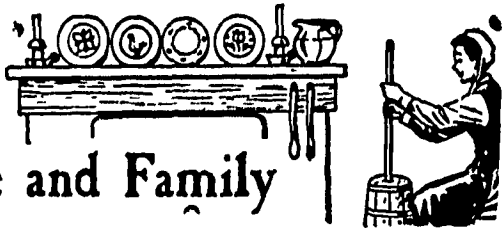


# For the Farm Wife and Family



By Mrs. Richard C. Spence

## What Kind Of A Hostess Are You?



SPENCE

Are you a hostess who is well known for serving something "different" when you entertain or are you one who sticks to the "tried and true"? No matter what type of hostess you might be the following recipes are for you — if you like to try new things you'll enjoy trying them; if you are hesitant about trying new things, you might try these because they are easy as well as extra-special taste treats

If you have a freezer to make home-made ice cream you'll want to try this recipe. Two of nature's most perfect foods — milk and honey — are combined to make honey crunch ice milk, a new frozen dessert. Coconut macaroons are the surprise ingredient that make it crunch. So far, honey crunch ice milk has been a big success. It tastes good, and it's good for you. The new dessert is lower in fat but higher in protein than most ice creams. Although developed initially for commercial production, Honey Crunch Ice Milk can also be made in a home freezer. Here's the recipe—

**HONEY CRUNCH ICE MILK**  
 2 quarts rich milk  
 1 large can evaporated milk  
 1/2 pound honey  
 1/2 pound sugar  
 2 eggs  
 1/2 pound macaroons

Mix together all ingredients, except macaroons. Heat in double boiler over low flame, stirring continuously until mixture thickens slightly. Cool thoroughly, first in water, then allow to set in refrigerator until cold, preferably over night.

Place mixture in 1-gallon freezer and freeze, using ice and salt in usual manner. When the ice milk becomes partially frozen, add crushed macaroons, mix in well, and harden. Makes 1 gallon.

### MAKE CRUNCHY SNACKS, TOO!

For another easy appetizer or snack prepare Mac-Snax. Serve Mac-Snax slightly warm in wooden salad bowls placed conveniently around the room for easy-teach nibbling. Folks will eat 'em like popcorn! To make Mac-Snax, cook 8

ounces (more, or less, as you like) of enriched elbow macaroni or medium shell macaroni in boiling, salted water until tender, yet firm. While the macaroni is cooking, heat fat in your deep fryer or frying pan to 375 degrees.

When the macaroni is tender, drain, rinse and drain well again. Then deep-fat fry about 1/4 of cooked macaroni at a time until golden brown. Drain on absorbent paper.

When all the macaroni has been fried, pop it into a large paper bag. Add 3/4 teaspoon seasoned salt, 1/4 teaspoon onion salt and 1/4 teaspoon chili powder. If you're a garlic fan, you might add a dash of garlic powder also. Twist the top of the bag to close, then shake well to coat each macaroni bit. Sprinkle in more of the seasonings if you would prefer zipper Mac-Snax.

Each 8-ounce package of macaroni will yield about a quart of crunchy Mac-Snax. Store the snacks in tightly covered container as you would pretzels or crackers.

Something "different" with a hamburger—

### BURGERS—

**PEANUT BUTTER STYLE**  
 5 hamburger patties  
 1/2 cup crunchy peanut butter  
 10 slices rye bread  
 5 thin slices Bermuda onion  
 Lettuce

Pan-fry hamburgers. Spread peanut butter on 5 slices of rye bread. Place hamburgers on the bread and top with onion. Add lettuce and cover with another slice of rye

**ORANGY BEEF BURGERS**  
 4 hamburger patties  
 2 English muffins, split  
 3 ounce package cream cheese  
 1/4 cup milk  
 1/2 cup drained mandarin orange segments

Pan-fry hamburgers. Place each hamburger patty on muffin half. Combine softened cream cheese, milk, and orange segments cut into pieces. Spoon 1 tablespoon of the mixture over each burger. Broil 1 minute and serve hot.

### PINEAPPLE SHRIMP TOSS

If you want to be exotic this shrimp 'n pineapple combination with its light sweet-sour sauce adds a Polynesian touch to your dinner.

1 (13 1/2 ounce) can pineapple chunks  
 3 stalks celery  
 8 green onions  
 1/2 pound cooked large shrimp  
 2 tablespoons flour  
 1/2 teaspoon garlic salt  
 2 tablespoons butter  
 2 tablespoons vinegar  
 2 tablespoons soy sauce  
 1/4 cup broth or consomme  
 1 tablespoon cornstarch

Drain syrup from pineapple into measuring cup (if less than 3/8 cup, add water to this measure). Cut celery into 1 inch diagonal slices. Trim green onions into 3/4 inch lengths. Toss shrimp with flour mixed with garlic salt. Sauté seasoned shrimp in butter over moderate heat until lightly tinged with brown. Add celery, cover, cook 5 minutes.

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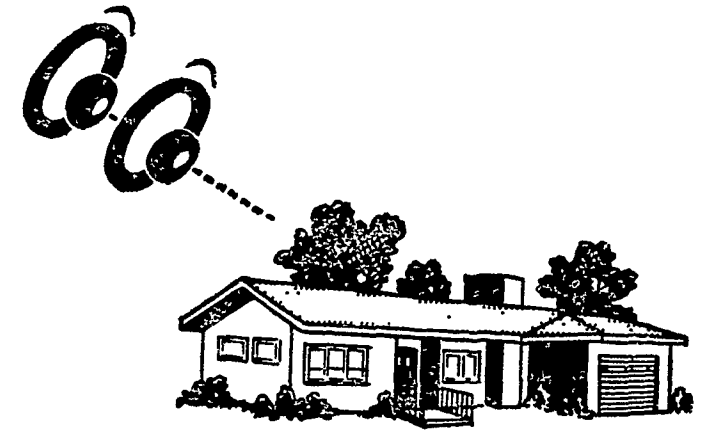
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