

● **For The Farm Wife**

(Continued from Page 8)  
cracker crumbs, ¼ cup sugar, coconut and butter or margarine. Press firmly against bottom and sides of a 9-inch pie plate. Bake in a moderate oven (375 degrees) 8 minutes. Cool. In top of double boiler, combine chocolate, 2 tablespoons sugar and cream. Heat over hot water until chocolate has melted and mixture is smooth. Remove from heat. Blend in slightly beaten egg yolks and vanilla. Cool slightly, stirring occasionally. Pour into pie crust. Allow to

set. Soften gelatine in water. Stir in instant coffee. Place container in a pan of hot water and stir until gelatine is dissolved. Cool. Beat egg whites until foamy. Gradually beat in ½ cup sugar and continue beating until stiff peaks form. Gradually beat in cooled gelatine mixture. Fold in sour cream. Spoon over top of chocolate filling. If desired, sprinkle top with cinnamon-sugar. Chill for 4 hours or overnight. Makes 6 to 8 servings.

**HEED WARNINGS**

Such common and useful items as household ammonia and laundry bleaches can cause burns or other injuries if misused. The labels on these products, as required by Federal law, bear warnings and other information to help you use them safely. Remember, too, that ammonia and bleaches should not be mixed.

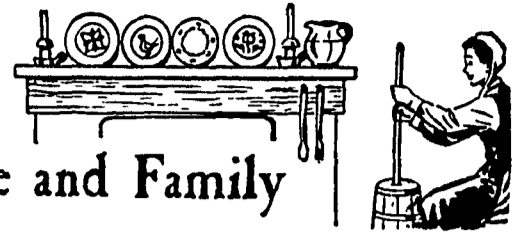
**FLUFFY FRESH ORANGE PIE**

- 1 baked 9-inch pie shell
  - 2 oranges, peeled, cut into sections
  - 2 tablespoons sugar
  - 3 tablespoons cornstarch
  - ½ teaspoon salt
  - 1 cup sugar
  - 1¼ cups water
  - ¼ cup butter or margarine
  - 2 eggs, separated
  - 1 tablespoon grated orange peel
  - ½ cup fresh orange juice
  - 1 tablespoon fresh lemon juice
- Sprinkle orange sections with 2 tablespoons sugar; set aside to sweeten. In saucepan

combine cornstarch, salt and ¼ cup of the sugar, mixing well. Add water, butter and beaten egg yolks. Place over medium heat and cook, stirring constantly. When mixture begins to thicken, reduce heat and cook 2 to 3 minutes.

Remove from heat; add grated orange peel, orange juice and lemon juice, blending well. Cool. Beat egg whites until they hold in soft peaks; add remaining ¼ cup sugar gradually, beating until whites hold in firm peaks. Fold beaten egg whites into cooled orange filling. Spoon into baked 9-inch pie shell. Drain sweetened orange sections; arrange over top of pie. Refrigerate until served.

**For the Farm Wife and Family**



**Ladies, Have You Heard? . . .**

By: Doris Thomas, Extension Home Economist

**Some Ways To Raise Humidity Level In House**

A simple inexpensive way to raise the humidity level while the heat is still on is to place low, wide containers of water in the rooms. Dish water gardens will serve this purpose. Add some foliage plants on needle holders to the containers of water, and put pebbles on the bottom of the dish to conceal the roots.

Another way to raise the humidity level is to place an attractive low, wide container of water directly on a radiator.

If you have panel heating along the walls at floor level, you may want to check if you can put chick-feeder trays inside and fill with water.

**To Prevent Sticking in Stainless Steel Pans**

Cooking on medium and low heat helps to keep foods from sticking in stainless steel pans. Food sticking on high heat is characteristic of stainless steel so never put food in a skillet without fat or liquid. Once a stainless steel pan has been overheated, it may always have a hot spot where food burns. Although this happens, you can use the pan for foods that you don't plan to brown.

**Worth Trying Any Time**

Try dipping your favorite fish filets in rolled cereal flakes. The nutty flavor of the cereal brings out the subtle flavor of either baked or fried fish. To brighten your fish plat-

ter, add a dash of color with lemon wedges, parsley, cucumber wedges, or jelly cranberry sauce.

Season creamed dried beef with curry powder and sieve over crisp waffles.

When shopping for gloves, try them on before buying. To try on the gloves, rest your elbow on the counter and work the four fingers into the glove. Gently move the glove back and forth until the fingers are in and then put in your thumb. The glove should feel tight but not bind from movement of your fingers.



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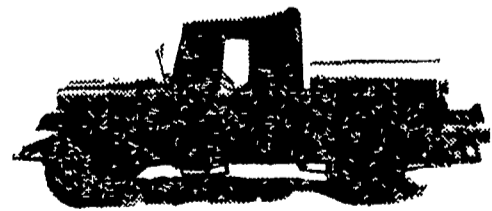
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