

For The Farm Wife
(Continued from Page 8)

Saucepan melt butter; combine with vanilla wafers and press mixture evenly into pie plate. Chill until ready to use. To make filling: In a small bowl beat egg yolks and sugar together thoroughly; add a little scalded milk, stirring constantly. Add mixture to remaining scalded milk in pan and cook over low heat until thickened; remove from heat. Soften gelatin in water and blend into custard, add vanilla; chill until consistency of egg whites. Arrange sliced bananas in pie shell and pour custard over; top with sour cream; shave chocolate square over top of sour cream or sprinkle with chopped chocolate chips. Cover with meringue; brown in preheated 475 degree oven 23 minutes. Cool 30 minutes to room temperature before refrigerating. Chill at least 2 hours before serving. To make meringue: In a small bowl beat egg whites until foamy; add cream of tartar

and slowly add sugar; beat until soft peaks form.

SHRIMP STROGANOFF
1 chicken-bouillon cube
½ cup boiling water
3 tablespoons butter or margarine
½ pound mushrooms, sliced
½ cup finely chopped onion
1 clove garlic, minced
1 pound medium raw shrimp, shelled, deveined and rinsed
1½ tablespoons all-purpose flour
½ teaspoon Worcestershire sauce
¼ teaspoon ground black pepper
1 cup commercial sour cream
1 tablespoon snipped fresh dill
4 Holland rusks
Dissolve chicken-bouillon cube in boiling water; cool. Melt butter or margarine in a large skillet and saute mushrooms, onions and garlic for 10 minutes. Add shrimp and continue cooking over medium heat for 10 minutes, stirring frequently. Remove shrimp, mushrooms and onion from skillet with

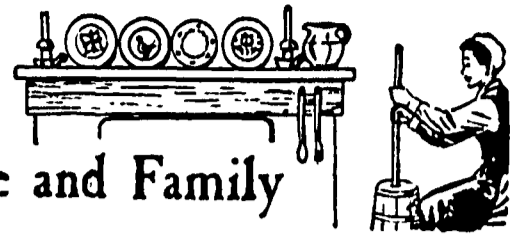
a slotted spoon. Remove pan from heat. (If necessary, add an additional tablespoon of melted butter or margarine to the pan drippings.) Blend flour into pan drippings until smooth. Gradually stir in chicken bouillon, Worcestershire sauce and pepper. Cook, stirring constantly, until mixture thickens. Return shrimp, mushrooms and onions to skillet. Stir in sour cream and dill. Heat, but do not boil. Spoon over Holland rusk. Makes 4 servings.

TANGY SOUR CREAM DIP
1 cup dairy sour cream
¼ to ½ cup drained horseradish
1 teaspoon Worcestershire sauce
½ teaspoon celery seed
½ teaspoon salt
¼ teaspoon paprika
Combine sour cream with other ingredients and stir gently until blended. Serve with crisp crackers or potato chips.

LUCKY WINNERS AT BRUBAKER ANNIVERSARY SALE

Mr. and Mrs. Henry Leaman, Windy Hill Road, Lancaster, were the winners of the first prize — a G. E. automatic dishwasher — at the anniversary sale held at the L. H. Brubaker Company, 350 Strasburg Pike, last week. Second prize, a complete set of Better Homes & Gardens Cook Books, was drawn by Mr. and Mrs. John Bare of Witmer. Although the company has been in business for 35 years, the sale marked its 25th year as a General Electric dealer.

For the Farm Wife and Family



Ladies, Have You Heard? . . .

Hints For Keeping Curtain and Drapery Quality

Curtains and draperies last longer if you follow a plan to spread the effects of soil and sunlight.

First, use the vacuum cleaner attachment, or brush them to remove surface soil and clean them often. Imbedded soil weakens fibers and discolors light-colored backgrounds.

If you don't clean curtains or draperies yourself, send them to a reliable laundry or drycleaner. State the name and percentage of each fiber in the fabric and you'll help the cleaner give you satisfactory service.

After soil, sunlight is the next most wearing enemy of your curtains and draperies. Streaking at the crest of pleats and yellowing at curtain tops are signs of age and effects of sunlight, and not soot during cleaning. You won't notice the streaking or yellowing until after cleaning.

When possible, rotate curtains and draperies from windows on the sunny to the shaded side of the house to equalize the effects of sunlight. Moving them between windows within a room will



THOMAS

retard sunlight damage. Don't permit curtains and draperies to flap at an open window. They may snag against screens and flames. Some Tips for Drop Cookies: When baking drop cookies, scoop up the dough with the size spoon recommended in the recipe.

Push the dough onto the baking sheet with another spoon.

Bake the minimum time suggested, then touch the center windows within a room will

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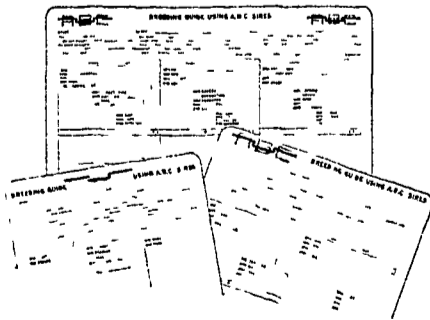
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