CHEESE AND CRACKER STUFFED MEAT LOAF

1½ pounds ground beef pound ground pork eggs teaspoon salt

teaspoon ground black pepper teaspoon ground nutmeg (8-oz.) can tomato sauce cup finely rolled onion-

flavored cracker crumbs (4-oz.) can mushrooms, drained and finely chopped

tablespoons crumbled Bleu cheese

tablespoons butter or margarine, melted tablespoons prepared

spicy brown mustard tablespoons light brown sugar

Combine first six ingredi- hour Blend next four ingredients moderate oven (350 degrees), in a small bowl. Place ½ meat mixture on wax paper. maining meat mixture on a rooms. Makes 8 servings. second piece of wax paper.

Gently pat into 10x8-inch shape. Flip meat over stuffing and seal edges. Turn into 13x9x2-inch baking pan. Pat into loaf shape; be sure all edges are sealed. Refrigerate. Blend remaining tomato sauce with mustard, brown sugar tablespoons cider vinegar and vinegar. Refrigerate. One before serving, place ents with 1/2 tomato sauce, meat loaf in a preheated

Gently pat into 9x7-inch over meat loaf. Continue bakshape. Evenly spoon stuffing ing for 10 minutes. If desired, mixture over meat. Place re- garnish with sliced mushLancaster Farming, Saturday, May 29, 1965—9

For the Farm Wife and Family



By Doris Thomas, Extension Home Economist

After 50 minutes pour sauce Ladies. Have You Heard?...

Worth Knowing Anytime

Dry peas, beans, and peanut butter make hearty and inexpensive dishes Use milk or cheese in the meal to improve the quality of the vegetable protein

Keep butter clean, cold, and covered in its original protective wrapping to guard

its delicate flavor and texture. You'll find it easier to get the family to snack on foods that will contribute to good nutrition and health if you put the foods in a handy spot in the refrigerator

Washing after each use in hot sudsy water and thorough scalding and drying will keep your coffeemaker clean and free from objectionable flavors. Using a percolator

brush often will help keep the pump stem or the spout Things to Know About Rice of any percolator clean. A clean coffee maker will give you fresh flavorful coffee ev- separated from its neighbor ery time.

Some Guides to Selecting Readymade Clothing

Choose and patronize a reputable store.

quality brands and what they mean.

the store, then stick to the directions on the package for

Know how much you have keep within that amount.

Extend your present wardrobe And be sure the items you select combine well in color and design with items in your clothes closet.

Check the fit of each garment you buy and you can eliminate unnecessary altera-

clothing.



THOMAS

Each grain of rice, properly prepared, can be easily and the texture is tender but not gummy. Follow the directions printed on the package for preparing rice

One cup of uncooked rice makes about 3 cups cooked Become acquainted with rice, enough for 6 servings

Quick cooking rice has been partially prepared be-Make a list of your cloth- fore being packaged and so ing needs before you go to cooking time is reduced Read preparing the lice

Rice is a plant source of in your clothing budget, then carbohydrate and helps to supply our body with energy You can use lice in a variety of ways in daily menus from a cereal served with fruit and milk for breakfast to a baked dish for lunch or dinner

Don't Pay for Laundering **Problems**

When you shop, choose your ready-to-wear clothing Consider the cost of up carefully so you pay only for keep at the time you buy the garments, not for the problems

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Lancaster County Farm Bureau

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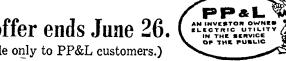
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