

● **For The Farm Wife**

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 1 box powdered pectin
 1½ teaspoons peppermint extract
 Measure sugar. Set aside. Measure cranberry juice cocktail into large saucepan. Add 1 box powdered pectin. Place pan over high heat. Stir until mixture comes to rolling boil. At once stir in sugar. Bring to full rolling boil. Boil HARD 1 minute — stirring constantly. Remove from heat. Add peppermint extract. Skim. Pour quickly into 8 glasses. Paraffin at once.

Fill up your freezer with peaches when the time comes — packed in either syrup or sugar.

If you choose a syrup pack, make up the syrup ahead of time so it will be ready and cold when you need it. Peaches are best when packed in a syrup made of 3 cups of sugar to 4 cups of water. This will make about 5½ cups of

syrup, enough for 8 pints of frozen peaches.

To give the fruit better color and flavor, you might add some ascorbic acid to the cold syrup shortly before you use it. Add ½ teaspoon crystalline ascorbic acid to each quart of syrup.

Select mature peaches that are firm ripe. Figure 1 to 1½ pounds fresh peaches for each pint frozen. Wash, drain, pit, and peel the peaches. Peaches peel quickly if they are dipped first in boiling water, then cold — but they will have ragged edges after thawing.

Pour about ½ cup cold syrup into each pint container and slice peaches directly into container. Add syrup to cover peaches, leaving ½-inch space at the top to allow for expansion during freezing. Put a small piece of crumpled parchment paper on top of the peaches to keep them down in the syrup. Wipe all sealing edges clean. Close, label, and date. Put sealed containers in

the coldest part of your freezer. Leave a little space between containers so the air can circulate freely. After fruit is frozen, store at 0 degrees or below.

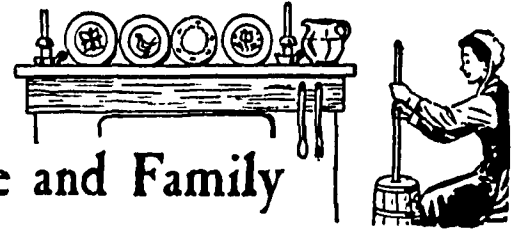
USING HONEY IN PRE-SERVING: Jams and Jellies — In making any jelly where you don't add pectin, like apple or plum, you can substitute honey for ½ the amount of sugar called for in the recipe. The jelly or jam may be a little darker in color and the flavor may be slightly different. In recipes that call for pectin and make about a dozen glasses of jam or jelly you can use 2 cups of honey to replace sugar. These recipes usually call for about 7 cups of sugar, which you would change to 5 cups sugar and 2 cups honey.

● **Now Is The Time**

(Continued from Page 4)
 market grain cuts a grain farmer's profit. Clean storage space and equipment helps grain producers maintain higher quality grain which usually sells at a higher price. Farmers should clean out and fumigate storage bins. Then, to keep wheat clean, they need to make bins rat, bird, and insect proof. Dirty wagon and truck beds also make wheat dirty. Harvesting equipment is another offender. Spoiled grain left in a combine from last season or other unclean matter left unnoticed in the machine can lower grain quality. All equipment should be cleaned thoroughly before it is put into field operation.

Many useful household chemical aids may be harmful if improperly used or stored. Accidental poisonings can be avoided by reading labels carefully.

For the Farm Wife and Family



By Doris Thomas, Extension Home Economist

Ladies, Have You Heard? . . .

Care of Milk, Cream, and Butter
 Keep milk, cream, and butter cool, clean, and covered, and they will stay fresh and flavorful.

Wipe bottles or cartons with a damp cloth as soon as they come into your kitchen. Place the containers at once in the refrigerator right behind any containers left from the day before.

Leave milk and cream in the original containers and keep them covered with the original closure.

Keep butter covered in the refrigerator until ready for use, then cut off what is needed and return the original container at once to the refrigerator. It's a good idea to

store only small amounts of butter in the special butter section provided in some refrigerators.

Don't Be A Litterbug With Cleansing Tissues

As handy and useful as they are, carelessness in disposing of cleansing tissues can spoil the appearance of roadsides, public parks, and other outdoor areas.

When people travel or picnic in wooded areas, it doesn't take long before discarded tissues are all too noticeable.

Whether tissues are soggy from rain, or the dry pieces are blown over grass or shrubbery, they add nothing to the appearance of the area.

Make it a habit in your family to be careful when disposing of tissues. Keep a litter bag in the car at all times so anyone can dispose of used tissues easily. En-

courage family members to put used tissues in trash cans provided in public parks and other areas.

When You Buy Flour, consider.

The size of the container for the size of your family and the amount of baking you do.

Cost per pound of different size containers; conveniences, such as a shaker top, cost more.

Use you'll make of the flour. For example, cake flour for special cakes, or all-purpose flour for cookies, quick breads, cakes, and breads.

The label, to make sure you have the kind of flour you need. Always read the label carefully.

Worth Trying With Meat Pies

Top a baked pie with toothpick kabobs of olives and pickle wedges.

Cover the top of a baked pie with slices of sharp cheese right after you take it from the oven.

Before baking a pie, brush

(Continued on Page 11)



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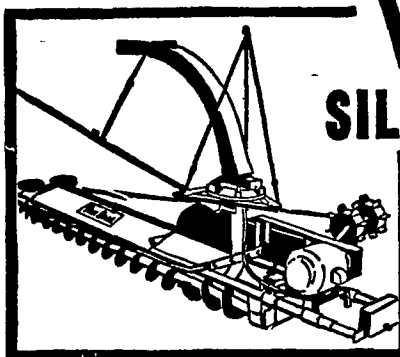
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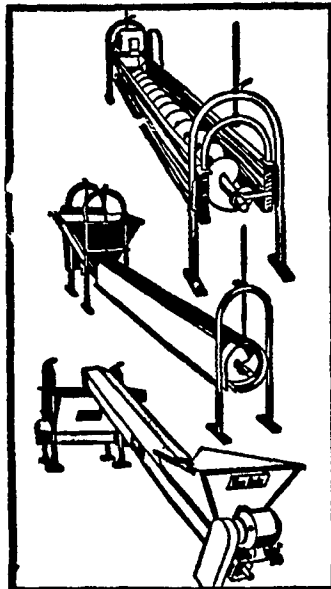


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