

For The Farm Wife

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Steam for five or six minutes and then chill quickly in ice cubes rather than ice water. Dry thoroughly and package.

Frozen corn on the cob may bring a breath of summer to winter meals but many homemakers agree freezing cut corn is best. The taste is often better, and then too, much less freezer space is required. Cut the kernels off the cob immediately after blanching and cooling; package, label and freeze. If you prefer, you may cut the corn off first; then blanch for two or four minutes, chill quickly, package and freeze.

Take advantage of golden sweet corn while it is plentiful. The eating could not be better.

Here is a delicious recipe for corn relish. Although this could be made from frozen corn later on, why not try it now when corn is so plentiful.

CORN RELISH

- 2 quarts whole kernel corn
- 1 pint sweet red peppers, diced (4 to 5 medium)

- 1 pint green peppers, diced (4 to 5 medium)
- 1 quart celery, chopped
- 1 cup onions, chopped or sliced (8 to 10 small)
- 1 1/2 cups sugar
- 1 quart vinegar
- 2 tablespoons salt
- 2 teaspoons celery seed
- 2 tablespoons mustard, powdered dry
- 1 teaspoon turmeric

Combine peppers, celery, onions, sugar, vinegar, salt and celery seed. Cover pan until mixture starts to boil, then boil uncovered for 5 minutes, stirring occasionally. Mix dry mustard and turmeric and blend with liquid from boiling mixture; add, with corn, to boiling mixture. Return to boiling and cook for 5 minutes, stirring occasionally.

This relish may be thickened by adding 1/4 cup flour blended with 1/2 cup water at the time the corn is added for cooking. Frequent stirring will be necessary to prevent sticking and scorching.

Pack loosely while boiling hot into clean, hot pint jars, filling to 1/2 inch of top. Adjust jar lids.

Process in boiling water for

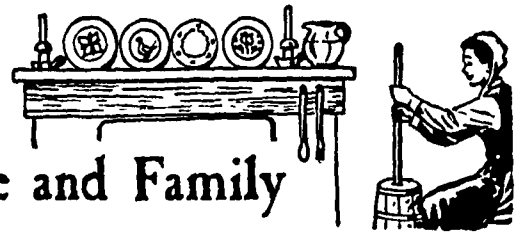
15 minutes (start to count processing time as soon as water in canner returns to boiling). Remove jars and complete seals if necessary. Set jars upright, several inches apart, on a wire rack to cool. Makes 7 pints.

If you have some left-over corn you might like to use it to top some pork chops.

CORN TOPPED PORK CHOPS

- 4 pork chops
- 1 cup chopped onion
- 1/4 cup minced celery tops
- 1 cup corn
- 1/3 cup pimientos, minced
- Salt to taste
- Pepper to taste
- 2 cups soft bread crumbs
- 1/2 teaspoon marjoram or sage
- 1/3 cup water

Panbroil pork chops on each side; remove to oven-proof baking dish. In skillet, cook onion and celery tops in fat left from browning chops for 2 minutes. Add corn and pimientos; season to taste. Stir lightly; pile mixture on chops. Top chops with crumbs seasoned with marjoram or sage. Pour water around chops and bake in 375 degree oven for about 50 minutes. Serves 4.



For the Farm Wife and Family

By Doris Thomas, Extension Home Economist

Ladies, Have You Heard? . . .

Plan Storage For Toys

Planned storage can help cut down on the clutter or disorder of children's toys. And storage properly designed helps children learn to care for their play materials.

When open shelves are provided for toys, everything is in plain sight and children learn not to throw their toys into a chest or box where they may be hard to find or may be broken.

Bright colored shelves and those divided into sections sometimes makes pickup easier.

Large toys, puzzles, books, and records fit well on open shelves. Baskets and catons are fine for miniature animals, wooden beads, or marbles. Shoe boxes, with a picture pasted on the side illustrating the contents, provide additional storage. A plastic wastebasket is a handy container for assorted sizes of balls.

Tips for Preparing and Packing Sandwiches

For fresh-tasting, non-soggy sandwiches, spread softened butter or margarine evenly to the edge of each slice of bread. Peanut butter and moistened cream cheese, when used as a basic spread, also prevent moist fillings from soaking into the bread.

Wrap lettuce, tomato and pickle slices, and other juicy foods for sandwiches separately in moisture-vapor-proof material and each person can



THOMAS

add them to the sandwich when he's ready to eat.

For easier handling and more eye appeal, cut sandwiches in halves, thirds, or fourths.

Refrigerate perishable ingredients until ready to prepare sandwiches. If packed sandwiches cannot be refrigerated until lunchtime, make them the night before wrap in moisture-vapor proof material and refrigerate. Pack at the last minute.

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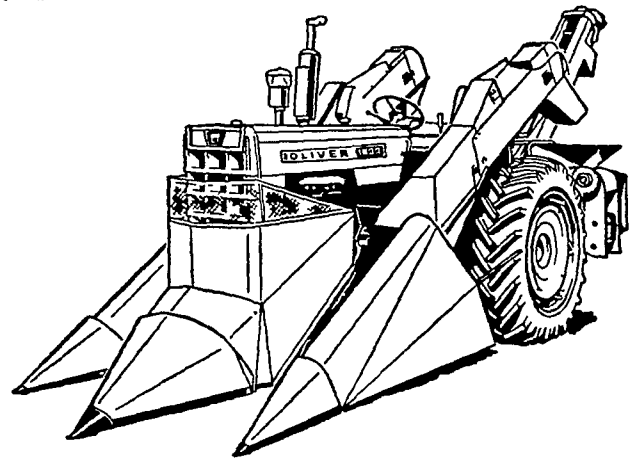
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