

● Farmers' Union
(Continued from Page 13,
pressure to lower consumer prices of food and fiber "with further discrimination against America's already underpaid family farmers."
The committee was critical of the Department of Defense's 6-month, 50-percent cut in military purchases of prime beef and pork cuts, of the Department of Commerce's limitation on hide exports, and of President Johnson's request for an increase of cheese import quotas.

"Until farm income is on a parity with the income being earned in other segments of our economy, there is no inflation resulting from the farmer's share of retail food costs," the NFU executive committee said.

"In spite of some increase

in the price of a few commodities, the parity ratio is only at 82 percent, the average income of persons on farms is less than two-thirds the per capita income of the non-farm population, and farmers, who are only 7 percent of the population, are receiving only 2.9 percent of the nation's income, excluding income from off-farm employment. Under these circumstances, farmers' prices are not inflationary and Administration actions are incompatible with the Great Society concept," the committee's statement continued.

They said the President, his Council of Economic Advisers and the Budget Bureau are "not in tune with, or attuned to, the situation in rural America."

"The helter-skelter, boom or bust, and ill-advised moves concerning beef and pork,

cheese and hide prices, are subtracting from stable food prices and fostering further chaos in rural areas," the statement concluded.

● For The Farm Wife
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tablespoons of Cheddar cheese and place under broiler just until cheese melts.

VEGETABLE BUTTER SAUCE
1/2 cup (1 stick) butter
2 tablespoons chopped chives
3/4 teaspoon salt
4 bay leaves
1 10-oz. package frozen spinach OR 1 1/4 pounds fresh spinach
1 small head cauliflower
6 carrots, cut in sticks

Melt butter and add chives, salt and bay leaves. Keep warm one to two hours before servings. Remove bay leaves. Arrange cooked vegetables on a serving platter and pour hot butter sauce over all. 4 servings.

GLAZED CARROTS
6 large carrots
2 tablespoons butter or margarine
1/4 teaspoon salt
1 teaspoon sugar
1/8 teaspoon ginger

Wash and pare carrots. Place in a 2 1/2 quart casserole. Cut butter into small pieces and dot over carrots. Mix salt, sugar and ginger and sprinkle over vegetable. Cover and bake for 1 hour in a 325 degree oven. Makes 6 servings.

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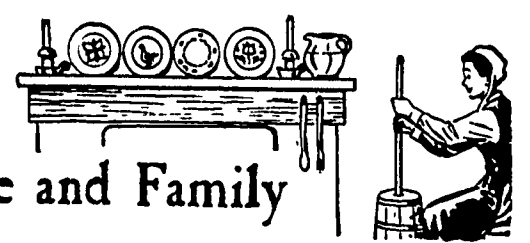
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For the Farm Wife and Family



Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist

Safety Tips When Using Insecticides
Read directions every time you use an insecticide. And be sure to follow instructions and safety precautions printed on every container.

If you're using an insecticide in an aerosol container, look for the arrow on the spray button and make sure it points away from you before you press the button. Store garden chemicals by themselves, and out of reach of curious children. Keep children and pets away from the area while you're spraying.

Some Things To Know About An Electric Blender

An electric blender can help you do many types of food preparation quickly and efficiently. When kept in a handy place, you can use a blender every day, not just for special occasions or party menus.

An electric blender works best when you use it according to the manufacturer's directions. Place it on a clean, dry, flat surface and plug it into a conventional 120 volt alternating current (AC) electric outlet. Put food or liquid in the blender jar and set the jar on the blender base.

Before scraping the sides of the blender jar with a rubber or plastic spatula, stop the blender action. Do not touch the blades with any utensil.

You can use a blender in preparing many recipes, with some exceptions. A blender will not beat egg whites, mash potatoes, grind raw meats, or extract pure juice from solids.

And, very important, read



THOMAS

the instruction booklet that came with the blender for specific directions on care of it. Sometimes special recipes are given in the booklet. But whatever recipe you use, always follow instructions for perfect results.

For You To Try

Dice cooked ham, add it to a golden cheese sauce, and serve hot over cooked cabbage, cauliflower, broccoli, or asparagus. A dash of Worcestershire sauce will give the cheese sauce extra zip.

When using slices of banana to garnish a fruit salad, roll the slices in mayonnaise, then in crisp corn flakes.

Heat oven-toasted rice cereal and use for a crisp garnish on baked apples.

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