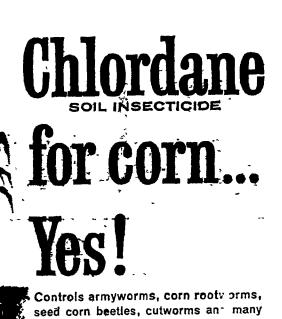
(Continued from Page 10) know of the success of the 1/2 teaspoon pepper voyage.

HONEY MUSTARD GLAZE blend flavors.

cup honey teaspoons salt

Combine above ingredients in a saucepan and heat to

cup prepared mustard



other corn soil insect pests. It's tops in

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SPARKED ORANGE-MUSTARD GLAZE

- tablespoon cornstarch tablespoons prepared mustard
- cup brown sugar, packed cup orange juice concen-

In a heavy saucepan combine cornstarch, prepared mustard, brown sugar and orange juice concentrate. Heat and stir until well blended. Add ginger ale and boil 5

APPLE-RAISIN GLAZE

cup apple cider or apple

- juice
- cup raisins
- teaspoon nutmeg
- teaspoon lemon juice teaspoons cornstarch

Blend all ingredients together in a saucepan. Cook, stirring constantly, until thickened,

Serve these oven browned potatoes with your roast corned beef-

POTATOES

Butter

Salt and pepper

Pare potatoes, rub with soft butter and arrange on bottom of roasting pan around meat. Sprinkle lightly with salt and pepper. Bake with roast, approximately

- trate

cup ginger ale

- whole cloves
- teaspoon salt

OVEN BROWNED

large white potatoes

ing.

for the Farm Wife and Family



Ladies, Have You Heard?...

By Doris Thomas, Extension Home Economist

Lancaster Farming, Saturday, May 21, 1966—11

Worth Knowing About Macaroni Products

Macaroni products are measured by weight instead of volume because of differences in size and shape. Use the package weight as your guide in preparing a macaroni product dish.

If your recipe calls for 8 ounces of ma-caroni, you simply use half of a one-pound

In some market areas, you'll find 7- and 14-ounce package weights commonly avail-

In most recipes, you can use any variety of macaroni, spaghetti, or noodles.
Follow the directions on the package

fish as you would cook fresh

thaw the fish first

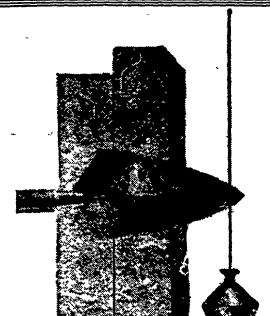
for cooking a macaroni product.

Cooking Frozen Fish Did You Know? There's a difference be-The accepted practice for thawing frozen fish is in the tween a saucepan and a sauce-

refrigerator at 40 to 50 de pot, although each one is a grees. Hold the fish at this covered or uncovered cooking temperature only until you utensil. A saucepan has one handle; a saucepot has two can handle it easily for cookhandles. And the capacity of both is stated in liquid meas-You can cook frozen fish urement. fillets, steaks, and dressed

THOMAS

"To the press alone, checkfish, but allow extra cooking ered as it is with abuses, the time when you don't thaw world is indebted for all the fish first When you plan to triumphs which have been obbread or stuff frozen fish, tained by reason and humanyou'll find it easier if you ity over error and oppression "-James Madison.



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