

For The Farm Wife

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Get together thoroughly sugar, cornstarch, nutmeg and cinnamon; stir in grape juice. Cook, stirring constantly, until thick and clear. Add lemon juice; chill. Serve over ice cream.

Honey Pineapple Sundae Sauce

1 cup (8½ to 9 ounce can) crushed pineapple, drained
3 tablespoons honey
2 tablespoons lemon juice
Stir together pineapple, honey and lemon juice; chill. Serve over ice cream.

Choco-Peanut Butter Sundae Sauce

2 squares (2 ounces) semi-sweet chocolate, melted
½ cup chunk style peanut

butter
¾ cup milk
Beat chocolate into peanut butter; stir in milk. Serve hot or cold over ice cream.

Date-Nut Sauce

½ cup cut up pitted dates
½ cup dark corn syrup
¼ cup firmly packed light brown sugar
¼ cup water
¼ teaspoon salt
¼ cup chopped pecans
½ teaspoon vanilla

In a saucepan combine dates, syrup, sugar, water and salt; bring to boil. Cook over medium heat, stirring constantly, about 2 minutes, or until dates are soft. Remove from heat; stir in pecans and vanilla. Cool.

Currant Jelly Sauce
2 teaspoons cornstarch
2 tablespoons lemon juice
1 cup (10-ounce jar) currant jelly.

In a saucepan blend cornstarch and lemon juice; add jelly. Bring to boil over low heat, stirring constantly. Cool. Makes 1 cup.

GLAZED FRUIT PIES ARE A POPULAR DESSERT—Top fresh fruit pies with a glaze made of the same fruit. Fruit glaze is colorful, tasty and easy to make.

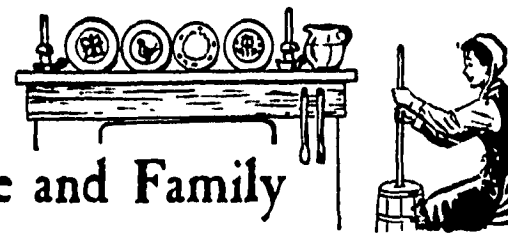
Sort out any broken, extra ripe, or imperfect blueberries, peach slices or late season strawberries. You can use frozen fruit to make a glazed pie, too.

With the less perfect fruit, crush it and mix with sugar to get 2 cups of juice. Heat the juice. Mix 2 tablespoons cornstarch with a little water and stir into the juice. Cook until thick and transparent.

To use the glaze, bake a pie shell and fill it with fresh fruit. Probably one layer of good sized whole strawberries will be about the right thickness. With sliced berries or peaches, or with blueberries just fill the pie shell. Pour the chilled glaze over the berries.

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For the Farm Wife and Family



Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist

When You Shop For Shoes

Do allow plenty of time to shop.
Do make friends with a well-trained, experienced shoe clerk.
Do shop for shoes in the early afternoon.
Do buy shoes to suit the occasion.
Do buy shoes with good quality lining.
Do learn quality leathers.
Do wear the same pair of shoes every day.
Don't expect to 'break in' a shoe; if it doesn't fit in the store, it never will.
Don't have shoes stretched to fit.
Don't pass on hand-me-downs . . . they may cause fit problems.



THOMAS

Use These Meal Preparation Time-Savers
Keep meals simple. Plan them around the foods your family likes. Vary the seasoning and the method of serving to keep them from becoming humdrum.

Plan fewer dishes, with larger servings. Include more one-dish meals, and select some that you can prepare quickly . . . top-of-the-range fashion.

Serve salads from a large bowl instead of arranging individual servings. On occasion this plan will reduce clearing-away and dish-washing time.

Cook vegetables in their skins when possible. It will save time, flavor, and food values.

Small equipment will shorten cooking time. Use muffin tins or individual casseroles for meat loaves, pies, and puddings.

Select some foods that require little cooking or preparation time.

Collect menus and recipes for quick meals, and keep an emergency shelf of supplies on hand to match some of the menus and recipes.

Choosing Top-Of-The-Range Utensils

Look for utensils that are good conductors of heat so that the bottom of the utensil will heat quickly and evenly, with no hot spots on which food can stick and burn.

The bottoms of the utensils should be flat and remain flat after heating to make good contact with the heating unit. The sides should be straight to conserve heat.

Covers should fit closely to hold steam within the pan and reduce cooking time. Covers, knobs, and handle grips should be of heatproof material and be easy to grasp without burning the fingers.

The handle should be firmly attached so that it cannot come loose and turn in the hand.

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NEXT WEEK New Holland FARMERS FAIR SEPT. 28 - 29 - 30 OCT. 1

WEDNESDAY, SEPT. 28

Parade — 7 P.M.

Ferko String Band from Phila.
Will give a demonstration at the Parade

THURSDAY, SEPT. 29

Kids Day after school

The Sanda Khans

Fire Co. Tug-Of-War — 9:00 P.M.

Friday —

Pet Parade — 7:30 p.m.

The Couriers — WLAN's Bob Dettrey,

Disc Jockey

Fire Co. Tug-Of-War — 9:00 P.M.

Saturday — Tractor Driving Contest — noon

Baby Parade — 4 p.m.

Farmers Fair German Band

The Westerns

Tug-Of-War Semi-Finals — 8 p.m.

Tug-Of-War Finals — 10 p.m.

RIDES — AMUSEMENTS — EXHIBITS

Art and Flower Show — Groff's Appliance Bldg. on Franklin Street

Baby Beef and Pig Show — Earl Saunders Parking Lot

Potatoes and Corn Show — A. B. C. Groff Bldg.

Vegetables and Food Exhibits — School Auditorium

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Contact

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