

For The Farm Wife
(Continued from Page 14)

1/4 teaspoon salt
In saucepan combine water, honey and cardamon; simmer 3 to 5 minutes. Pour over crushed mint; chill until cool. Strain into covered jar. Add remaining ingredients; shake until blended. Chill before serving.

If you're looking for a main dish salad that can be made several hours before serving time, tightly covered with foil or plastic film and refrigerated until served, try this one.

FLORIDA SALAD PLATTER
4 cups diced cooked chicken, shrimp or lobster
2 cups diced celery
1/4 cup pimiento
1/4 cup diced green pepper
1 1/2 teaspoons salt
1 cup mayonnaise or cooked salad dressing
4 cups grapefruit sections
Tomato aspic ring

Section fresh grapefruit, or use canned sections. Lightly mix together chicken, shrimp or lobster, celery, pimiento, green pepper, salt, mayonnaise, and 1 1/2 cups grapefruit sections. Turn out tomato aspic ring on a large chop plate, fill center with chicken salad, and

garnish outside of ring with remaining grapefruit sections and crisp salad greens. Makes 12 to 14 servings.

TOMATO ASPIC RING
2 tablespoons unflavored gelatin
2 cups grapefruit juice
Dash cayenne
1 1/2 cups canned condensed tomato soup
1/2 teaspoon salt
1 teaspoon celery salt
Soften gelatin in 1/2 cup grapefruit juice for 5 minutes. Place over hot water to melt, add gelatin to juice and stir until dissolved. Add soup, salt and celery salt. Mix and turn into a 2-quart ring mold; chill in refrigerator until set.

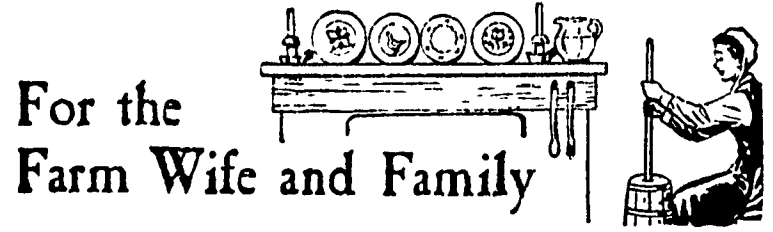
(Editor's note: We goofed last week—as you probably noticed. Some of Mrs. Spence's good cookie recipes were accidentally omitted. These are included below.)

APPLESAUCE-RAISIN DROP COOKIE
1/2 cup fat
1 cup sugar
1 egg
1 3/4 cups sifted flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon

1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 cup seedless raisins
1 cup quick-cooking rolled oats
1 cup applesauce
Cream together fat and sugar; stir in the egg. Sift together flour, baking powder, baking soda, salt, cinnamon, cloves, nutmeg. Mix in raisins and rolled oats. Add to creamed mixture in three portions alternately with applesauce in two portions. Beat well. Drop dough by teaspoonfuls on greased baking sheets. Bake at 375 degrees (moderate oven) about 15 minutes. Makes about 3 dozen cookies.

BUTTERSCOTCH SANDWICH COOKIES
3/4 cup (1 1/2 sticks) butter
1/4 cups firmly packed light brown sugar
1 egg
1 teaspoon vanilla
1 3/4 cups sifted regular all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup chopped nuts
Browned Butter Filling
In a mixing bowl cream butter, gradually add sugar and beat until light and fluffy. Beat in egg and vanilla. Sift together flour, baking powder

(Other Recipes Page 19)



For the Farm Wife and Family

Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist

Safety A Good Habit

Practice safety until it becomes a state of mind. Turn cooking utensil handles in from stove and table edges.

Unload guns before bringing them into your home and store them in locked cases or out of the reach of children.

Store lye, bleach, cleaning compounds, and similar supplies completely out of the reach of children.

Know how to shut off gas, water, and electricity. Dry hands thoroughly before connecting or disconnecting electrical equipment.

Provide ventilation in any room where portable gas or oil heaters are used.

Provide competent supervision for children every time you leave home.

Have a plan of action in case of fire at night.

Talk about how to prevent

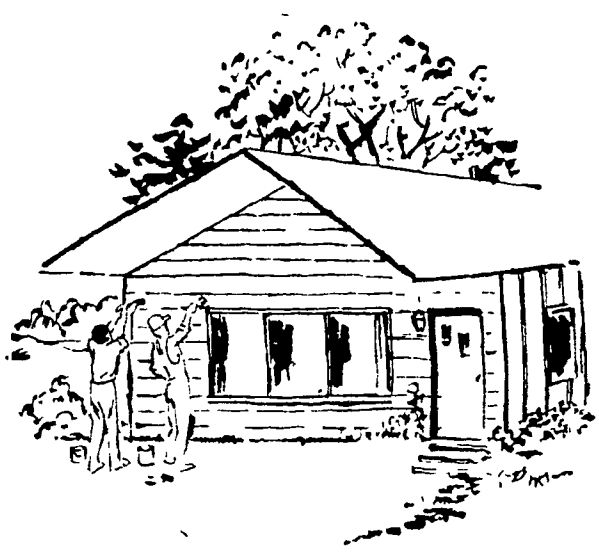


THOMAS

accidents when you discuss accidents that have happened.

Look for hazards as you go about your daily work, making safety a part of your activities everyday.

(Continued on Page 19)



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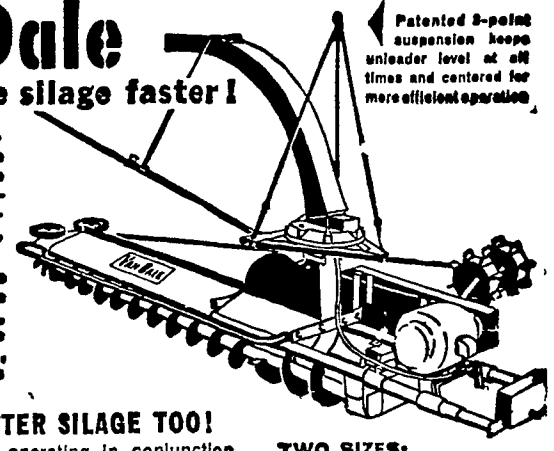
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