Farm Women (Continued from Page 8)

juice and pulp, sugar, butter ½ and orange rind. Cook over 1 medium heat, stirring occasionally, until mixture thickens 1 (232 degrees F on candy thermomete.). Cool Divide dough in half. On lightly floured suras for jelly roll Cut in 1½ inch tening and egg; beat. Pour into with confectioners' sugar frosting.

With a roll of refrigerator cooky dough, slices and place, cut side up, in dry ingredients and mix just to buttered muffin cups, 2½ moisten. Do not beat Turn into inches in diameter Brush with greased loaf pan 9½ x 5½ x 3. melted butter. Repeat with Bake in moderate oven 350 dedoubled. Bake in preheated 375 Slices better on second day, roll the chilled dough in choppmove immediately to wire rack cheese. to cool Store in freezer or refrigerator. To serve reheat in 375 degree oven until golden brown. Makes 2½ dozen rolls.

ORANGE NUT BREAD cups flour

teaspoons baking powder teaspoon salt

cup sugar cup chopped peanuts egg, slightly beaten

cup orange rind, grated cup orange juice

cup melted shortening or salad oil

Sift flour; measure, add bak-

"I'm just going to take it"

Ladies, Have You Heard?...

By Doris Thomas, Extension Home Economist

Some Basic Facts About Cookies

For rolled cookies it's important not to work excess flour into them for toughness results. It's wise to work with just part of the an nair. On lightly floured surface roll half to measure 8 x 24 ing powder, salt and sugar. Sift dough at a time, keeping the rest chilled Roll face roll half to measure 8 x 24 ing powder, salt and sugar. Sift dough to the desired thickness. The thicker inches. Spread with half of together. Add peanuts. Mix the cooky, the softer the texture. After baking orange filling. Roll length inches orange juice, rind, melted shor-

it's easy to have freshly baked cookies within a short time. Form the cooky dough into rolls, wrap rolls in waxed paper, and chill until firm enough to slice. You can store the rolls in second half of dough. Cover and grees about one hour or until the refrigerator several days and bake cookies let stand in warm place until done. Remove from pan Cool. as needed For extra flavor and eye appeal,

degree even 10-12 minutes, re- Delicious served with cream ed nuts or toasted coconut be- the name implies — the same fore slicing and baking.

must be pliable so you can force furniture. A father we know says he's it easily through the press on sick and tured of arguing with ungreased baking sheets. Bake has son over borrowing the car. pressed cookies until set The "Next time I want it," he says, decorative shapes are attractive decorative shapes are attractive in themselves, but if you wish you can sprinkle the unbaked cookies with colored sugar or cinnamon sugar.

Keep Clothes In Repair

Your clothing has a great deal to do with the way people react to you. Clothes tell about your age, job, wealth, taste, and position in the community. Be sure they say what you want them to

A slip that shows, rundown heels, buttons dangling by loose threads all make you look care-

Do minor mending jobs right

Sew on a button before it falls and is lost.

Take time to check all the minor details of your appearance before leaving the house.

Solid Furniture Solid furniture is just what



THOMAS

Dough for pressed cookies least on all exposed parts of

Solid wood may be carved, sity.

turned, or grooved.

If the furniture becomes scratched or chipped, you can refinish it.

Solid wood has a tendency to warp or crack

Read the label on furniture you buy to know the type of service you can expect from that piece of furniture.

PREVENT RABBIT DAMAGE

Cottontarl rabbits sometimes cause winter damage to young trees and shrubs by chewing the bark. Home-owners can prevent damage by using hardware cloth cylinders, layers of heavy waterproof paper or aluminum wood is used throughout, at foil, says Robert G. Wingard, extension forestry and wildlife specialist at Penn State Univer-





May the Message of the Manger Bring Rejoicing to Every Heart and Home

As the radiance of a Holy Night shines across the years, we feel it is especially fitting to express anew our cordial greetings and good wishes to our many valued friends.

Merry Christmas!

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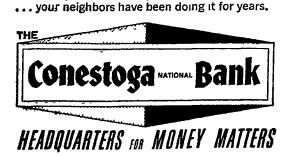
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