

**Farm Women**  
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juice and pulp, sugar, butter and orange rind. Cook over medium heat, stirring occasionally, until mixture thickens (232 degrees F on candy thermometer). Cool Divide dough in half. On lightly floured surface roll half to measure 8 x 24 inches. Spread with half of Orange Filling. Roll lengthwise as for jelly roll Cut in 1 1/2 inch slices and place, cut side up, in buttered muffin cups, 2 1/2 inches in diameter Brush with melted butter. Repeat with second half of dough. Cover and let stand in warm place until doubled. Bake in preheated 375 degree oven 10-12 minutes, remove immediately to wire rack to cool Store in freezer or refrigerator. To serve reheat in 375 degree oven until golden brown. Makes 2 1/2 dozen rolls.

**ORANGE NUT BREAD**  
3 cups flour

4 teaspoons baking powder  
1/4 teaspoon salt  
1 cup sugar  
1/2 cup chopped peanuts  
1 egg, slightly beaten  
1/4 cup orange rind, grated  
1 cup orange juice  
1/3 cup melted shortening or salad oil

Sift flour; measure, add baking powder, salt and sugar. Sift together. Add peanuts. Mix orange juice, rind, melted shortening and egg; beat. Pour into dry ingredients and mix just to moisten. Do not beat Turn into greased loaf pan 9 1/2 x 5 1/2 x 3. Bake in moderate oven 350 degrees about one hour or until done. Remove from pan Cool. Slices better on second day. Delicious served with cream cheese.

A father we know says he's sick and tired of arguing with his son over borrowing the car. "Next time I want it," he says, "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 dough at a time, keeping the rest chilled Roll dough to the desired thickness. The thicker the cookie, the softer the texture. After baking and cooling, you can decorate rolled cookies with confectioners' sugar frosting.

With a roll of refrigerator cookie dough, it's easy to have freshly baked cookies within a short time. Form the cookie dough into rolls, wrap rolls in waxed paper, and chill until firm enough to slice. You can store the rolls in the refrigerator several days and bake cookies as needed For extra flavor and eye appeal, roll the chilled dough in chopped nuts or toasted coconut before slicing and baking.

Dough for pressed cookies must be pliable so you can force it easily through the press on ungreased baking sheets. Bake pressed cookies until set The 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 say.

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

Do minor mending jobs right away.

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

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**

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



THOMAS

the name implies — the same wood is used throughout, at least on all exposed parts of furniture.

Solid wood may be carved,

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