

**For The Farm Wife**  
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Spoon mixture gently over crackers and spread evenly. Bake in a moderate oven (350 degrees) 15 minutes. Spread melted chocolate over coconut. Cool and cut into 1-inch squares. Makes 8 dozen, 1-inch squares.

**FRUIT CAKE**

- 1 3/4 cups graham cracker crumbs
- 1 (8-oz.) pkg. chopped dates
- 1 8-oz. jar fruits and peels
- 1 (11-oz.) can Mandarin oranges, well drained and snipped in half
- 3/8 cup chopped toasted almonds
- 1 tablespoon grated lemon rind
- 1 (1-lb., 1-oz.) pkg. pound cake mix
- 3/4 cup milk
- 2 eggs

In a large mixing bowl combine first six ingredients. Set aside. Prepare pound cake mix according to label directions. Stir in fruit mixture by hand. Mix well. Pour into 6 greased

(5 1/2 x 3 x 2 1/2 inch) loaf pans, baking 35 to 40 minutes in a 375 degree oven; or in 3 (7 1/2 x 3 1/2 x 2 1/4 inch) loaf pans, baking 40 to 50 minutes in a 375 degree oven; or in 1 (9-inch) tube pan, baking 55 to 60 minutes in a 375 degree oven. Cool in pans 10 minutes; cool completely on wire racks. Wrap in plastic food wrap and store at least two days before slicing into 3/4 to 1-inch slices.

**OVENLESS COOKIES**

- 1 cup sugar
- 3 tablespoons cocoa
- 1/2 cup instant nonfat dry milk
- 2 tablespoons margarine or butter
- 1/4 cup water
- 1/4 cup peanut butter
- 1 1/2 cups rolled oats
- 1 teaspoon vanilla, if you like

Mix sugar, cocoa, nonfat dry milk, margarine or butter and water in a pan. Bring to a boil; stir and boil 2 minutes. Remove from heat and add peanut butter. Stir until peanut butter is melted. Add rolled oats. Add vanilla if used. Mix well. Drop by spoonfuls on waxed paper. Let cool at room temperature before serving or storing. Makes 24, 1 1/2 inch cookies.

**ALMOND BUTTER COOKIES**

- 1 cup butter
- 3 tablespoons sugar
- 1 teaspoon almond extract
- 2 cups sifted regular all-purpose flour
- 1/2 teaspoon salt

In a mixing bowl cream butter; add sugar and extract and beat thoroughly. Sift together flour and salt; gradually add to creamed mixture. Chill for ease in handling. Shape into 1-inch balls; place on baking sheet. With bottom of glass dipped in flour, flatten to 1/4 inch thickness. Bake in 400 degree oven 10-12 minutes. Remove to wire rack to cool completely. Top with favorite confectioners frosting.

**1969 Guides**

I'm sure that everyone attending Farm Show arrives home with considerable advertising literature and handout material. After this is read and filed away, I'd like to suggest that you get your 1969 Income Tax Guide and the 1969 Agronomy Guide. Both of these are available from our Extension Office and should be of great value to each farmer in the near future.

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**Ladies, Have You Heard? . . .**

By Doris Thomas, Extension Home Economist

**Snacks And More Snacks**  
Every day more new snack items appear on grocers' shelves . . . 117 snacks made their debut last year.

Potato chips have been popular for some time, but new forms are available — baked, rippled, ruffled, and onion or garlic flavored.

The cost of potato chips varies according to the size of the package and type of packaging.

A free prize with a package affects the price. Consider this when deciding how important the prize is to your family.

Consider the cost, not only of the size of the package, but the price you pay for each ounce, pint, or pound. The large size isn't always the best value if part of the package contents get stale before they're eaten.

97 percent of the population in the United States lists snacks as a favorite type of food. And potato chips are the most popular. Other snacks ranking high on the popularity list include pretzels, corn chips, corn puffs, and popcorn.

**Tips On Clothing Care**  
To keep zippers in better working order, close before laundering the garment and open before drying.

Wash and wear shirts will look better pressed if most of the buttons are buttoned when the shirts are drip-drying.

To keep patent leather formal shoes in good shape and looking their best, put a drop or two of baby oil on a piece of cotton and rub the shoes to remove soil, cover scratches, and give a shine.

Next time you polish shoes, apply polish at night and shine the next morning. The polish will soak into the leather, give a better shine and will keep your shoes in better condition.

To rid shoes of scuffs marks, rub on a matching wax crayon, and then buff with a soft clean cloth.

Clean metallic buttons with a vinegar-dampened cloth.

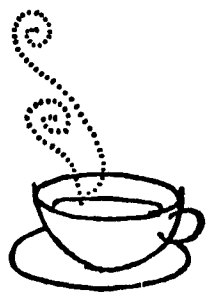

**Salt of The Earth**  
Everyone uses salt. It's a staple and was one of the earliest preservatives known to man.

Iodized salt provides iodine for people who live in an area where there's little trace mineral iodine in natural foods.

Free-flowing salt has been treated to retard moisture absorption.

Granulated and flake salt have the same strength but measure differently. If using flake salt, increase the measure by one half.

**Protect Baby Pigs**  
Cold, drafty, wet farrowing pens cause troubles with baby pigs. This is why about one-third of all pigs born never reach market. The high death rate among baby pigs can often be reduced by good management, says Lester A. Burdette, extension livestock specialist at The Pennsylvania State University.

**THOMAS**

**Planning to buy more Acreage**

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