

Correspondence

Courses



LEARN TO PRESERVE FOODS BY MAIL

Nothing tastes better than good home-preserved foods. But time and money are wasted if you have much spoilage.

To help make your home-preserved foods a success every time, a home study course from The Pennsylvania State University is suggested.

One point emphasized in the course is that you decide first whether it would be better to can or to freeze a product. Some produce turns out better when canned, and tomatoes fall in this class. But it's usually better to freeze strong-flavored vegetables, such as cauliflower and broccoli. If canning produce you must

know and use the method which will give you the sweetest and best results. Processing in the pressure cooker is recommended for all meats and nonacid vegetables, such as corn and green beans. The boiling water bath is preferable for processing fruits and tomatoes.

Besides guiding you in correct methods, the "Canning and Food Preservation" course has sweet and sour pickle recipes, suggestions to guarantee tender, clear jelly, and a summary of the family's daily food needs.

To obtain the course, send your request to Food Preservation, University Park, Pennsylvania 16802. Enclose a check or money order for \$3.45 made payable to The Pennsylvania State University.

Instant Flour

When you use instant flour in a recipe that calls for regular sifted flour, take out two level tablespoons from each level cup of flour, advises Mrs. Ruth Beck, Penn State extension foods and

USDA NEWS

HEARING ON AMENDING THREE EASTERN MILK MARKETING ORDERS POSTPONED

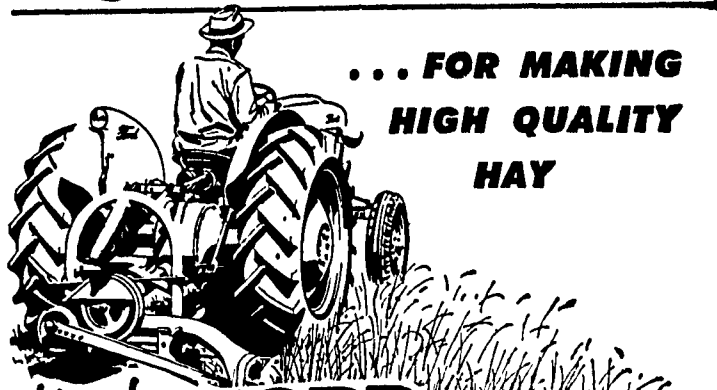
The U.S. Department of Agriculture has postponed a scheduled May 27 public hearing in Baltimore, Md., to consider amending the Delaware Valley, Upper Chesapeake Bay, Md., and the Washington, D.C., Federal milk marketing orders. A new hearing date will be announced later.

USDA's Consumer and Marketing Service said the postponement was requested by Pennsylvania Dairymen's Cooperative Federation, Inc., a proponent of establishing cooperative service payments in each of the milk marketing orders.

nutrition specialist. A full measure of instant flour in a cake or cookie recipe designed for regular flour can change the shape, texture, and flavor of the baked product.

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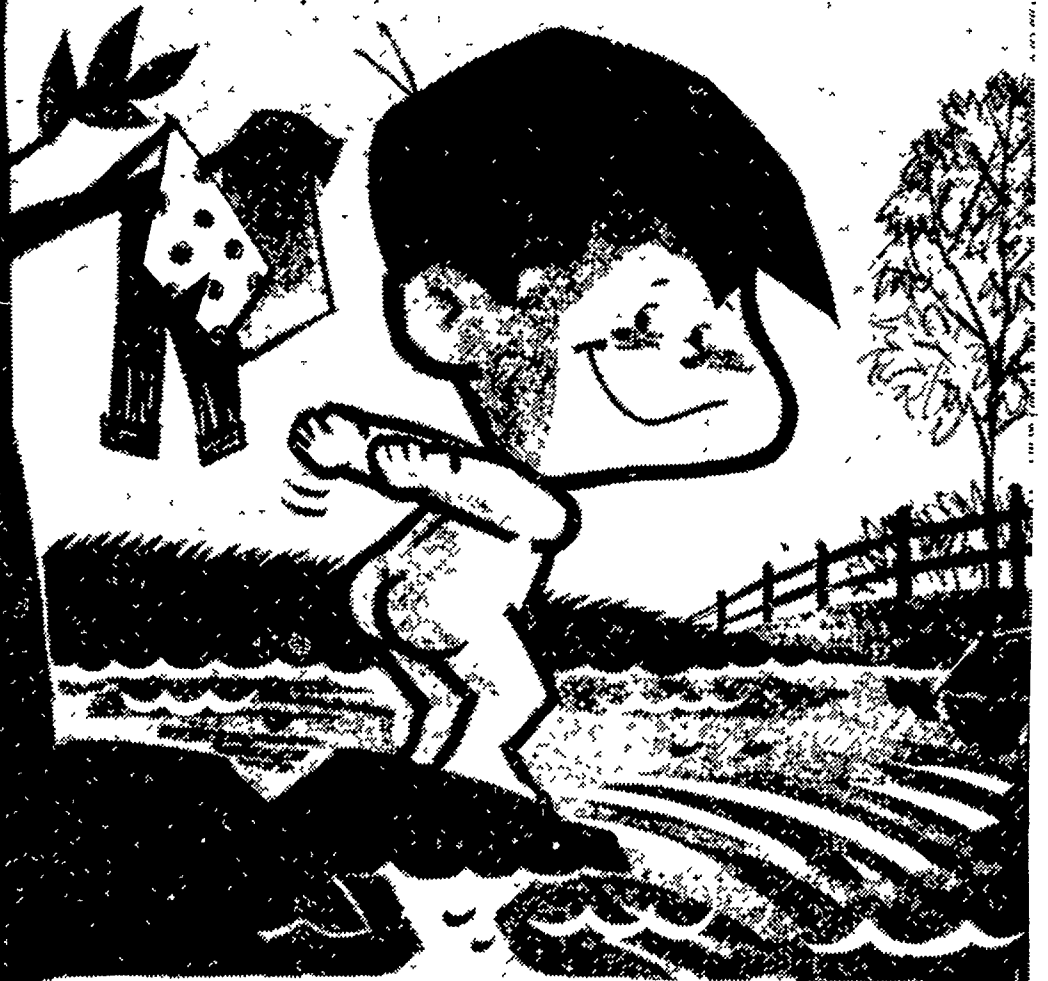
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