30—Lancaster Farming, Saturday, March 4, 1972

Happy Homemaking By BARBARA BAKER

Almost any new or used baby bottle nipple will fit when the glass knob is broken on your percolator top and there is not an extra one around the house. This might mean the difference between having or not having that morning coffee.

A cut f from a worn flannel shirt just fits around the head of a sewing machine. Just button it on and use for a convenient pin cushion

To weigh your baby without the use of a baby scale, first weigh yourself on your regular bathroom scale while holding the baby. Then weigh only yourself and subtract

Before a child eats an ice cream bar on a stick, cut a slit in a small paper plate and slip the stick through You will prevent spots and stains on their clothing

For teen-age girls: When preparing to get baby sitter jobs, buy some file cards and write your name, address, telephone number and any other pertinent information on each card. Mail them to mothers in the neighborhood

A common dustpan makes the best sort of shovel to use when cleaning snow off of steps or outside stairways. Begr. with the bottom step and scoop as you climb. Try this the next time it snows it is quick, easy and efficient.

Salt rings can easily be removed from snow boots and galoshes by brushing them with vinegar and cold water

* * *

i * * In winter, carry a small box of salt in your purse and put one in your husband's overcoat pocket. Sprinkle some salt in front of you on slick spots, such as slippery steps.

If you find you have omitted something you wanted to put in a letter that is all sealed and stamped, you can reopen the envelope by pulling the sealed part over a hot, Instead of discarding old dish drainers, save them to use in the winter time. Place them on several thicknesses of newspaper and place wet boots in them to drain. When you want to move the boots, they will be dry and, if enough newspaper is used, there is no mess. Just roll up the paper and discard

To renovate shabby boudoir lampshades, take two b o u f f a n t curler caps trimmed with rows and rows of lace, cut out the small net tops and put these over the old shades.

* *

Need an extra pair of bookends for a student's room? Use two ordinary house bricks padded and covered with material matching or contrasting the draperies and bedspread. Slipstitch the material in place.

For a pretty hall lighting fixture, fasten a wicker bird cage over the bulb with wire.

* * *

Knitted or crocheted coasters come in handy to use on metal cans that might leave rust rings in the bathroom. If you have no coasters of this type, make some out of the tops of worn socks. These coasters work fine and save scrubbing up.

Regardless of what kind of window cleaner you use (even plain water with a squeegee and chamois), be sure to wipe the window un-

Home Economists Value of 'New Pork'

(Continued from Page 25)

- to 30 minutes or until well done Six servings.
- Savory Almond Din 2½ pounds pork blade steaks, cut ½ inch thick
- 2 tablespoons lard or drippings 1½ cups sliced celery
- 1 large green pepper, cut in ¹/₄ inch strips
- 1 package (9 ounces) frozen Italian green beans
- ½ cup water 1 can (4½ ounces) whole
- mushrooms 1 can (8 ounces) water chestnuts,
- drained and sliced
- 2 teaspoons salt ¹/₅ teaspoon pepper
- ¹/₈ teaspoon peppe
- 1 cup water 2 bouillon cubes
- 2 tablespoons cornstarch
- 1 jar (4 ounces) pimientos, drained and cut in 1-inch squares

Cooked rice

1-3 cup blanched whole almonds. toasted

Cut steaks into strips about one inch wide and two inches long. Brown meat lightly in lard or drippings. Cover tightly and cook slowly 30 minutes. Pour off drippings. In saucepan combine celery, green pepper strips and frozen Italian green beans with ½ cup water and bring to boil. Cover and simmer five minutes. Drain. Add celery, green pepper,

til it is COMPLETELY dry or the window will streak.

* * *

If you want to rearrange heavy furniture, lift one end at a time and put a child's roller skate under each end. If you are moving the piece over bare floors, first glue felt to the skate wheels.

beans, mushrooms and liquid. water chestnuts, salt and pepper to meat and mix well. Heat 1/2 cup water to boiling; add bouillon cubes and stir until dissolved. Mix cornstarch mixture with remaining ¹/₂ cup water. Add bouillon and cornstarch mixture to meat and vegetables and cook, stirring constantly until thickened. Add pimientos. Cover and cook over low heat five minutes, stirring occasionally. Serve with cooked rice and top with toasted almonds. Six to eight servings.

Porklets Romanoff

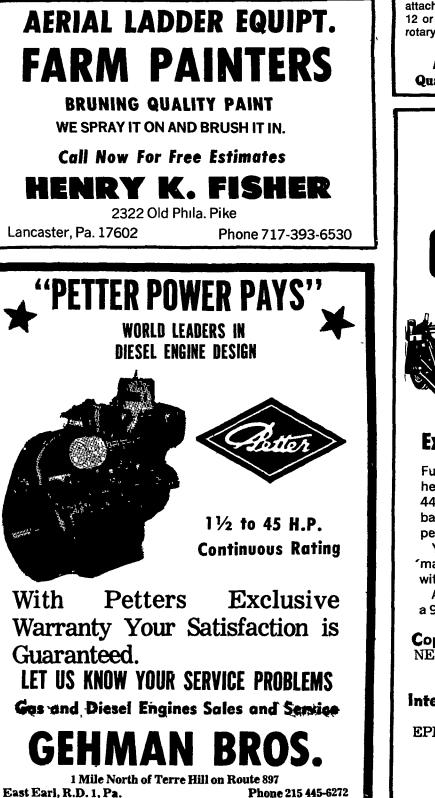
6 porklets

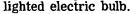
- 1 package (5½ ounces) noodles romanoff
- 1 can (4 ounces) mushroom
- stems and pieces 2 tablespoons diced pimiento
- 2 tablespoons lard or drippings

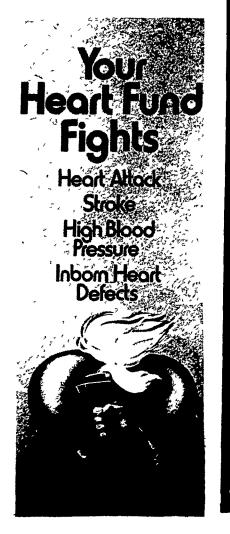
Brown porklets on both sides in lard or drippings at moderate heat. Drain mushrooms, reserving liquid. Follow package directions for preparation of casserole ingredients (oven method) substituting reserved liquid for part of the milk. Stir in mushrooms and pimiento. Arrange half the noodle mixture in bottom of 2½-quart casserole. Arrange three browned porklets over noodles. Cover with remaining noodle mixture and top with remaining porklets. Cover and bake in a moderate oven (350) 20 to 25 minutes. Six servings.

Among schools and organizations represented were: Conestoga Valley, Eastern Lancaster County, Ephrata, Centerville Junior High (Hempfield), Manheim Central, Manheim Township, Pequea Valley, Solanco, Warwick, Mc-Caskey, Wheatland Junior High, Lincoln Junior High, John Reynolds Junior High, Brownstown Vo-Tech, PP&L and Lancaster County Extension service.









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