# Leader

of milk without lowering the boiling. Boil until lump forms in cold water. Remove from heat and add vanilla. Pour into buttered 9 inch by 9 inch square pan. After cutting, wrap and keep in a cool place.

#### XXX Pennsylvania Dutch Hot

- 3 tablespoons sugar
- 1/4 cup vinegar 3 strips of bacon, chopped, and tried till crisp

Mix all the above ingredients, including the fat from the bacon. If you do not use the bacon and bacon fat, use 3 tablespoons vegetable shortening. Cook till it thickens.

Serve hot or cold on hot potatoes, dandelion or spinach greens, lettuce, hot string beans

## $\mathbf{x}\mathbf{x}\mathbf{x}$

Cracker Pudding

Scald 1 quart milk. Separate 2 eggs. Mix together egg yolks, 1/2 cup sugar, pinch salt, a couple tablespoons milk and put in scalded milk and stir Add 1 cup crushed cracker crumbs (saltines best) and 1 cup coconut. When it coats spoon, remove from heat and add 1 teaspoon vanılla. Fold in beaten egg white.

Try A Classified Ad It Pays!







**Doris Thomas** 

Bread: Kneaded by Some.

Needed by All When Little Tommy Tucker sang for his supper, what was he given? White bread and butter. And what was the Queen eating while the King counted his money? Bread and honey. And how did the Fe F1 Fo Fum Giant intend to get something to eat? By grinding bones to make his bread.

Even make-believe characters in nursery rhymes have found bread to be "the staff of life." This is understandable when you consider that bread is one of man's oldest foods. It is referred to in the Old Testament as leavened and unleavened loaves and cakes. Bread is also a universal food, known by many names and made from many grains - wheat, corn, rye, rice, oats, barley and buckwheat.

It is no wonder that bread is such a popular food throughout the world. Why not enjoy the experience of baking your own bread? There is nothing quite like the warm, home-like smell a baking bread imparts to the

kitchen. delicious. And what family doesn't like a treat of warmfrom-the-oven biscuits or muf-

help you insure successful baking of breads:

First, be sure cup until the cup is overflowing. the top with the straight edge of a knife or spatula. There is no need to sift flour because all-purpose

Now you are ready to try your hand at baking a delectable

34 cup sugar

softened butter, margarine or shortening 1 large egg

2 cups all-purpose flour, unsifted

Rich, aromatic,

Here are some tips on how to

to measure ingredients accurately. When measuring flour, spoon flour lightly into the measuring Do not tap or shake cup. Level off and cake flour are finely milled.

Remember to combine all the ingredients exactly as directed in the recipe. Bake at the temperature and for the time specified.

RAISIN LOAF.

cup

1 tablespoon orange rind, grated

2 teaspoons double acting baking powder

½ teaspoon baking soda

½ teaspoon salt

1 cup milk 1 cup raisins

½ cup chopped nuts

Preheat oven to 350 degrees F. (moderate). Grease a 9-by-5 by 3inch loaf pan.

TO PREPARE: Beat sugar, fat, egg, and orange rind until creamy. Mix dry ingredients thoroughly. Stir portions of dry ingredients and milk alternately into creamed mixture. Stir raisins and nuts into last portion of flour before adding to batter. Pour into baking pan. Bake about 55 minutes until batter no longer clings to a tooth-pick inserted in center. Let bread cool in pan 10 minutes; finish cooling on rack. Wrap to prevent drying. Let ripen overnight, if desired.

## **Review Homeowner's**

Suppose a storm-felled tree ruins the expensive outdoor paneling on your wall. Or a neighbor takes a nose-dive over your child's roller skate. Do you know how far your insurance will go to cover you?

In these days of still-rising construction costs, increasing crime and liberal awards in liability cases, you might have less homeowner's coverage than you need. If you haven't adjusted your homeowner's policy in the last few years, you may be insured for less than 80 percent of the value of your house.

You'll be in for substantial loss if your home is destroyed by fire. And you'll get back less than replacement cost for damages done to any depreciable property. Your insurer, for instance, will

depreciate the value of that paneled wall if you have less than 80 percent coverage.

One good way to make sure your coverage never dips below the value you want is to have the "inflation guard endorsement" which automatically hikes your premium and coverage. The premium and coverage would increase about five precent in an area where home prices rise four to eight percent a year.

When you review coverage, remember to check the contents of your home, too. If you have added furnishings or other property, make a record and keep the details in a safe place.

Review your homeowner's policy today. And if you have questions, contact your insurance agent. Don't wait until it's necessary to make a claim.

### **Children Need Contact** With Older People

James Van Horn, Extension family life specialist at Pennsylvania State University, says you need to encourage your child to enjoy and respect older people. Grandparents and older people can add much to the life of a child. The relaxed attitude of an older person may be comforting to children who seem "on the go" constantly with hard play.

## The Right Chair for Sewing

Instead of buying the usual sewing machine chair, Mrs. Ruth Ann Wilson, Extension clothing specialist at Pennsylvania State University suggests you buy an adjustable posture chair such as those used by office secretaries. You'll find the posture chair comfortable and movable and it can double as a desk chair.

