

LADIES HAVE YOU HEARD?



By Doris Thomas, Extension Home Economist

TURKEYS ARE IN PLENTIFUL SUPPLY
Ben Franklin once commented, "I wish the bald eagle had not been chosen as a representative of our country . . . the turkey is a much more respectable bird, and a true original native of America." Well, Mr. Franklin didn't get his way, as we all know, and the turkey has assumed its place on the dining room table through the years.

For some reason, though, the big bird seems to make appearances mostly around holidays . . . why wait for then?

Now is an excellent time to serve turkey to your family. Record supplies of turkey are now available, according to USDA's Agricultural Marketing Service.

One of the most persistent

questions that follows a turkey dinner is what to do with the leftovers. Here are two sandwich recipes to help you out. Just make sure the turkey is covered and refrigerated, or properly wrapped and frozen promptly. Stuffing should be removed from the turkey, covered, and stored separately in the refrigerator or frozen.

SANDWICHES

TURKEY RED DEVILS

6 slices buttered toast
6 slices sharp cheddar cheese
6 slices tomato
Salt and pepper
6 slices cooked turkey
1 10-1/2-oz. can condensed cream of mushroom soup
3/4 cup turkey broth, milk, or water
Cayenne and mustard (optional)
Paprika

Arrange on shallow baking pan toast topped with cheese slices, tomato slices seasoned with salt and pepper, and turkey slices. Blend soup with broth; season to taste with cayenne and mustard, if desired. Top each sandwich with 3 or 4 spoonfuls of soup. Sprinkle with paprika. Bake at 425 degrees F. for about 15 minutes, or until cheese begins to melt and top is browned. Makes 6 sand-

wiches.
TURKEY BUNWICHES
2 cups coarsely-diced cooked turkey
1/2 cup diced celery
2 tablespoons chopped chives or onion
1/2 cup diced cheddar cheese
1 teaspoon chopped pimiento
2 hard-cooked eggs, chopped
1/2 cup mayonnaise
Salt and pepper to taste
Butter or margarine
6 hamburger buns

Combine turkey, celery, chives, cheese, pimiento, and eggs. Add mayonnaise and season with salt and pepper. Slice top off each bun and scoop out center. Butter hollows and tops. Fill hollows with turkey mixture. Replace bun tops and wrap each sandwich in foil. Heat at 400 degrees F. for 15 to 20 minutes. Garnish top of each bun with olive, pickle, and carrot curl, speared with a toothpick. Makes 6 buns.

PREPARE CHILD FOR FIRST DAY OF SCHOOL
The first day of school is an important milestone for your child and for you. If you have a child in school for the first time this fall, help him meet this new situation, emotionally.

Your child's attitude about school determines to a great extent how well he'll get along. If he's happy about school and looks forward to going every day, his adjustment will be better than if he's afraid to go to school. Older children sometimes try to build up their superiority by teasing younger children. They may tell him how hard school is or how mean a certain teacher is. When you notice this happening, forestall any such notion in your child's mind.

There are other things you

can do to build up your child's confidence in his ability to handle this new situation. Unless he's going to school by car or bus, be sure he knows the route to and from school. Show him the safest way to travel and emphasize that he should take this route every day. Ask him to show you the route and you'll be sure he knows how to find his own way when you're not with him.

As you watch your young child go off to school, remember, the time you've spent preparing him for school should help him face his new adventure with confidence.

Farm Women Calendar

Saturday, August 17
Farm Women Society 3 meeting at the home of Mrs. William Gerhart Schoeneck 12:30 p.m.

Monday, August 19
Easy Sewing Conference at the York County 4-H Center 10:00 a.m.

Tuesday, August 20
Society 19 entertaining at Harrisburg State Hospital

Saturday, August 24
Farm Women Society 5 entertain Society 21 at the East Petersburg Brethren Church 1:30 p.m.

Farm Women Society 3 trip to Ocean City leaving Salem Lutheran Church at 6 a.m.

Farm Women Society 4 meeting and exchange box luncheon at the home of Mrs. Charles Long, Dairy Lane, Lancaster 12:00 noon.

Bushel Of Wheat
A bushel of wheat will make 69 one-pound loaves of bread

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Home On The Range

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leaving some batter around each. Bake about 45 minutes at 350 degrees. When cool sprinkle with powdered sugar. Cut in squares.

Mrs. Merle Wise
Newmanstown, PA

Tropical Pudding

3 eggs
3 tablespoons flour (heaping)
3/4 cup sugar

1 cup pineapple juice
1/2 cup water

Mix this mixture well and cook until thickened. Cool, then mix in the following, when ready to serve:
1 cup whipped cream
1 cup cubed pineapple
1 dozen marshmallows (quartered)

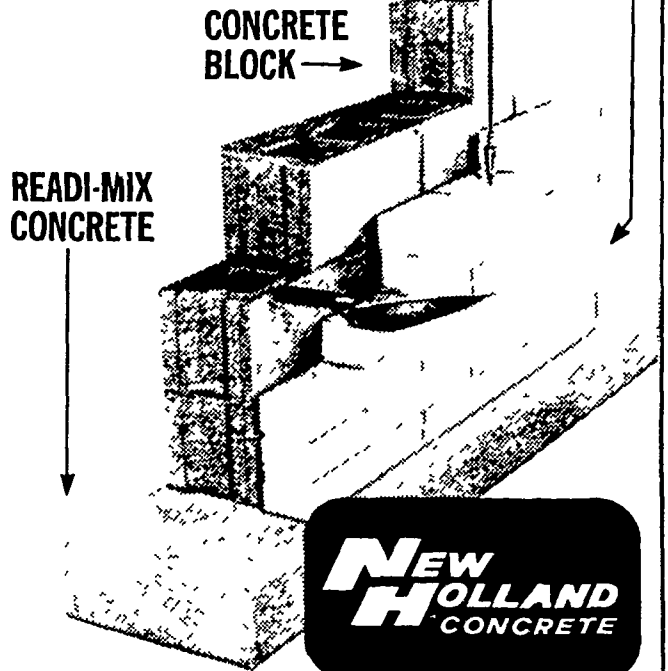
4 bananas, sliced
Nut meats, if desired

Mrs. Harvey E. Martin
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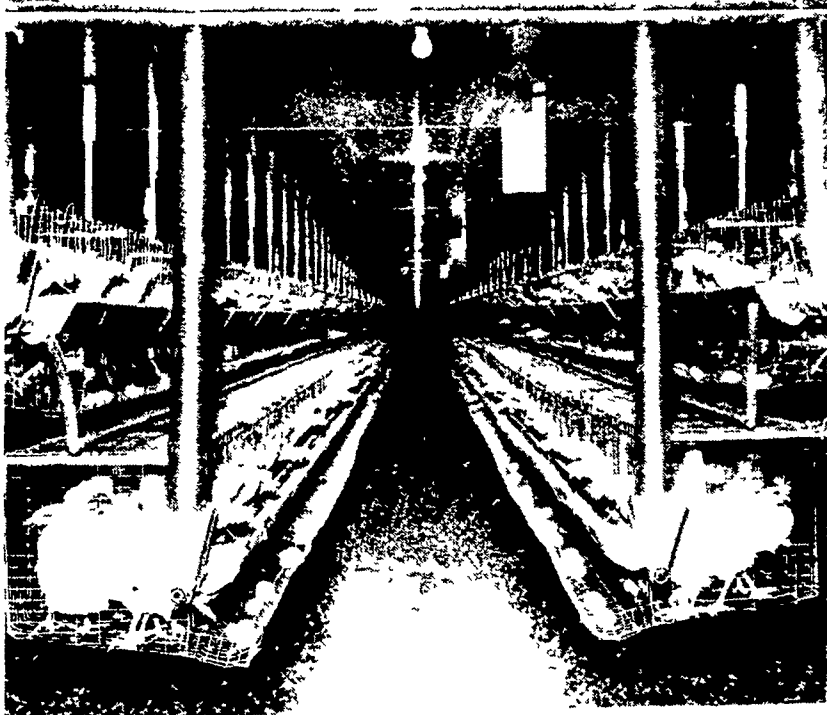
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