

# Prayer Of The Week - - -

The prayer this week is from "Prayers New and Old":

"O God, give me strength to live another day. Let me not turn coward before its difficulties or prove recreant to its duties. Let me not lose faith in my fellow men. Keep me sweet and sound of heart, in spite of ingratitude, treachery, or meanness. Preserve me from minding little stings or giving them. Help me to keep my heart clean, and to live so honestly and fearlessly that no outward failure can dishearten me or take away the joy of conscious integrity.

"Open wide the eyes of my soul that I may see good in all things. Grant me this day some new vision of thy truth, inspire me with the spirit of joy and gladness, and make me the cup of strength to suffering souls; in the name of the strong Deliverer, our only Lord and Saviour, Jesus Christ. Amen."

by Doris W. Thomas

## Timely Tips for Women

### Extra Features Add To Automatic Washer Cost

Difference between a top-of-the-line automatic washer and a minimum model may not be so great as you would expect. Extra features added to a top model automatic washer are the major difference between it and a minimum model. Washability is the same throughout a manufacturer's line, and method of agitation is the same for his models.

Top models are completely automatic. When you push a button, built-in decisions are made by the washer. Extra features add to the cost of a washer and may also add to the need for service. The more automatic a machine becomes, the greater the chance for mechanical failure.

Middle model washers offer the same basic washability as minimum models. They have some added convenience features, but are not completely pushbutton as top models. Most automatic washers sold are middle-of-the-line models. Minimum models may have only one wash cycle. Once started, the cycle automatically runs its course. If you wish, you can interrupt the cycle and reset controls by hand.

Middle models offer at least two cycles — a regular or normal cycle and a slow or gentle cycle for wash-and-wear or delicate fabrics. Some middle models have a soak cycle. Top models may have five to ten programed cycle selections including regular, wash-and-wear, washable woolens, rinse and spin, spin only, and prewash.

**Don't Shake or Poke Melons**  
You can judge a cantaloupe by the way it smells

and the way it looks. But do not rely on how it feels or how it sounds.

Marketing specialists of the U. S. Department of Agriculture say that feeling the blossom end of a melon to find out if it's ready to eat is not always a good test. If you're the first one to do it, that's all right. But what if a few other shoppers have made the test before you? The same thing is true about shaking a melon to see if the seeds are loose — another sign of ripeness. The seeds may rattle because so many other people already have given it a shake.

The most reliable way to get a good cantaloupe is by smell and sight. Look at the netting. It should be coarse, corky and well-defined, and the color under the netting should be turning from green to yellow. Look at the stem end. There should be a slightly sunken, smooth, well-caloused scar. Smell the melon. If it smells good, it should taste the same.

### Dry Your Own Peaches And Apricots!

Ever try drying fruit? It's really quite simple and according to food specialists in the USDA, dried fruits will

keep for one year or longer when stored in a cool, dry, dark place.

Here's how to dry peaches and apricots in your own oven:

Select about 6 pounds of fresh, ripe, firm fruit. Wash and drain. Peel if you wish, then cut in halves and remove pits.

To prevent discoloration, soak fruit 15 minutes in a solution of 3½ tablespoons sodium sulfite to one gallon of water. A druggist can supply sodium sulfite.

Arrange fruit on trays and place in 150° F. oven with the bottom tray 3 inches from the oven floor. Do not use top unit in electric oven. Prop open the door of an electric oven ½ inch; a gas oven door 8 inches. (This helps control heat and lets out moist air.) Alternate trays every 1 or 2 hours. Fruit is dry when pliable and leathery, usually about 6 hours or longer. Pieces around the edges of the tray will dry first. Remove these as soon as they are dry.

Cool and package at once. Pack dried fruit in glass jars, plastic, metal or heavily waxed cardboard frozen food containers. Use a tight fitting lid. Plastic bags that can be heat sealed may also be used. They should then be placed in a rigid container to prevent tearing.

### ● Fruit Cookies

(From page 5)

2 eggs  
1 cup orange juice  
1 cup chopped nuts

Sift flour, baking soda and salt and set aside. Combine dates, brown sugar, water & butter in large saucepan and cook over low heat, stirring occasionally, till dates soften. Remove from heat. Add chocolate bits and stir till melted. Beat in eggs. Blend in flour mixture alternately with orange juice. Stir in chopped nuts. Spread in well greased 15"x10"x1" pan. Bake at 350 degrees for 25 to 30 minutes. Cool. Spread with orange glaze.

### ORANGE GLAZE

1½ cups sifted confectioners' sugar  
2 tablespoons soft butter  
2 tablespoons soft butter  
1 teaspoon grated orange rind.  
3 tablespoons cream  
Combine sugar, butter and orange rind in bowl. Blend in cream. Let cake stand till glaze is set; then cut into bors or squares. Makes about 3 dozen.

### CHOCOLATE BANANA COOKIES

1 cup (6-ozs.) chocolate chips  
2¼ cups sifted flour  
2 teaspoons baking powder  
1 teaspoon salt  
¼ teaspoon baking soda  
1 cup firmly packed brown sugar  
½ cup shortening  
2 eggs  
2 fully-ripened bananas, finely mashed (1 cup)  
1 teaspoon grated lemon rind

Melt chocolate chips over hot, but not boiling, water. Sift flour, baking powder, salt and baking soda and set aside. Combine brown sugar and shortening and beat till creamy. Beat in eggs one at a time. Add flour mixture gradually. Stir in bananas, melted chocolate and lemon rind. Drop by rounded teaspoonfuls on greased cookie sheet. Bake for 6 minutes. Makes about 7 dozen.

NOTE: To make whole chocolate chips: Do not melt chips. Add same amount with mashed bananas. Bake as above.

One that desires to excel should endeavor in those things that are in themselves most excellent. —Epictetus

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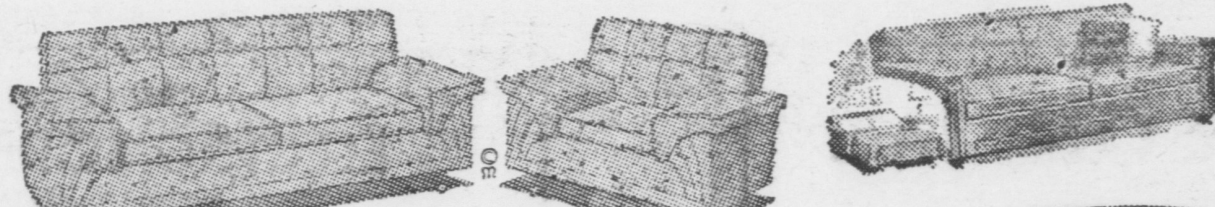
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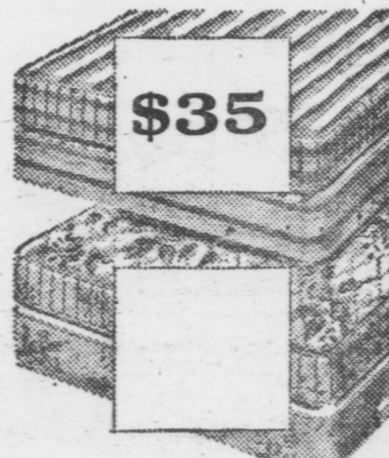
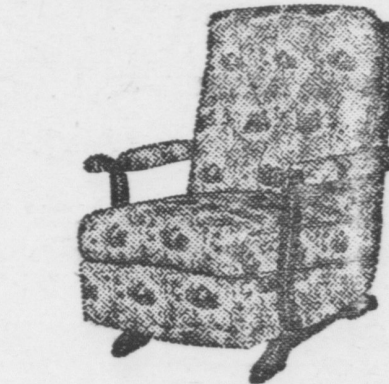
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