

2 cups sifted flour I 1/2 cups sugar

on each cinnamon, nutmes

aloves / 1/2 cup cooking oil 3 eggs, unbeaten

1 cup chopped nuts

Pour boiling water over prunes.
Let stand 2 hours. Sift dry ingredients into large mixing bowl, Add prune mixture, oil eggs and nuts.
Blend thoroughly (about 1 minute).
Beat 2 minutes, at medium speed

Make Strawberry Jam Now

By Betty Barclay

WHILE strawberries are abundant, store some of them on your pan-try shelf. Here is an easy recipe for delicious Strawberry Jam:



Strawberry

Yield: about 11 medium glasses (5½ lbs. jam) 4½ cups pre-pared fruit

ripe strawberries): 7 cups (3 lbs.)
ugar; 1 box (2½ oz.) pewdered
ruit pectin.

Pirst, prepare the fruit. Crush com-letely, one layer at a time, about 2 tuarts fully ripe strawberries. Meas-re 41/2 cups into a very large sauce-

Then make the jam. Measure sugar and set aside. Add powdered fruit pectra to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full selling boil and boil hard I minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prefor 5 minutes to cool slightly, to prevent floating fruit. Ludle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin.

A SACRED DUTY

 From man's earliest recorded history, he has endeavored to embody in the last rites, all the love and respect felt for the deceased in his lifetime. All the skill of art, all the knowledge of science has been lavished toward this end. We feel deeply the responsibility reposed in us hen we are allowed to help plan and conduct the services for those who have passed on.

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ne 4150 Kinston, N.

WONDERFUL SUGAR N' SPICE on electric miner or 300 strokes can be supported by the FARM JOURNAL Country-side Kitchens is Betty Crocker's Sprinkle batter with Strengel To proceed a cup uncooked prunes, pitted and 2 these, soft butter mixed up and 2 these. and 2 thep, some til crambly. Bake in 350°F, oven for 45 to 50 minutes. Cut in squares, serve warm. Or bake batter in paper-lined muffin pans, 20 to 25 minutes. Omit Streusel Topping if

you wish and serve hot with cara-mel sauce and vanilla ice cream. HONEY-DOT SAUCE — Sounds good! Heat honey by standing con-tainer in hot water until a little ANSWER! It was mostly due to

than luke warm. For each arm over plain ice cream or

QUESTIONS AND ANSWERS

e corn will lose most of its natural flavor. In 24 hours at 85 destarch. But at 32 degrees the change is reduced to only 15 per cent, thus, retaining the fresh corn flavor.

QUESTION: Why did egg prices

Summer

from the heat wave over most of the nation. Another factor was greater confidence in higher prices because shipment to market de-pounds above the support price.

the drop in production resulting Carolina in 1957 will be about \$1.97 Prices for this year's crop are ex-QUESTION: What's the outlook pected to be less than last year or mile prices in 1957? because of large total supplies and ANSWER: Support price in North lower support prices.

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