

CUSTARD

9 eggs (Beat)

Add:

$\frac{1}{2}$ t salt

$1\frac{1}{2}$ C sugar

Add to

1 gal. heated milk.

Cook and stir until it coats spoon.

Put in cool water; Add 2 T vanilla

INSTANT SPICED TEA

2 C Tang
 $\frac{1}{2}$ C instant tea
2 pkges instant Lemonade mix
 $\frac{1}{2}$ t cloves
1 t cinnamon
 $1\frac{1}{2}$ to 2 C sugar

1 C powdered milk
 $\frac{1}{2}$ C boiling water
3 T butter
 $\frac{2}{3}$ C sugar
pinch salt

Blend in blender

Eagle Brand

W White

310 Sylvia

W Lafayette

Ind



906

Mrs Christina Byers

Rushville

Ind.

46173

Rt 3.

Thurs. M.
Near Christina - I found
a recipe right off. From
Heyer - Raymonds wife - heard
one she had got from Heloise
I hope star. Will try to
copy it as is.

Recipe

First spread ^{loose} your rose -
Petals (and any others you
desire) in thin layers over
a screen or rack made of
thin chamois cloth or tissue
and keep in a warm air

place Stir every day for about
two weeks until they are com-
pletely dry. This step is very
important. They must be crisp
and brittle.

Then measure out $\frac{1}{2}$ tsp nut-
meg, 1 tsp mace, 1 Tbls each of
allspice cloves, stick cinnamon,
broken into bits, 2 Tbls spoon
orris root.

Mix all in a bowl with the
rose petals. Alternate layers
of rose petals + spice.

Put in covered bowl.

This is the best I can do
It may not be all or correct but it
will make you a good far.
Keep covered. And thanks to Jane
and Heloise. Tell me how it
turns out. "My pen is poor
my ink is pale -"
Love
Hallie White

Christina & I are too
nervous to write but give
my best to your wonderful
husband and children
W

RECIPE FOR MAKING A GOOD IMPRESSION

Ingredients:

1 cup of neatness
lots of cheerfulness
dash of color
large friendly smile
generous amount of understanding
carefully sifted manners
measured words

Instructions:

Combine neatness with a dash of color. Add a generous amount of understanding and cheerfulness to taste. Carefully sift manners and measure your words accurately when needed. Place in a large friendly smile and cook on front unit—keep temperature low—don't boil. Add a well developed speaking voice and serve with pride, Makes everybody happy.

HOW TO PRE-WASH YOUR JEANS!!

2 cups BLEACH
 $\frac{1}{2}$ cup FABRIC SOFTENER

Fill washer with water, add bleach and fabric softener to water. Start washer and let agitate for a couple of minutes or until you feel the bleach is well mixed. Then add your jeans. Put through a normal cycle then dry in dryer.

IT'S EMPLOYEES

Next time Snoopy Sniffer comes to your house, fix her nosy nostrils with your own home-made air purifier, put together with ingredients from your local pharmacy: Add three tablespoons chlorophyll to two quarts of denatured or isopropyl alcohol and two quarts of water. Then stir in one cup of formaldehyde (37-40 percent solution).

To use, pour in a bottle and insert a wick, leaving about an inch exposed. You may want to cut the wick and pull up another inch in a few days. Kerosene lamps are ideal.

■ **Wood-floor soap:** Combine one-eighth cup vegetable-oil-based liquid soap (such as Murphy's), one-fourth to one-half cup vinegar or lemon juice, one-half cup fragrant herb tea and 2 gallons warm water in a bucket. Swirl until sudsy, then use for mopping.

■ **Spray for appliances:** Combine 1 teaspoon borax, 3 tablespoons vinegar and 2 cups hot water in a spray bottle. Shake to mix and dissolve borax.

Cinnamon/Apple sauce "Dough"

1 Cup ground cinnamon *

1 T ground cloves

$\frac{3}{4}$ C applesauce

2 T glue (Elmer's or school)

Combine into "dough". Roll out. Cut into desired shapes, with cookie cutters, e.g. Make hole with match or toothpick. Dry on wax paper or foil, turning often.

* Warehouse Drugs carries big boxes of cinnamon.

SPICY APPLESAUCE ORNAMENTS

Chris Byers

3/4 cup ground cinnamon
1 tablespoon ground allspice
2 tablespoons ground cloves
1 tablespoon ground nutmeg
1 cup applesauce
Copper wire
narrow ribbon or yarn for hangers

Combine spices, blending well. Stir in applesauce; mix well. (Mixture will be stiff.) Roll or pat out to 1/4-inch thickness on an ungreased cookie sheet.

Using small or medium-size cookie cutters, cut dough into desired shapes. Peel away excess dough, and reroll as necessary.

Cut wire into 2-inch lengths as needed. Bend lengths of wire into horseshoe shapes, and insert ends into tops, leaving half-circles of wire exposed. Let ornaments dry uncovered for 4 to 5 days.

To hang, cut ribbon into 10-inch lengths as needed. Fold ribbon in half, knot ends together, and pull tight. Push loop of ribbon under wire, and pull knotted ends of ribbon through loop. Use additional ribbon to tie bow at top of wire, if desired. After ornaments have dried, store in sealed plastic bags until ready to use.

Makes 25 small ornaments or 18 medium-size ornaments.