

We would like for you to share your choice recipes with us. They and rolled nuts. will be printed with grateful ap-preciation, with your name.

HOUSEHOLD HINTS

By Mrs. Brevy Lilly

Giblet scrapple squares

- **Turkey** giblets
- 1/2 cup white corn meal
- 1½ cups boiling water
- 1¼ teaspoon salt
- 1 teaspoon sage
- 1½ cups cooked or canned corn

(Whole kernal corn)

3 tablespoons fat or salad oil Flour

Cook giblets until tender. Gradually add cornmeal to water; cook, stiring constantly until thick and boiling. Place over boiling water; cook 30 minutes, stirring occasionally. Add salt and sage, chop corn. Combine giblets. Cornmeal mush and Corn pour into greased mold. Cover chill until firm. Cut slices 1/2 inch thick. Coat with flour saut'e in fat or salad oil. Brown on both sides.

Uses for Crushed Nut Meats

Brazil nuts will be plentiful this Christmas. When buying them, it is well to remember that 11/2 pounds Brazil nuts in the shell equal 1/2 pound shelled nuts. One pound shelled Brazil nuts equals 3 cups shelled nuts, and 1 cup

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pickles

Serves 4

1/2

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