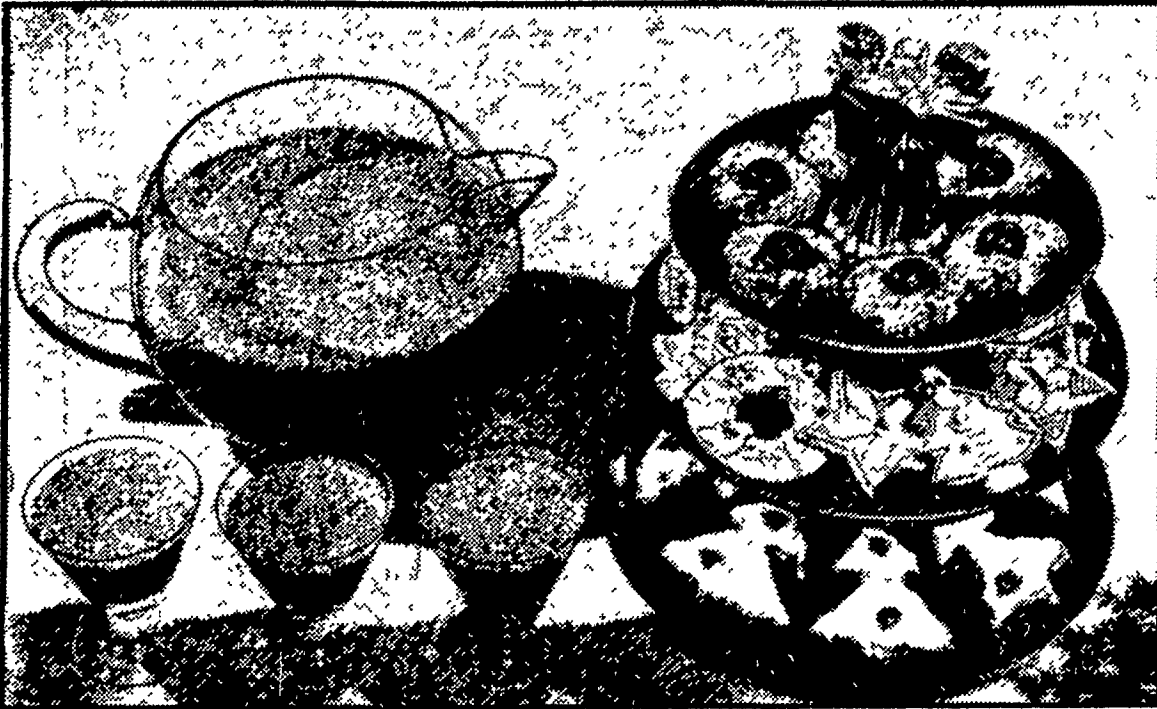


Christmas Snacks Ring Bell With Young Folk



Festive and filling—that's how to describe this holiday fare for young folk. Chocolate milk-mocha punch and cookies are wonderful to serve under the Christmas tree.

BY DOROTHY MADDOX

WHEN the young folk want to give a party during the holiday season, let them plan simple but festive fare. We suggest some of these good things:

Chocolate Milk-Mocha Punch (Makes 12 servings)

Three quarts chocolate milk, well chilled; 1½ quarts coffee ice cream, 6 tablespoons instant coffee. Combine all ingredients; beat with rotary beater or electric mixer until frothy

Cherry Holiday Sugar Cookies (Makes about 5 dozen)

Four cups sifted cake flour, 2½ teaspoons baking powder, ½ teaspoon salt, ¾ cup softened shortening, 1¾ cups sugar, 2 eggs, 1 teaspoon vanilla, 2 tablespoons maraschino cherry juice.

Sift flour, baking powder and salt together. Cream shortening with sugar until light and fluffy. Add eggs and vanilla and mix well. Add sifted ingredients alternately with cherry juice, mixing well after each addition. Chill thoroughly. Roll out on lightly floured surface to ¼-inch thickness. Cut with floured cookie cutters.

Place on lightly greased baking sheets. Bake in hot oven (400 degrees F) 5 to 7 minutes, or until lightly browned. Frost and garnish with maraschino cherries, as desired.

Cherry Christmas Wreaths (Makes about 3 dozen)

One cup softened shortening, ½ cup firmly-packed brown sugar, 2 eggs, separated, 2 cups sifted, all-purpose flour; ¼ teaspoon salt, ½ cup chopped maraschino cherries, drained (about 20 cherries); 1 cup chopped walnuts, 1 cup shredded coconut, maraschino cherry halves, drained.

Cream shortening with sugar until light and fluffy. Add egg yolks, flour, salt and chopped cherries; mix well. Shape into 1-inch balls. Combine nuts and coconut. Dip cherry balls into egg whites and roll in coconut mixture. Place on greased baking sheets. Make slight depression in center of cookies; fill with cherry halves. Bake in moderate oven (375 degrees F) 15 minutes, or until lightly browned.

good recipes, and news My husband has already subscribed, but here are some recipes I would like to share.

LEMON WAFERS

One and one-half tablespoons shortening
One-half cup of sugar
One egg
One teaspoon lemon extract
Three-fourths cup of flour
One half teaspoon salt
One teaspoon baking powder
Three tablespoons milk
Cream shortening, add sugar. Beat in eggs and lemon extract. Sift flour with salt and baking powder, add slowly with milk to sugar mixture, heating well.

Drop by teaspoons on greased baking sheet, place in moderate oven, 350 degrees, about 15 minutes. You can easily double this recipe.

Mrs. Klinoski adds another recipe for

SALAD DRESSING CAKE

2 cups flour
1 cup sugar
2 tablespoons baking powder
5 tablespoons cocoa (I sift it fine first)

Then sift all together and add 1 cup salad dressing
1 cup cold water
1 teaspoon vanilla extract.
Beat two minutes well and bake at 350 degrees for 35 minutes.

She adds.
"We all enjoy this cake very much. It's moist, and my friends

We all enjoy this cake very much. It's moist, and my friends rave about it. When I treat them at the time I have it baked."

There's no encouragement for dieting in these columns, and no need too as long as the recipes roll in Mrs. Hess — her address has slipped away at this moment writes:

"Enclosed find my check for

one year's subscription to your new paper, Lancaster Farming. It has proved quite interesting. I am enclosing a recipe we'd like to share with readers of Lancaster Farming.

WALNUT CUSTARD

1 cup chopped walnuts
1 cup brown sugar
1 cup molasses
2 eggs, beaten
2 tablespoons flour
1 cup water

Combine sugar and molasses, stir in flour and walnuts. Add beaten eggs and then the water. Bake about 30 minutes at 375 degrees in your favorite pie shell. This recipe makes two custards.

It's good news when there's more mail than you can adequately cover in one column. But keep your letters coming, and send along your favorite Christmas recipes. The time for Christmas cooking is coming fast.

Here's a letter from Mrs. John D. Burkholder, Sunny Acres, Route 3, Lititz.

"My husband and I are very grateful for the copies of Lancaster Farming which we received and wish to keep it coming. Therefore I'm enclosing a check for our subscription.

"We enjoy your paper very much. Especially Issue No. 4 since it contained a picture of our farm. It was a pleasant surprise.

(Continued on page 10)

"STRANGE OBJECT"

COLUMBUS, Ohio — Finding a strange-looking object in a building at a golf course where he works, Carl Whalen, 14, used a hammer and nail to pry it open. The resulting explosion sent him to a hospital, rather seriously injured. The object — a dynamite cap.

Women's Page

(Continued from page 8)

the human body. As for clothes, they must be buried for awhile. Mother Earth can perform miracles."

Who says there's not variety and spice in this life? Only one question we can ask — Who's going to do the sponging job? I've encountered skunks, and dad's and mom's threats to bury me with only my head above ground might have logical basis in the letter above. Remember too, burying clothes too long might be as disastrous as the first encounter.

Now to get back to the food line, there's a letter from Mrs. Paul H. Neidermyer, RD 1 Bareville, with some interesting recipes that look worth trying. Mrs. Neidermyer writes:

Enclose find my subscription for Lancaster Farming. I look forward to the many interesting recipes and other articles in your paper. Here is a hint on getting your cranberry sauce ready for the holidays:

"After making the sauce, you

can keep it for months if you put melted paraffin on top. I put mine in jars such as peanut butter jars.

CRANBERRY RELISH

"Here is also a cranberry relish recipe I take one package of washed cranberries and two apples, unpeeled; two oranges, unpeeled, one cup of sugar, more or less, according to your own taste. Grind all together, using medium blade. Then I use either orange or cherry jello dissolved in one cup of hot water, and mix all together and chill.

"This will also keep for weeks and is a very good relish for any kind of meal.

Mrs. Martin Huyett, RD 1, also sends a recipe for Chestnut Filling. The addition of onion juice makes the recipe sound quite tasty.

CHESTNUT FILLING

1 quart chestnuts
1 tablespoon salt
One fourth teaspoon pepper
One half cup cracker crumbs
One cup bread crumbs
2 tablespoons butter or other fat
2 tablespoons cream
One-fourth cup milk
Two tablespoons onion juice, if desired.

Shell and blanch chestnuts and

cook in boiling water until tender. Can be used whole or rubbed through a course sieve or colander. Mix all together.

Mrs. Huyett adds a Household Hint

To remove chewing gum from clothing, place the fabric with the gum on it between pieces of ice until the gum is so brittle you can scrape or rub it off.

From New Holland, Mrs. Walter M. Martin of R1 sends another Household Hint:

IRONING TRICK

An ice cube is handy to use to moisten a spot not adequately dampened on a garment as you are ironing. Keep the cube in a dish close at hand.

"Sure enjoy Lancaster Farming," Mrs. Martin adds. Here's another Crumb Cake, from Maribel Kraybill at R1 Elizabethtown. "It's a simple recipe, it is a hurry-up."

CRUMB CAKE

Two and a half cups Swansdown or General Purpose flour.
One-half cup butter or Crisco
Two cups brown sugar
Mix together well; take out three-fourths of the mixture for crumbs to top the cake.

Add to remainder:
One egg
Three-quarters cup sour milk (You can sour the milk by adding one tablespoon of vinegar and allowing it to stand for several minutes)

One half teaspoon soda
One teaspoon cinnamon

Beat hard until the batter is smooth. Pour into greased pan, 8 by 8 by 2. Sprinkle the crumb mixture over the top. Bake in a moderate oven, 325 degrees, for 20 minutes, then at 340 degrees for 20 minutes.

Lancaster Farming goes well beyond Lancaster County. We've readers in the middle west, in Arizona, in Washington State, Minnesota and all over Lancaster Farming is not confined to the County along, as shown by this note from Mrs. Mary Klinoski, PO Box 12, Sadsburyville in Chester County:

We surely enjoy Lancaster Farming, especially some of the

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