

Tantalize Christmas Appetites With Tidbits



Christmas canapes are taste-tantalizers you'll want to serve to guests all during the holiday season.

WHEN friends gather about your Christmas tree, it's nice to pass a tray of pleasant-eat tidbits. All in the Christmas spirit of welcome and good will.

Here are three suggestions, each of them delicious but not fussy.

Blue Cheese-Clam Dip (1½ cups)

One cup sour cream, ¼ cup crumbled American blue cheese (about 3 ounces), ¼ cup canned, minced clams; 1 tablespoon chopped olives, ½ teaspoon Worcestershire sauce, ½ teaspoon salt.

Combine cream and cheese; blend. Add remaining ingredients and mix well. Serve as dip for crackers or potato chips, as desired.

Pickle Star Canapes (about 40)

One 6-ounce package hickory-smoked cheese spread, ½ cup sweet pickle relish, drained; 30

slices bologna, ¼-inch thick (about ½ pound), sliced, sweet pickles.

Combine cheese and pickle relish; blend well. Spread 20 slices bologna with pickle mixture. But bologna slices together to form 10 stacks. Top with remain 10 slices bologna. Cut with small star-shaped cutter. Top with sliced pickles.

Note: Chop remaining bologna mixture for sandwich spread, if desired.

Holiday Olive Canapes (about 14)

One 6-ounce package chive cream cheese, softened, ¼ cup chopped pimento-stuffed green olives, 2 tablespoons prepared horseradish, 7 slices bread, 2 tablespoons softened butter or margarine.

Combine cheese, olives and horseradish. Blend. Trim crusts from bread; spread with butter or margarine. Cut bread as desired. Spread with cheese mixture. Garnish as desired.

Women's Page

(Continued from page 8)

Cookies and pies and pastries — time to try something more light And Mrs. Mahlon B. Shoemaker down at RD 2 Oxford suggests

PEACH AND PECAN SALAD (Serves Eight)

Eight peach halves
One cup mayonnaise
One cup cottage cheese
One cup chopped pecans

Place the peach halves, hollow side up, in the freezing tray of the refrigerator. Mix the cottage cheese, mayonnaise, cream and pecans together and pour over the peaches. Freeze about three to four hours. Serve on crisp lettuce.

"This is a delicious salad," Mrs. Shoemaker adds
"And," she adds, "the following is my"

HOUSEHOLD HINT

Tired of clotheslines that mark up the family washings? First wash the clothesline with mild soap in warm water. Rinse and dry thoroughly. Apply two thin coats of white shellac and dry thoroughly after each coat.

From up Denver way, comes this letter:

"As I read Lancaster Farming, I came across an Apple Dumpling recipe which I tried. The woman asked that her name be withheld, so I am sending my apple dumpling recipe, and also wish my name be withheld." From Mrs. SHS comes

OLD FASHIONED APPLE DUMPLINGS

First make a thin sirup by boiling together for five minutes

Two cups water
Two cups sugar
One teaspoon cinnamon
Two tablespoons butter
One fourth teaspoon nutmeg

Set aside where it will keep hot while you pare and core five or six tart, firm apples, and make a rich biscuit dough as follows.

Two and one-half cups sifted flour

Four teaspoons baking powder
Three fourths teaspoon salt
One cup shortening
Scant three-quarters cup of milk

Cut the shortening into the sifted flour, baking powder and salt until as fine as corn meal. Stir in just enough milk to make a rather soft dough. Turn out on a floured pastry board or cloth and knead lightly, about half a minute. Roll out a quarter inch thick to form a rectangle and cut into six squares. These will

be about five-by-five or six-by-six inches. Put a mound of sliced or two halves of apples in the center of each square. Add a good spoon of sugar, a dash of cinnamon, a dot of butter. Bring up the corners of pastry squares and pinch together, then place in a large, buttered baking dish or pan. When all the dumplings are in the pan, pour the hot sirup over them. Bake in a fairly hot oven, 425 degrees, for ten minutes, then lower the heat to 375 degrees for 30 to 35 minutes. Serve warm with their own sirup as a sauce and plenty of cream or top-milk in addition. Serves six generously

Carol Sing at Yule Party of Farm Women 8

Mrs. E. Robert Nolt, president of the Lancaster County Farm Women's Societies Saturday installed new officers of Society 8 in a Christmas party at the home of Mrs. Arthur Mayer, R1 Mount Joy. New officers are Mrs. Charles Felty, president; Mrs. Roy Greider, vice president; Mrs. Clarence Greider, treasurer; Mrs. John Warfel, recording secretary, and Miss Anna Mae Eby, corresponding secretary.

Mrs. W. Scott Heisey led the singing of Christmas carols, while devotions and a Christmas story from Russia were conducted and presented by Mrs. Henry Musser. Miss Martha Martin of Elizabethtown gave a talk on "Roads to Bethlehem."

During the business session club members decided to make a contribution to the March of Dimes, also to give cookies to the Girl Scouts for their Christmas party at the State Hospital for Crippled Children.

Mrs. Paul Erb and Mrs. Charles Shank were appointed delegates to the State Convention of Farm Women to be held during the Farm Show at Harrisburg in January. A report on the sewing day spent at Lancaster General Hospital was given by Mrs. Lewis Bixler, who attended the Home Extension meeting.

Two new members, Mrs. Clarence Felty and Mrs. Harold Ney, were admitted to the Society. Hostesses who served refreshments were Mrs. Arthur Mayer, Mrs. Henry Musser, Mrs. Martin Musser and Mrs. Curvin Martin.

Farm Society 2 Host to 70 at Yuletide Party

Husbands will be honored guests at the Jan. 21 meeting of the Society of Farm Women 2 in the Rosetown Restaurant, Manheim, it was announced Saturday afternoon at the Society Christmas party in Penryn Fire Hall.

Attendance was around 70, according to Mrs. Roy E. Shelly, society president. It was announced that three delegates have been appointed to the state convention in Harrisburg next month, Mrs. Alvin Graybill, Mrs. Fred Hahn and Mrs. John O. Snively.

Santa Claus was on hand to distribute gifts among children, and members exchanged gifts. The retiring treasurer, Mrs. Rufus Brubaker, was presented a gift for her service.

Over at Bareville, there's some good cooking too, for example the contributions of another lady who wishes her name withheld.

WALNUT CAKE

Cream until fluffy.

One-half cup shortening

One and one-half cup sugar

One teaspoon vanilla

Sift together

Two cups sifted cake flour

Two teaspoons baking powder

One-fourth teaspoon salt

Add alternately to creamed mixture with

Three-fourths cup milk

Beat until smooth, then fold in

One cup chopped walnuts (English or Black)

Four egg whites beaten stiff

Enough for one loaf or a two-layer pan.

(Continued on page 10)

Executive Board Of Farm Women Guests at Party

Mrs. Milton Eberly, R3 Elizabethtown, past president of the Lancaster County Society of Farm Women, recently was hostess at a meeting of the executive board, all new presidents elected for the coming year, and past presidents of societies who served under her.

Mrs. E. Robert (Ann) Nolt, R1 Lancaster, newly named county president, was in charge of the meeting.

The Farm Women of the County are selling Christmas ribbon candy as a county project. In addition to other projects, two societies each month visit and distribute tidbits to guests of the Lancaster County Home. Societies 17 and 18 will visit the Home in January, and Societies 19 and 20 will fill the February schedule, Mrs. Nolt advises.

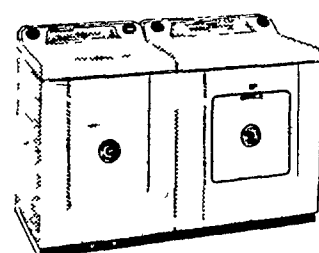
During the meeting at the Eberly home, discussions were held on the State Farm Women's Convention at the State Farm Show, in Harrisburg Jan. 9. Mrs. A. B. Weidman and Mrs. Elam Buckwalter will usher.

Four were named to a committee writing resolutions for the business meeting Jan. 10 at the Farm Show Building. From Lancaster County they are Mrs. Nolt, Mrs. Lehman, Mrs. Paul Ebersole, and Mrs. Paul Erb.

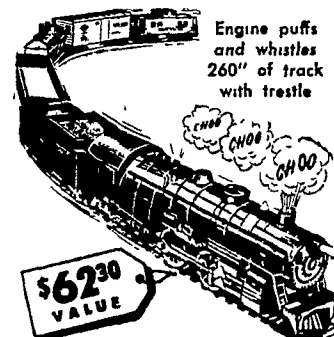
Societies 10 and 15 will sponsor buses to the State Convention.

Committees for the coming year were appointed at the Dec. 6 meeting. The president appointed Mrs. Esther Weidner and Mrs. Betty Weickel to the Sunshine Committee, and Mrs. Ethel Reinhold to the Publicity Committee.

Get A Genuine AMERICAN FLYER All Electric Train With Your



the "ROYAL FAIR"



NEW AUTOMATIC WASHER or DRYER

This is a Factory-Sponsored Pre Christmas Offer . . .

Just Look How Much YOU SAVE:

	Washer	Dryer
American Flyer Train Value	\$299.95	\$199.95
	62.30	62.30
Total Value	362.25	262.25
You Pay Only	299.95	199.95
YOU SAVE	\$62.30	\$62.30

Terms Can Be Arranged.

LESTER A. SINGER
Phone Overland 7-3226
Ronks, Pa.

FOR Christmas



\$69.50

THE WORLD'S FASTEST PORTABLE

Smith-Corona

L. B. HERR & SON

"The Portable Typewriter Store"

44-48 W. King St. Lancaster, Pa.