

(Continued from page 6)

One-half teaspoon soda
One teaspoon salt
Three-fourth cup sugar
Two eggs
Three tablespoons melted butter
One-fourth cup milk
One-cup apple butter
One-half cup minced nutmeats
Sift together flour, baking powder, soda, salt, and sugar. Add nutmeats and mix well. Beat eggs slightly, combine with melted butter, milk, and apple butter. Add liquid ingredients to dry mixture, mixing only enough to moisten dry ingredients. Drop slightly rounded teaspoons of the batter into hot deep fat (370 degrees F.) and fry to a golden brown. Balls may be rolled in sifted confectioners' sugar or a cinnamon-sugar mixture if desired.

This is the time of the year for oysters and one of our readers has sent us a recipe for Deviled Oysters. She says in her letter:

I enjoy reading your paper very much. As the holidays are coming, here are a few recipes I use quite often.

DEVILED OYSTERS

Mrs. John H. Bonholtzer,
R4 Lancaster

25 medium-sized oysters
Bunch celery and parsley
One onion
One cup bread crumbs
Two or three hard boiled eggs
Pepper and salt
Put all the oysters, celery, parsley and onion through the food

Designed for the Busy Holiday Hostess



AN ELEGANT DESSERT FOR A HOLIDAY BUFFET is this Date Cream Roll—a delectable concoction made with whipped cream, marshmallows, honey, dates, nutmeats and crisp oven-toasted rice cereal. But for all of its elegance, this dessert has a practical appeal for the busy hostess since it can be made ahead of time and chilled in the refrigerator until needed. When ready to serve, slice and top with whipped cream.

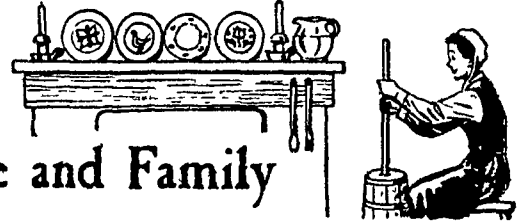
DATE CREAM ROLL

1 1/2 cups whipping cream 1/2 cup chopped dates
8 marshmallows 1/4 cup chopped nutmeats
1/4 cup honey 3 1/2 cups Rice Krispies

Whip 1 cup of cream until stiff. Cut marshmallows into small pieces. Fold marshmallows, honey, dates and nutmeats into whipped cream. Crush Rice Krispies into fine crumbs. Add 1 cup crumbs to cream mixture; blend well. Spread remaining crumbs evenly on a piece of waxed paper and place cream mixture on top. Mold into roll, coating with crumbs. Wrap in wax paper; chill for several hours. Slice and serve garnished with remaining cream, whipped. This recipe makes 10 servings. This is a special recipe from the kitchens of the Kellogg Co. of Battle Creek, Mich.

chopper, then add one cup of bread crumbs, two or three hard boiled eggs cut fine, pepper and salt to taste. Put in greased clam chopper, then add one cup of and a dot of butter on top of each. Bake one-half hour or until brown. If they seem dry add a little oyster liquid. Makes 12 deviled oysters.

For the Farm Wife and Family



SWEET POTATO PATTIES

Mrs. John H. Bonholtzer,
R4 Lancaster

Two cups mashed sweet potatoes
One teaspoon salt
One-fourth teaspoon pepper
Two tablespoons water
One cup bread crumbs
Combine the above ingredients. Shape into oblong patties, roll in bread crumbs. Deep fry in cooking oil until brown.

I suppose cookies are the rule of the day now but if and when you begin tiring of them why not try something different in the cake line such as

POTATO AND NUT CAKE

Mrs. Nelson Shue, R3 Lititz

One cup butter or shortening
One medium sized potato (cooked and mashed)
Two cups granulated sugar
Four egg yolks
One cup raisins (cooked and drained well)
One-fourth cup cocoa
Two cups sifted flour
One cup chopped nuts
Two teaspoons baking soda
A little salt
Vanilla

Combine flour, salt, soda and cocoa. Beat egg whites stiff and add last. Bake at 350 degrees for 30 to 35 minutes.

Mrs. Shue says in her letter: I received my farm paper and enjoy reading it and the recipes. I like to try new recipes. I am sending a few for the readers.

Here is her recipe for

CHOCOLATE FUDGE CAKE

Mrs. Nelson Shue, R3 Lititz

Two cups flour (Swans Down)
One cup butter
One teaspoon baking soda
Salt
One teaspoon vanilla
Two cups granulated sugar
One cup sour milk
Three squares B. chocolate
Four egg yolks
Combine flour, soda, salt. Beat egg whites stiff and add last. Bake at 350 degrees for 30 minutes.

We haven't had any pie recipes yet today so let's try a lemon pie. This is enclosed in a letter from a reader who does not want her name mentioned. She says.

(Continued on page 8)

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MERRY CHRISTMAS

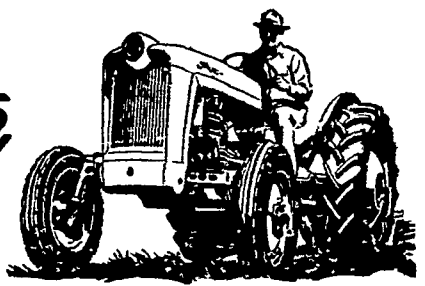
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