

For Farm Women . . .

(Continued from page 6)

1/2 cup syrup
Boil sugar, syrup, and one-eighth cup water. When it starts to boil add one teaspoon butter. Boil until butter is melted and add one-fourth teaspoon soda. Stir and when it boils up pour over popcorn and make into balls. Enough for 3/4 dishpan full.

DATE ROLL

Mrs. Clyde Counce,
R5 Poplar Bluff, Mo.

2 cups sugar (one cup brown and one cup white or two cups brown)
1 cup milk
1/4 teaspoon cream of tartar
4 tablespoons butter
1 teaspoon vanilla
1/2 teaspoon salt
1 cup chopped dates
1/2 cup nuts
Boil gently, stirring frequently, the sugar, milk, cream of tartar, and butter. When soft ball forms when portion is tested in cup cold water, remove from fire and do not stir for 20 minutes. Add vanilla and salt. Beat until creamy. Add dates and nuts. Shape into roll 1 1/2-inches thick. Place in waxed paper and chill. When cold and very stiff cut into 1/8-inch slices.

Mrs. Counce has also included a recipe for a holiday salad.

"PINK ICE" SALAD

Mrs. Clyde Counce,
R5 Poplar Bluff, Mo.

1 package jello
2 cups hot water or one cup water and one cup fruit juice
Let stand until firm. Beat with mixer until foamy and light. Blend in one pint of whipped cream and your favorite fruit.

What could be more tasty and pretty to look at than a Merry Berry Fluff Pie? Try serving this as an extra-special dessert to your holiday guests.

MERRY BERRY FLUFF PIE

1 9-inch baked pie shell
1/2 cup water
2/3 cup sugar
1 cup whole raw cranberries
1 tablespoon cornstarch
1 tablespoon water
1 tablespoon unflavored gelatin (one envelope)
1/4 cup cold water
1/3 cup sugar
2 tablespoons enriched flour
1/2 teaspoon salt
1 1/4 cups milk
1/2 teaspoon rum extract
4 egg whites
1/2 cup sugar
1/2 cup flaked coconut
Combine one-half cup water and two-third cup sugar in small

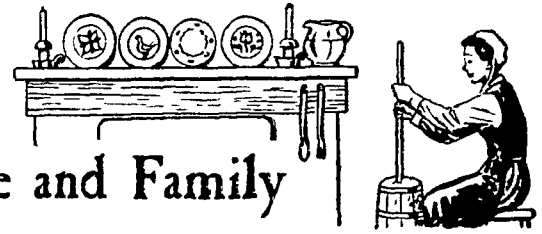
saucepan. Bring to boiling, reduce heat and simmer five minutes. Add cranberries and cook until skins burst, about five minutes. Then combine cornstarch and one tablespoon water. Add to cranberry mixture and cook until mixture is thickened and clear, stirring constantly. Cool completely. Meanwhile, soften gelatin in one-fourth cup water. Mix one-third cup sugar, flour and salt in saucepan. Stir in milk. Cook until thickened, stirring constantly. Blend in softened gelatin and rum extract. Cool. Beat egg whites until foamy. Add one-half cup sugar gradually and continue beating until stiff, glossy peaks are formed. Fold into cooled gelatin mixture. Fold in coconut. Spread cranberry mixture in an even layer over bottom of cooled pastry shell. Spoon gelatin mixture lightly over cranberries. Chill until firm (one to two hours).

If you are doing some cookie baking yet before the big day arrives we have a few cookie recipes you might be interested in. The first one we have is for Molasses Nut Drops and is very easily mixed up. You'll like the flavor of these crunchy cookies, for they contain coconut in addition to the nuts and molasses.

MOLASSES NUT DROPS

1 cup lard
1 cup each, sugar and molasses

For the Farm Wife and Family



2 eggs, slightly beaten
4 3/4 cups sifted all-purpose flour
1 tablespoons baking powder
1 1/2 teaspoons baking soda
2 1/4 cups chopped nuts
1 cup milk
Cream lard and sugar. Beat in molasses and eggs. Sift flour with baking powder and soda. Stir coconut and nuts into flour mixture; add alternately with milk to lard mixture. Drop by tablespoonfuls about two inches apart on an ungreased cookie sheet. Bake at 375° for 10 minutes. Yields 10 dozen cookies.

MINCEMEAT FILLED COOKIES

4 cups sifted enriched flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon soda
3/4 cup shortening
3/4 cup granulated sugar
3/4 cup brown sugar
3 eggs, beaten
3 tablespoons buttermilk or sour milk
2 teaspoons vanilla extract

Mincemeat Filling:

2 cups moist mincemeat
1 tablespoon grated lemon rind
Sift together flour, baking powder, salt and soda. Cream together shortening and sugars unbeat thoroughly. Combine milk

and vanilla extract. Add to creamed mixture alternately with flour mixture. Mix thoroughly to form a soft dough. Chill in refrigerator for several hours or overnight. Mix mincemeat and lemon rind. Turn about one-third of dough at a time out on floured board or pastry cloth. Roll out thin (about 1-16 inch). Cut with floured 2 1/2-inch cookie cutter. Spoon about one-half teaspoon mincemeat on half of cookie rounds. Cover with remaining rounds and press edges to seal. Bake on greased baking sheets in moderately hot oven (400°) about 10 minutes. Makes about five dozen cookies.

Vary Salads — Use variety in salad greens. Try escarole, romaine, endive, and spinach, besides the faithful lettuce, suggests Majorie J. Wormeck, Penn State extension nutritionist.

Cut Out — Cut notches out while your pattern is on the fabric. When two notches are together, cut them as one large notch, advises Mae B. Barton, Penn State extension clothing specialist.

This brings to an end our Christmas recipes. We hope you have found some that you like. We want to take this opportunity to wish all of you a — Very Merry Christmas!



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