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(Continued from page eight)

- 1 teaspoon nutmeg
- 1 teaspoon cinnamon

Chill at least one hour to prevent drop cookies spreading. Drop rounded teaspoonfuls about two inches apart on lightly greased baking sheet. Bake until set, just until when touched lightly with finger, almost no imprint remains. Bake 10 to 12 minutes in a 400 degree oven. Makes five dozen.

VARIATIONS

1. Follow the recipe above and

AMES IN-CROSS the egg machine that research

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HERR IMPLEMENT STORE

WEST WILLOW

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add two and one-half cups halved seeded raisins and one and one-

fourth cups broken nuts. 2 Follow the recipe and add one-fourth teaspoon cloves with the other spices and two cups cut-up cooked prunes.

- 3. Follow the recipe and add 2 cups thick applesauce
- ½ cup nuts
- 1 teaspoon cloves with other spices
- 4. Follow the recipe and add other fruit.

This reader also has a suggestion for plumping raisins:

To plump seedless raisins, wash recipe. and spread out in a flat pan. Cover and heat slowly in a moderate oven. To get full flavor from rai- by four generations in our family sins, cut them in half with seis- called ors after plumping.

Our friend from Christiana also sends along a recipe for some delicious Ginger Creams. This is an iced cookie.

GINGER CREAMS

Mix together thoroughly:

- 1/4 cup soft shortening
- ½ cup sugar
- 1 small egg
- ½ cup molasses
- Stin in:
- 1 teaspoon soda dissolved in ½ cup hot water Sift together and stir in-
 - 2 cups flour
- 12 teaspoon salt
- 1 teaspoon ginger ½ teaspoon nutmeg
- ¹2 teaspoon cloves 12 teaspoon cinnamon

Chill dough. Drop two inches apart on lightly greased baking sheet. Frost while slightly warm with the following icing

Blend together three-fourths cup sifted confectioners' sugar, one-fourth teaspoon vanilla, and cream to make easy to spread (about one tablespoon).

four dozen 2 inch cookies.

above recipe also sent along the following request. We are sorry that we did not get it in time to or if you'd rather, serve the desprint it before Easter but maybe some of you ladies can help her out and she can file the recipes for later use if she does not want to make candy now.

REQUEST

I am asking for Easter candy recipes. A creamy filling for Easttwo cups drained mincemeat. No er eggs, cooked or uncooked that will stay creamy for a reasonable length of time

From Lititz RD#1 comes this

Noticed your request for a soft spice cookie. This is a recipe used

SHREWSBURY COOKIES

Mrs. Amos L. Keener, RD#1, Lititz

- 3,4 cup butter or lard or mixed 2 cups firmly packed brown sugar
- 4 eggs
- 4½ cups flour 1 teaspoon soda
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg

Cream the shortening and sugar Add the eggs and beat until smooth Add the flour which has been sifted with the soda and spices and mix to a soft dough.

They can be dropped with a teaspoon or rolled as preferred. They are nice dressed with slightly beaten egg and sprinkled with sugar and black walnuts or peanuts.

Sometimes I add spices to re-

gular soft drop sugar cookies instead of other flavoring.

The following dessert is a creamy green cherry and pecan dessert sweetened "just right". It's a beautiful dessert; all white The above recipe yields about with bits of green maraschino cherries. Serve is as a glamourous parfait - using tall glasses if The reader who sent in the you don't have parfaits. Fill glasses by alternating layers of the dessert with marshmallow sauce sert in a dessert dish topped with marshmallow sauce.

MARSHMALLÓW MOUNTAIN **PARFAIT**

- % cup uncooked white rice
- 11/3 cups water 1 teaspoon salt
- 2 cups milk
- 1/4 cup sugar 2/3 cup marshmallow creme
- 1½ teaspoons vanilla
- 14 cup chopped pecans, (toast if desired)
- 12 well drained green maraschino cherries, chopped

½ to ¾ cup marshmallow creme Put the rice, water and salt in

a two-quartesaucepan. Bring to a vigorous boil over a high heat. Turn the heat down low. Cover with a lid and simmer 14 minutes. Stir in one and one-half cups of the milk. Cover and cook over a low heat about 40 minutes or until the milk is absorbed. Stir occasionally. Do not allow to boil. Stir in the other one-half cup milk and sugar Cool.

Measure the two-third cup narshmallow creme in a wet measuring cup Stir into the cool rice mixture. Stir in the vanilla, pecans, and cherries Cover and store in the refrigerator until time to serve.

To serve, thin the marshmallow creme with one to two teaspoons water to make a thick sauce. Alternate layers of the rice mixture and marshmallow sauce in parfait glasses or other tall glasses. You may choose to tip servings of the rice mixture in dessert dishes with the marshmallow sauce. Garnish with whole green cherries.

This recipe makes serven to cight large parfaits which quickly disappear.

Another dessert you might like to serve to your family -

MOLASSES PUDDING WITH **LEMON SAUCE**

- 1 cup sifted all-purpose enriched flour
- ¼ teaspoon salt
- ½ teaspoon soda
- 1 egg
- 1/4 cup melted butter or margarıne
- 1/2 cup baking molasses 12 cup buttermilk

Sift flour, salt and soda Beat egg, add melted shirtening, molasses Add dry ingredients, stirring enough to mix. Add buttermilk Pour in well-greased 8 inch round cake pan. Serve with Lem-

(Continued on page eleven)

Who's really BEST in the big test

*Extended 600 days instead of 500 days makes this Utah Random sample a real endurance test. In this second intermountain ran-



dom sample test: HONEGGER LAYERS produced on per pullet housed basis 263.7 eggs . . . and \$4.67 profit per bird, or 81c more income than the average of all other entries. On the basis of two-year averages at Utah, HONEGGER LAYERS were BEST with \$4.10 profit above feed and chick cost per pullet housed.

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