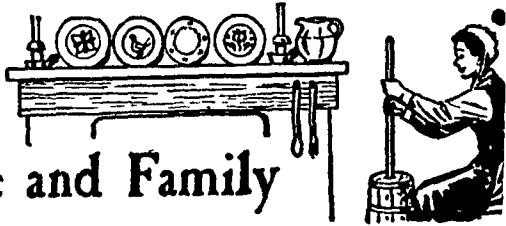


# For the Farm Wife and Family



## Trick or Treat

by Mrs. Richard C. Spence

Soon the hob-goblins, witches and what have you will be ringing your doorbell and knocking on your window-pane so it might be a good idea to be thinking about some treats for these youthful adventurers. Cookies are always a good bet and we're sure some of the following molasses cookies served with an ice-cold glass of cider will make a hit with the "trick-or-treaters" who come to your door.

### OLD FASHIONED SOFT MOLASSES COOKIES

2 1/4 cups sifted all purpose flour  
2 teaspoons soda  
1 teaspoon cinnamon  
1/4 teaspoon salt  
1/2 cup shortening  
1/2 cup sugar  
1 egg, unbeaten  
1/2 cup unsulphured molasses  
1/2 cup water

Sift together flour, soda, ginger, cinnamon, and salt. Cream shortening and sugar until light and fluffy; add egg and molasses; mix well.

Add dry ingredients to the mixture, alternately with water, beginning and ending with dry ingredients. Drop by heaping teaspoons on ungreased baking sheet. Bake in moderate oven (375 degrees) 8 to 10 minutes. Store in closely covered container. Makes about 2 dozen.

### MOLASSES CRUNCH COOKIES

1/2 cup butter  
1/2 cup milk  
1/2 cup unsulphured molasses

ses  
1 teaspoon vanilla  
3/4 cup sifted all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 cup sugar  
1 cup rolled oats  
1 cup finely chopped nuts  
Melt butter in large saucepan. Remove from heat; stir in milk, molasses, and vanilla. Sift in flour, baking powder, salt, and sugar; mix well. Stir in oats and chopped nuts. Drop by level teaspoons, 2 inches apart, on greased and floured baking sheets. Bake in moderate oven (375 degrees) 6 to 8 minutes. Cool about 1 minute; remove from pan. Cool. Makes about four dozen.

### MOLASSES FRUIT BARS (A variation of Lebkuchen)

2 3/4 cups sifted all-purpose flour  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/2 teaspoon cloves  
1 teaspoon cinnamon  
1 teaspoon allspice  
1 cup unsulphured molasses  
3/4 cup sugar  
1 egg  
1 teaspoon lemon rind  
1/2 cup chopped nuts  
1/2 cup diced citron or mixed candied fruit  
1 cup sifted confectioners' sugar  
4 teaspoons water

Sift together flour, soda, salt, and spices. Heat unsulphured molasses to boiling point in saucepan large enough for mixing cookies. Add sugar; cool. Beat in egg; add lemon rind. Gradually stir in flour mixture, nuts, and citron or candied fruit. Chill for several hours or overnight. Divide dough in half; place on baking sheet and form each half into an oblong 9x10 inches. Bake in moderately hot oven (400 degrees) 12 to 15 minutes. Blend together confectioners' sugar and water; brush over cookies while warm. Cool; cut into 2 x 3-inch bars. Store in tightly covered container. Yields four dozen.

A candy treat for the Halloween celebrators:

### PEANUT BUTTER LOG CANDIES

1/2 cup creamy or chunk style peanut butter  
3/4 cup confectioners' sugar  
3 tablespoons dry milk solids  
2 tablespoons water  
1 teaspoon vanilla

Using a fork blend peanut butter, confectioners sugar and dry milk solids until mixture resembles course crumbs. Add water and vanilla and stir fast until a small amount of the mixture forms a ball when rolled between the palms of the hands. Divide candy into 4 parts. Dust confectioners sugar on waxed paper or a board and shape each part into a roll 1/2-inch in diameter. Cut each roll into nine pieces. Dip fork in water and make two gashes across top of each piece with side of fork. Sprinkle with colored or chocolate decorations or finely chopped nuts. Chill 1 hour. Makes 36 pieces.

Apples-on-a-stick are a must for Halloween.

### MOLASSES APPLES-ON-A-STICK

12 ripe, red apples  
2 cups sugar  
1 cup molasses  
1/2 teaspoon salt  
1 teaspoon vanilla or cinnamon, optional

Wash and dry apples (apples should be at room temperature, not chilled); remove stems and insert wooden skewers into each. Combine sugar, molasses, and salt; cook, stirring frequently, until small amount of syrup, when dropped in cold water, is brittle (300 degrees). Remove from heat. Add flavoring, if desired. Dip each apple into syrup, twisting it around in the syrup quickly, being careful to cover entire surface. Place apples on lightly greased pan or on wire rack to cool and harden.

Some special treats for Halloween party—

### HALLOWEEN HAMBURGER

1 1/2 pounds ground beef  
2 eggs, beaten  
1/2 cup chili sauce  
1/4 cup chopped onion  
1 teaspoon salt  
1/4 teaspoon pepper  
1/2 cup quick or rolled oats, uncooked  
8 slices processed cheddar  
Green pepper

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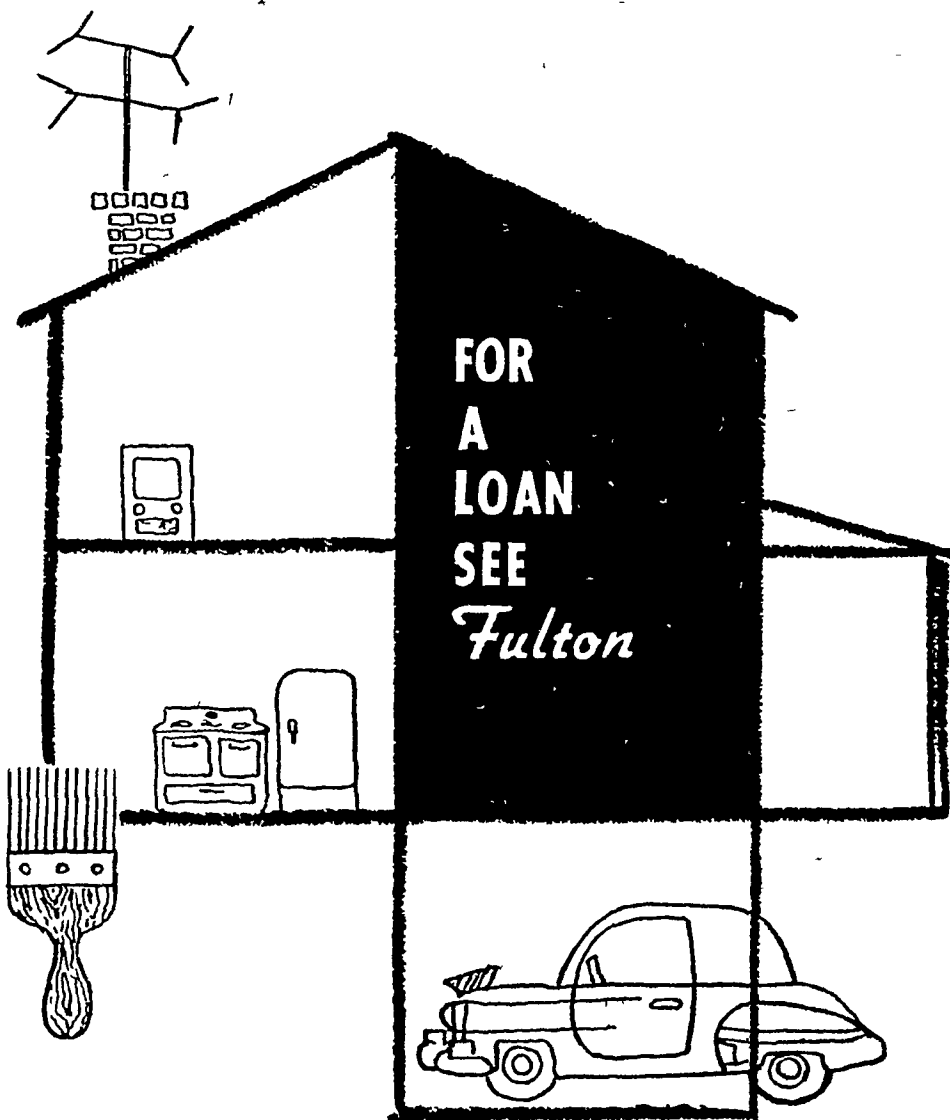
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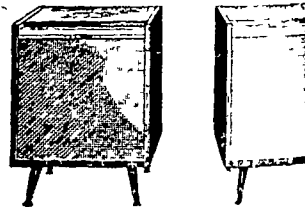


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