

1/4 cup sifted confectioners' sugar
2 teaspoons water
Blend together confectioners' sugar and water; beat smooth. Spread on bars before cutting.

CHOCOLATE RAISIN COOKIES

1/2 cup shortening
1/2 cup packed brown sugar
1/2 cup granulated sugar
1 egg
1/2 teaspoon vanilla
1/2 cup plus 2 tablespoons sifted flour
1/2 teaspoon salt
1/2 teaspoon soda
1/2 cup chocolate covered raisins
1/2 cup chopped nuts

Cream shortening, brown sugar, and granulated sugar together. Beat in egg and flour. Sift flour, salt, and soda together. Blend into creamed mixture. Stir in chocolate covered raisins and

chopped nuts.
Drop by spoonfuls onto a cookie sheet. Bake in a moderate oven (375 degrees) 10 to 12 minutes or until lightly browned. Remove cookies to a cake rack to cool. Makes 2 1/2 to 3 dozen.

CRUMBLE CRUNCHY OATMEAL COOKIES

2 sticks (1 cup) margarine
1 cup packed brown sugar
1 cup sifted flour
1 teaspoon soda
3 cups rolled oats
1/4 cup hot water.

Cream margarine. Add sugar and continue creaming until fluffy. Sift flour and soda together and add to creamed mixture. Stir in rolled oats and water. Mix until well blended. Chill the dough in the refrigerator about one hour.

Shape the dough into two long forms about two inches square. Wrap each form in waxed paper. Chill in refrigerator until very firm, or freeze. (The frozen rolls are easier to slice.) Cut rolls into 1/4 inch slices. Bake on a cookie sheet in a moderate oven (350 degrees) about 12 minutes, or until lightly browned. Let cool slightly before removing from cookie sheet. Makes about 5 dozen cookies.

BUTTERSCOTCH PECAN COOKIES

1 stick (1/2 cup) butter
1-1/2 cups packed brown sugar
1 teaspoon vanilla
1 egg
1 1/2 cups sifted flour
1 cup broken pecans

Cream butter. Add brown sugar and vanilla. Cream until well blended. Beat in egg. Add flour and nuts, and stir until all the flour is moistened. Drop by rounded teaspoonfuls onto a cookie sheet. Bake in a moderate oven (375 degrees) for about 12 minutes, or until browned on edges.

FRUITS FOR THE STUFFING

Whether you make your own stuffing for the holiday turkey or buy ready-prepared packaged stuffing, you can add chopped cranberries, chopped dried apricots, raisins or orange juice to improve the keeping quality of the mixture and to give it variety in flavor. A recent study showed these fruit ingredients helped stuffing keep because of the acidity they added to the mixture.

Even with these additions, stuffing should be kept cold and refrigerated from the time it is made until it is put into the turkey just before the turkey goes into the oven. Stuffing may be made the day before it is to be used, but it should be kept cold until used. If a moist stuffing is prepared, the dry ingredients and broth should be refrigerated separately and then combined just before stuffing the bird. The turkey should never be stuffed until time to roast it.

If a very large quantity of stuffing is to be made up for a big bird, it may pay to store it in two or more containers in the refrigerator. It chills faster in small quantities. In one large container it may take a long time to reach the center of the mixture. In large-quantity food preparation, it is considered good practice to roast poultry unstuffed and to bake stuffing separately in a shallow pan. This permits rapid heat penetration in the oven.

EXTRA BOOKS

For an additional row of books on top of a low bookcase, try vases or interesting pieces of sculpture, suggest Penn State extension home furnishings specialists. Make sure the piece you choose is heavy enough to do the job properly. To give weight, as to a pottery vase, add shot or sand. Use felt on the bottom to protect the surface.

Turkey Meat...The Holiday Treat



Roast turkey with all the fixin's . . . the ultimate holiday treat for Americans. The tantalizing aroma of a luscious pair of roasted birds will draw everyone to the table the moment the call comes that "Dinner's on!"

Observe this wonderful tradition at your house this holiday season. Invite the whole family home for the day, and feed the crowd in All-American style. Two medium-size turkeys will provide ample servings of luscious, tender white meat . . . and you'll have four drumsticks and two wishbones to satisfy eager youngsters.

Spiced pear halves for edible platter garnish . . . a sparkling fruit mold . . . fluffy mashed potatoes with a border of green peas . . . and crispy relishes is a menu pattern that needs little else to make this ultimate holiday meal.

Cooking two birds is easier on the cook, too, for they will roast in about one-half the time required for a very large bird. Here's a new stuffing recipe. It uses cranberries inside the turkey for a change:

Cranberry Stuffing

- 1 quart fresh cranberries (1 lb.)
- 2 cups seedless raisins
- 1 cup sugar
- 2 teaspoons salt, about
- 1 cup butter or margarine, melted
- 1 teaspoon ground cinnamon
- 6 quarts bread cubes (2 to 3 day old bread)
- Grated rind of 3 lemons
- 1 cup water or giblet broth

Chop cranberries coarsely and blend in the sugar. Blend butter or margarine and bread cubes. Combine the two mixtures with the remaining ingredients. Mix lightly until well blended. Makes enough stuffing for a 12- to 14-lb. bird.

GRANDMA COWS PROFITABLE

It's the good old cows in the herd that are the money makers, says Dexter N. Putnam, extension dairy specialist at Penn State. Unless a cow stays in the herd through her fourth lactation she has made no profit except what she's worth for beef.



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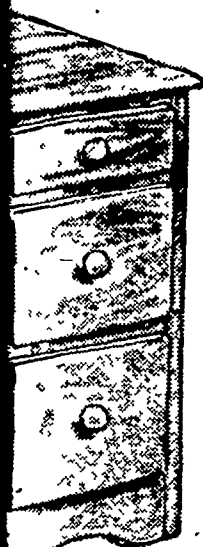
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