cup chopped nutmeats Beat butter until creamy; beat in sugars gradually. Ald eggs and vanilla; beat until oven (375 degrees) 12 to 15 thickness. Cut with floured 2minutes. Makes 6 dozen cookies.

S'MORES

- cup shortening, soft cup chunk-style peanut
- butter cup firmly-packed
- brown sugar cup granulated sugar
- eggs
- cup milk
- oups sifted all-purpose flour
- 1½ teaspoons salt

- teaspoon soda cups quick or old-
- fashioned oats dozen large marsh-
- mallows

Fifteen 1 ounce milk chocolate bars

Beat shortening until fluffy. Sift together flour, creamy; blend in peanut but- until foamy; add sugar gradubaking powder, soda and salt. ter, sugars, eggs and milk. ally and continue beating until Add to creamed mixture; mix Sift together flour, salt and stiff but not dry. Add vanilla. well. Stir in remaining ingre- soda. Add to creamed mixture; dients. Drop by teaspooniuls beat until smooth. Stir in oats. dates. Drop by teaspoonfuls onto greased cooky sheers, Roll out on lightly floured onto Bake in preheated moderate board or canvas to 1/8 inch sheets Bake in moderate oven % inch round cooky cutter, tes or until lightly browned. Place on ungreased cooky Remove immediately from baksheets. Bake in preheated mo- ing sheets. Makes about i dozderate oven (375 degrees, en cookies, 11/2 inches in diaabout 10 minutes. Remove meter. from cooky sheets; cool.

To make S'mores, place 4 squares of the chocolate bar and a marshmallow (preferably toasted) between the two cookies. Press together. Makes 3 dozen sandwich cookies.

K'ROONS

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egg whites

teaspoon salt

- cup sugar
- cups Special K cereal
- cup finely cut pitted dates

ROSY ROCKS

- cup sitted all-purpose
- teaspoon salt teaspoons ground
- cinnamon

For the

teaspoon vanilla flavoring.

Beat egg whites and salt Carefully told in cereal and well - greased baking (350 degrees) about 15 minu-

- flour
- teaspoon baking powder teaspoon baking soda
- teaspoon ground nutmeg

Lancaster Farming, Saturday, May 25, 1963-9

Farm Wife and Family



Ladies, Have You Heard?...

By: Jane Thurston, Extension Home Economist Mohair Fabrics Need Lining

An airy and lightweight mohair looped knit tabric is a current popular tashion tab-

During the knitting process, the loose loops are brought to the right side of fabric to form a nap. This helps to give the fabric its airy appearance.

Mohair knitted fabrics are sensitive to shrinkage. To prevent possible damage, the manufacturer's label states "dryclean only - do not steam press or sponge" becomes flat or crushed from wearing, you brush it upward with your hand If tabric still needs pressing, press it on the wrong side using a cool iron.



THURSTON

zigzag or overcast stitches.

It's advisable to staystitch a fully. lightweight lining to the mohair tabric to prevent stretching. Lightweight lining fabrics won't change the texture of the outer fabric.

There is a difference be-

- cup sugar
- eggs
- can (10½ ounces) 1 condensed tomato soup
- cups uncooked rolle 1
- oats
- cup seedless raisins cup chopped walnuts

Preheat oven to 350 degrees Sift dry ingredients together 10 dozen cookies.

While mohair is a luxury tween looped knit mohair and fabric, it doesn't need special looped woven mohair fabrics. handling during sewing. Use A looped woven mohair fabric, matching mercerized thread if handled as a soft woolen for stitching. Set the machine fabric, can be steam pressed for 12 to 15 stitches to the without danger of shinkage. inch. If seam reinforcement The label will tell you which is needed, finish seams with type of mohair tabric you're buying. Read the label care-

COLOR CAN INFLUENCE FOOD SHOPPING HABITS

If you're seeing ied and liking it, you're an average foodshopper.

Food color influences your buying. It you like Red Delicup butter or marganine clous apples to be full red in color, you're a typical shopper. Although there is little or no difference in taste or nutritive value, research shows that consumers are likely to buy more of a red variety apple when the fruit is full red in color.

You're also color-conscious when it comes to buying In large bowl, thoroughly oranges. Fodshoppers in the cream butter and sugar Add Midwest expect oranges to have eggs, beat until light and an orange color. If they have tluffy. Add alternately dry in- a choice that is the kind they gredients and soup; beat until will buy. A study made in smooth after each addition. Cleveland, Ohio, showed that Stir in rolled oats, raisins, and artificially colored Florida nuts Drop rounded teaspoon- oranges Foodshoppers in the fuls on cookie sheet Bake natural colored finit on a nearabout 20 minutes, or until by display When only uncolorlightly browned. Makes about ed oranges were offered, sales dropped significantly.

In Philadelphia, where uncolored oranges are common, shoppers did not make this distinction. Colored and uncolored oranges sold equally well. Most of the shoppers said they understood the added color was only skin deep and did not affect the truit quality. Even so, color still influenced their

selections.

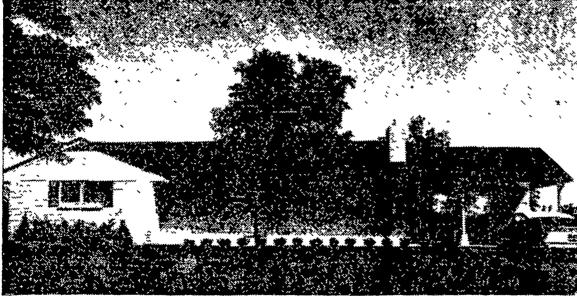


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