

**● For The Farm Wife**  
(Continued from Page 15)  
garine in large saucepan. Add salt, pepper, potatoes and water. Cook until potatoes are tender. Add corn and milk. Heat but do not boil. Serve with crackers. Makes 6 to 8 servings.

Cookies and cupcakes are the No. 1 lunchbox dessert.  
**GRAHAM CUPCAKES**  
2/3 cup sifted flour  
2/3 cup sugar  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1 3/8 cups graham cracker crumbs (about 20), finely rolled  
1/2 cup shortening  
3/4 cup milk  
1 teaspoon vanilla  
2 eggs  
1/2 cup raisins, floured

Sift together flour, sugar, baking powder and salt; combine with graham cracker crumbs. Place shortening in bowl. Add dry ingredients, milk and vanilla, mix until dry ingredients are dampened. Beat 2 minutes. Add eggs and beat one minute. Pour batter into cup cake cups, filling 3/4 full. Bake in moderate oven (350 degrees) 35-40 minutes. Cool, frost and decorate, if desired. Makes 18 cupcakes.

**RAISIN CRUNCH CLUSTERS**  
1 cup (6-ounces) semi-sweet chocolate pieces  
2 cups Special K cereal  
1/2 cup seedless raisins  
Melt chocolate over hot but not boiling water. Remove from heat. Add cereal and raisins, mixing well. Drop by teaspoonfuls onto waxed paper. Cool. Makes 2 dozen clusters.

**BUTTERSCOTCH CRISPS**  
3/4 cup shortening, soft  
1 1/4 cups firmly-packed brown sugar  
2 eggs  
1 teaspoon vanilla  
1 1/2 cups sifted all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 1/2 cups Life cereal, crushed  
3/4 cup flaked or shredded coconut

Beat shortening and sugar together until creamy. Add eggs and vanilla; beat until light and fluffy. Sift together flour, baking powder and salt; add to creamed mixture. Mix well. Stir in cereal and coconut. Drop by tablespoonfuls onto greased cookie sheets. Bake in preheated moderate oven (375 degrees) 10 to 12 minutes. Makes 3 1/2 dozen cookies.

**ORANGE BRAN MUFFINS**  
1 cup sifted flour  
4 teaspoons baking powder  
1/2 teaspoon salt  
1 cup whole bran cereal  
1 cup milk  
3 tablespoons margarine or butter  
3/4 cup sugar  
1 egg, beaten  
2 tablespoons grated orange peel  
1 orange, peeled, diced  
1/2 cup coarsely chopped nuts  
Sift flour, baking powder and salt together. Combine bran and milk; set aside to soften. Cream butter and sugar together; stir in beaten egg. To creamed mixture add softened

bran; add sifted flour mixture, stirring only enough to blend. Add orange peel, orange pieces and nuts. Spoon into greased muffin cups. Bake at 425 degrees, 25 minutes. When done, remove from pan and cool on rack. Makes 12 muffins.

Try a salad in your lunch box —

**ORANGE WALDORF SALAD**  
2 oranges, peeled, cut into bite-size pieces, drained (1 cup)  
1 small apple, unpeeled, core-diced (1 cup)  
1 cup diced celery  
1/4 cup coarsely chopped wal-

nuts  
1 tablespoon honey  
2 tablespoons mayonnaise  
Combine all ingredients, mixing lightly. Spoon into small paper or plastic containers; cover and pack in lunch box.

**PINEAPPLE NUGGET COFFEE CAKE**  
One 10-1/2 ounce package coffee cake easy mix  
1 egg, unbeaten  
1/2 cup pineapple juice  
1/4 cup drained crushed pineapple  
To coffee cake mix add egg, juice and pineapple. Mix according to directions on package. Put batter in special pan that accompanies mix or one

of your own. (Do not grease in oven (375 degrees) about pan.) Sprinkle topping for 25 minutes. Makes 8 servings. cake evenly over batter. Bake (Continued on Page 17)

**CUSTOM CORN DRYING  
AND STORAGE**

**BUYER FOR NEW CORN**

**Nelson Weaver Grain**

626-2206

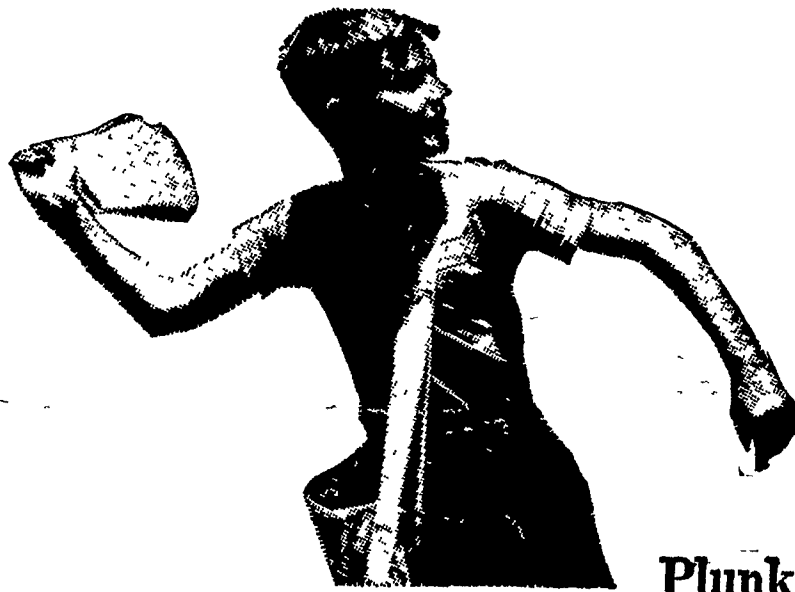
**THIS FALL USE  
VAPAM®**  
on your Tobacco Seed Bed

**RESULTS:**

No Weeds —  
No Damping-off  
No Nematode Problems  
More Seedlings  
Stronger Seedlings  
Better Crop Profits

VAPAM—Stauffer's new soil fumigant that is safer to handle, easier to apply. Needs no cover or other expensive application equipment!

**STAUFFER'S CHEMICAL CO.**



**Plunk! Plunk! Plunk!**

It's the sound of newspapers

landing on America's doorsteps.

But more than this, it's a sound of freedom.

Because newspapers

in our country

can speak out clearly and uncensored on issues

of the day, the American press is a symbol of freedom throughout the world.

A free press is the birthright of every

American but this birthright

also carries with it the responsibility that we all work to keep it so. And on this

occasion of National Newspaper Week,

we join all Ameri-

in paying a well-deserved tribute to our local newspapers.

**PATZ**

Sales & Service

Barn Cleaners - Silo  
Unloaders - Cattle Feeders

**Robert K. Rohrer**

Quarryville, R. D. 1  
Hensel KI 8-2559

National Newspaper Week October 13-19

