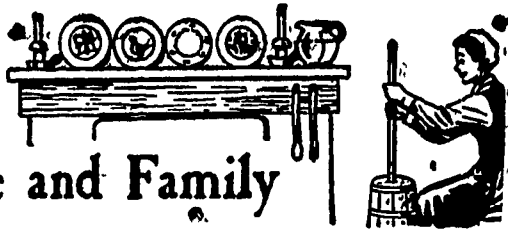


For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor



SPENCE

MERRY CHRISTMAS BAKING

Without any further adieu, let us get into the business of Christmas cookies.

DATE MERINGUE BARS

1 cup sifted all-purpose flour
 1/2 teaspoon baking powder
 1/4 teaspoon salt
 1/4 cup shortening, soft
 1 1/2 cups firmly-packed brown sugar
 2 egg yolks
 1/4 cup milk
 1/2 teaspoon vanilla
 1/2 cup chopped dates
 1 cup crushed Life cereal
 2 egg whites

Sift together flour, baking powder and salt into bowl. Add shortening, 1/2 cup of the brown sugar, egg yolks, milk and vanilla. Beat until blended, about 2 minutes. Stir in dates and cereal. Spread in greased 7x11-inch baking pan. Beat egg whites until frothy; gradually add remaining 1 cup sugar. Beat until stiff peaks form. Spread over unbaked cookie base. Bake in preheated slow oven (325 degrees) about 30 minutes. Cool. Cut in bars. Store in airtight container. Makes 2 dozen.

SANTA'S MINCEMEAT BARS

1 1/2 cups sifted flour
 1/4 cup instant coffee powder
 2 teaspoons baking powder
 1 teaspoon salt
 2 cups firmly packed light brown sugar
 1/2 cup butter or margarine
 2 eggs
 2 teaspoons grated lemon rind
 1 teaspoon vanilla
 3/4 cup prepared mincemeat

Grease 9x13-inch pan. Preheat oven to 350 degrees. Sift together flour, coffee powder, baking powder and salt. In large mixing bowl cream together brown sugar and butter or margarine until light and fluffy. Beat in eggs, one at a time. Blend in lemon rind and vanilla. Blend flour mixture into creamed mixture thoroughly. Stir in mincemeat. Turn into pan, spreading evenly. Bake 45 to 55 minutes, or until cake tester inserted in center comes out clean. Cool in pan on wire rack before cutting into bars. Makes about 24 cookies.

ANISE BUTTER COOKIES

1 cup (2 sticks) butter
 1/2 cup sugar
 1/4 teaspoon salt
 1/2 teaspoon crushed anise seed
 2 1/4 cups sifted regular, all-purpose flour
 Granulated sugar
 Red and green candied cherries for decoration

Cream together butter and sugar until light and fluffy. Add salt and anise seed, blend thoroughly. Gradually add flour. Chill 1-2 hours for ease in handling. Shape into balls 1-inch in diameter, roll in sugar. Place on

baking sheet and with bottom of glass flatten to 1/4-inch thickness. Decorate with cherries. Bake 8-10 minutes in a 375 degree oven or until lightly browned around edge. Remove to wire rack to cool. Store in airtight container. Makes 5-6 dozen cookies.

CRANBERRY COOKIES

3/4 cups all-purpose flour
 1 teaspoon baking powder
 1/4 teaspoon baking soda
 1 teaspoon salt
 3/4 cup granulated sugar
 1 cup brown sugar

1 1/4 cups shortening
 2 eggs
 1 1/2 teaspoons vanilla or almond extract
 1 cup walnuts, chopped
 2 cups chopped fresh cranberries

Sift together flour, baking powder, soda and salt. With electric mixer at medium speed gradually add both sugars to shortening. Cream until fluffy. Add eggs and vanilla. Beat at high speed until mixed (1 minute). Add walnuts. Mix at low speed. Then add flour mixture. Blend well. Work in chopped fresh berries with fingers. Press and shape dough into 3 loaves 2 inches square. Wrap tightly in wax paper, or foil. Store in refrigerator or freezer. To bake, cut into slices 1/8 to 1/4-inch-thick with sharp knife. Place 1 inch apart on ungreased baking sheet. Bake at 375 degrees for 10 to 12 minutes or until golden brown. Cool on cake rack.

COCONUT BUTTER BALLS

1 cup (2 sticks) butter
 1/2 cup sugar
 1 teaspoon vanilla
 1/2 teaspoon salt
 2 cups sifted cake flour
 1 cup finely chopped almonds
 Coconut

In a mixing bowl cream butter and sugar until light and fluffy. Beat in vanilla, salt and flour. Add nuts and blend well. Chill the dough several hours or overnight. Shape into 3/4-inch balls and

roll them in white or colored coconut. Place on baking sheet. Bake 15-18 minutes or until lightly browned in a 350 degree oven. Place on wire racks to cool. Makes 5-6 dozen cookies.

CHOCOLATE CHRISTMAS SPRITZ

2 squares (2 ounces) unsweetened chocolate
 3/4 cup (1 1/2 sticks) butter
 1 cup sugar
 1 egg
 1 tablespoon milk

1/2 teaspoon vanilla
 1/4 teaspoon salt
 2 1/2 cups sifted cake flour

Melt chocolate and cool. Cream butter and sugar; beat in egg. Add chocolate, milk, vanilla and salt; beat until smooth. Gradually blend in flour. Put dough into cookie press and form into desired shapes onto baking sheet. Bake 8-10 minutes in a 375 degree oven. Remove to wire racks. If desired, frost with a mint frosting when cool and top with chopped nuts.

ONLY 6 DAYS... Shop At Groff's Hardware

COMPLETE SELECTION OF
 ● GAMES ● TOYS ● GIFTS
 Open every evening

Closed Dec. 24th at 5 P.M.

Groff's Hardware

New Holland, Pa. Ph. 354-0851

For Christmas, give a membership in the

Lancaster Automobile Club

365 days of driving pleasure

THE IDEAL GIFT

EASY TO BUY—SURE TO PLEASE

PACKAGED IN A COLORFUL HOLIDAY BOX

Over 50,000 Members in Lancaster County enjoy these services...

 PERSONAL ACCIDENT INSURANCE	 EMERGENCY ROAD SERVICE	SCHOOL PATROLS LEGISLATION DRIVER EDUCATION GOOD ROADS AND MANY OTHERS	 COAST TO COAST	 BAIL BOND SERVICE
 MAPS TRAVEL SERVICE	LANCASTER AUTOMOBILE CLUB 15-N. PRINCE ST., LANCASTER Please send a CHRISTMAS GIFT membership!			 LICENSE SERVICE
 LEGAL ADVISORY SERVICE	This application to be used for NEW MEMBERS ONLY			 MONTHLY MAGAZINE
Dues \$7.50 Entrance Fee	Address _____ MUST RESIDE IN LANCASTER COUNTY INDICATE (X) HOW YOU WANT DELIVERY MADE Send gift package direct <input type="checkbox"/> Send to me <input type="checkbox"/>			No entrance fee for a person residing with a present member. FEB \$7.50
TOTAL	Name _____ Address _____			