

● **For The Farm Wife**
(Continued from Page 8)
heat 30 minutes in 300 degree oven.

CHOCOLATE PECAN FUDGE

- 1 1/4 cups milk
- 4 1/2 squares unsweetened chocolate
- 3 cups sugar
- 2 tablespoons corn syrup
- 3/4 cup (1 stick) butter
- 1 teaspoon vanilla
- 1 1/2 cups coarsely chopped pecans

Heat milk and chocolate together in heavy pan over low heat until chocolate melts. Add sugar and corn syrup, stirring until sugar dissolves. Wash sugar crystals from sides of pan with damp cloth wrapped around a fork. Cook to 234 degrees or soft ball state, stirring occasionally. Remove from heat, add butter and let cool to 110 degrees, or lukewarm, without stirring. Add vanilla and pecans. Pour onto a buttered platter or pan. When set cut into squares and decorate with pecan halves. Yields about 3 pounds fudge.

VANILLA PECAN FUDGE

- 1 pkg. vanilla pudding powder, not "instant" variety
- 1 cup sugar
- 1/2 cup evaporated milk
- 1 tablespoon butter or margarine

1/2 cup coarsely chopped pecans
Candied cherries
Combine all ingredients except cherries in heavy 1 1/2 quart saucepan and stir until smooth. Heat to a full boil, stirring constantly. Lower heat and keep stirring while mixture boils slowly 3 minutes. Remove from heat and beat until candy is thick and loses its shine. Spread in buttered 9x5-inch pan. Let stand until firm, cut into squares and decorate with cherries. Makes about 20 pieces.

CANDIED GRAPEFRUIT, LEMON AND ORANGE PEEL

- 2 grapefruit OR lemons OR oranges
- 1 cup sugar
- 1/2 cup water
- 2 tablespoons light corn syrup

Granulated sugar
Wash grapefruit, lemons or oranges. Score peel into fourths and pull off sections. Place peel in saucepan with cold water to cover. Bring to a boil; reduce heat and simmer 10 minutes. Drain peel. Cover with fresh cold water; bring to a boil and boil 40 minutes. Drain peel; remove white membrane from inside peel with spoon or knife. Cut peel into uniform strips with

kitchen scissors. Combine 1 cup sugar, 1/2 cup water and syrup in saucepan. Boil until thick or 228 degrees on candy thermometer. Add peel. Cook until peel becomes transparent. Drain peel in colander or coarse sieve. Spread on waxed paper to cool. Roll in granulated sugar to coat completely. Store in airtight container. Makes about 3/4 pound.

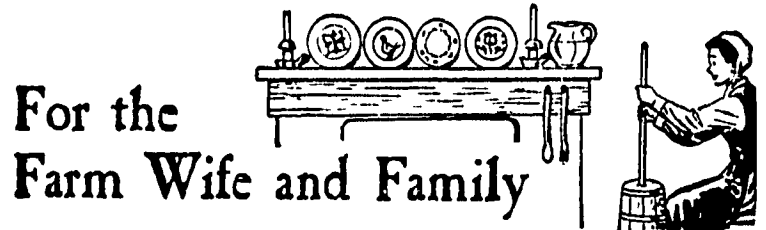
CHOCOLATE COVERED CANDIED PEEL

Melt 12-ounce package semi-sweet chocolate pieces; cool until just warm to the touch for best dipping consistency. Dip candied peel in chocolate and let dry on waxed paper in cool place until chocolate is firm.

FARM WOMEN NO. 3 CHRISTMAS MEETING

The Society of Farm Women, Group No. 3, held its annual Christmas meeting last Saturday in the Social Room of the Emanuel Lutheran Church, Brickerville. The hostess was Mrs. Elam Shelly.

Reports were given by members attending the recent homemakers' meeting at the Dutch Town and Country Inn. Vice president Mrs. Willie D. Stober reported on the recent executive board meeting held at the home of president Mrs. William B. Eberly. Mrs. Donald H. Graybill, pro-



For the Farm Wife and Family

Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist

Take Care Of Your Scissors

Here are some tips on buying and caring for shears . . . Select the type needed for the job you're doing.

Check the cutting edges for grinding at points and edges

Nickel-plated blades prevent rust. Blades fitted together with a screw are most accurate.

Choose handles that are comfortable for you.

Care for scissors as you would any precision tool.

Keep them clean. Wipe the blades and lubricate them as

they need it.

Don't use them to cut something they weren't meant for.

Guard the points of the scissors and preserve the cutting edge

gram chairman for 1967, distributed the yearbooks which outline the programs and events for the year.

The afternoon session featured group singing of Christmas Carols, and the History of the Carols was told by Mrs. Robert E. Gregory. She also read a story for the children titled "Jimmy Scarecrow".

Santa Claus visited the group and distributed gifts to children of the members, and to the 17 members who had perfect attendance for the year.

The next meeting will be held at the Schoeneck Fire Hall on January 21.

Please, Be Careful . . .

When you take down your Christmas decorations, use a sturdy ladder or step stool

When you un-trim the tree, check the lights, cords, and plugs so they'll be in working order next Christmas

Don't get overtired. Stop at intervals for a few moment's rest and eat at proper times.

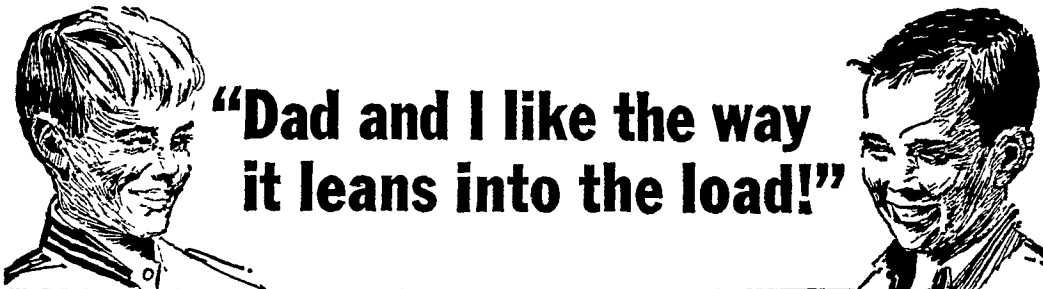
Don't burn those wrappings in the fireplace! Gather them when you unwrap presents and either burn them in an incinerator, or take outside for refuse collectors.

When you have candles as part of your holiday decorations, pay special attention to your small children . . . they are fascinated by the flame and could easily be burned.

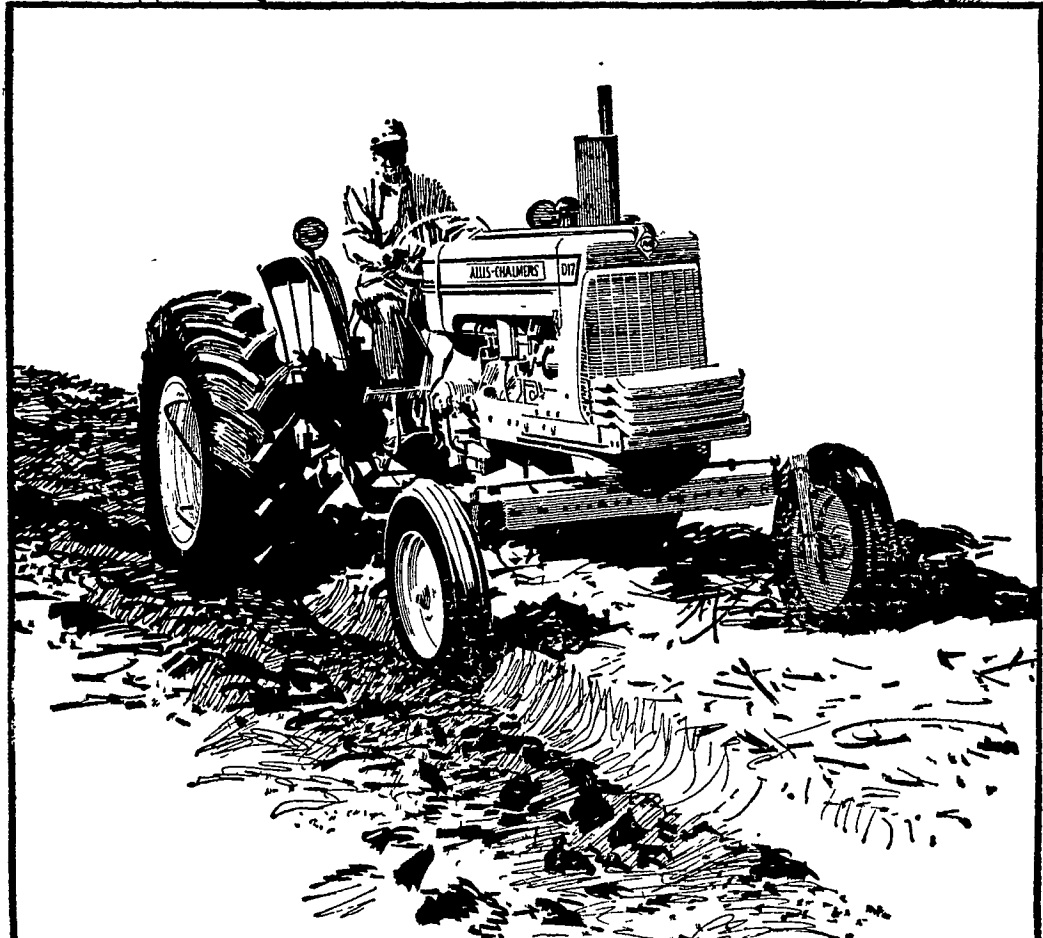
If you plan to visit grandparents or friends for holiday festivities . . . drive carefully.



THOMAS



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