🗩 For The Farm Wite

(Continued from Page 10)

ZIPPETY POLKA DOT SQUARES

- ¥4 cup butter
- cup chopped nuts
- 1 cup semi-sweet chocolate morsels
- cup flaked coconut 1
- 1¼ cups (14½ oz. can) sweet- 2 ened condensed milk



Melt butter in 9-inch square crumbs until thoroughly comly over top; do not stir. Bake at ly browned. Cool. 350 degrees for 30 to 35 min-

squares. Makes 3 dozen.

CHRISTMAS NUGGETS cup corn flake crumbs cups sifted regular all-pur-

pose flour teaspoon salt

cup soft butter or margarine cup sifted confectioners

sugar tablespoon milk

teaspoon vinilla flavoring 36 drained candied cherries **FROSTING:**

cups sifted confectioners sugar

cup milk drops red food coloring teaspoon rum flavoring

NEW FUNK'S G-4697 İS PRODUCING TOP YIELDS! - H. Y. W. A. H. HOFFMAN

SEEDS, INC.

Landisville, Pa.

pan. Sprinkle over the butter bined. Shape into 1-inch balls in layers the graham cracker around cherries and place on crumbs, nuts, chocolate mor- ungreased baking sheet. Bake sels, and coconut. Pour the in moderate oven (325 degrees) sweetened condensed milk even- about 18 minutes or until light-

Combine sugar, milk, food cup graham cracker crumbs utes. Cool; cut i". 11/2 inch coloring and rum flavoring; mix until smooth. Dip cookies into frosting and place on wire rack to harden. Makes 3 dozen cookies.

Neighbors

(Continued from Page 1)

eral of the cooperating men. follows:

Herman Zeager, Melvin Hufford, Carl B. Zeager, Stanley of Bainbridge; Paul Ruhl, Ar- ing process. thur B. Gantz, Howard Gibble, John Brubaker, David E. Mil-John Brubaker, David E. Mile ler and Richard Charles, all of Mt. Joy; Russell Shissler, Or. Wile Hollinger, Howard Kopp Sift together flour and salt. Mt. Joy; Russell Shissler, Or-Beat butter and sugar until ville Hollinger, Howard Kopp light and fuffy. Mix in milk and J. Frank Zeager, all of Mid. Keep a tightly sealed coffee can fabric before lowering presser and vanilla. Stir in dry ingredi- dletown; Robert Groff, Quarryents together with corn flake ville; Martin L. Gish and John coffee, then quickly reseal Shank, Rheems; Leon Good, Maytown; Samuel Gish, Lawn;

Roy Kurtz, Bareville; D. Myers, Gene Gish, Brinser dry baking soda before refilling. Heistand, David W. Kurtz, Carl J Weidler, Menno Oberholtzer, John Kurtz, Martin Hynicker,

Hoffer, Howard Longenecker presser foot. and Leon Weidler, all of Elizabethtown.

Don't use the article delivered to you if you find that it is not the same as you ordered, but immediately notify the sell-



Ladies, Have You Heard?

By Doris Thomas, Extension Home Economist

Protect Floor Coverings

To keep family members and visitors from Country Kitchen Diner by sev- tracking snow, ice, and salt onto carpets and rugs, put mats outside all entrances. Select Names of the helpers are as mats absorbent enough to soak up dripping snow and ice from boots — and rough enough to remove cinders and soil from boots. To Make Good Coffee

Differences in coffee consist of differences Zeager and Michael Hufford, all in color, aroma, body, and flavor in the blend-

Water greatly affects coffee flavor.

Oily film which appears on top of a cup

open only long enough to spoon Buy coffee in small amounts and often.

Also, J Roy Gish, Barry keting package into another stitching. This prevents thread Kurtz, Victor Dohner, Jacob camster at home, be sure the from slipping out of needle and Saylor, Amos Whisler, Richard canister has been cleaned with breaking or getting jammed.

Checklist for **Proper** Machine Stitching

Clifford Hoover, Norman L both top and bobbin thread a perfectly balanced stitch. Zeager, Paul Weidler, Melvin ends toward the back of the If thread breaks while you

Lower the needle into the threaded correctly.



THOMAS

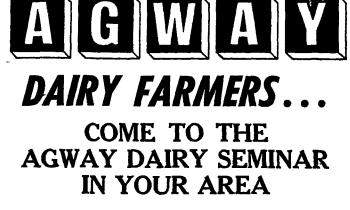
foot to prevent thread from getting jammed.

Be sure take-up lever is at If you pour coffee from mar- highest point before and after

Be sure thread is wound evenly on the bobbin Use identical thread for both the upper Before starting to stitch, pull thread and bobbin to maintain

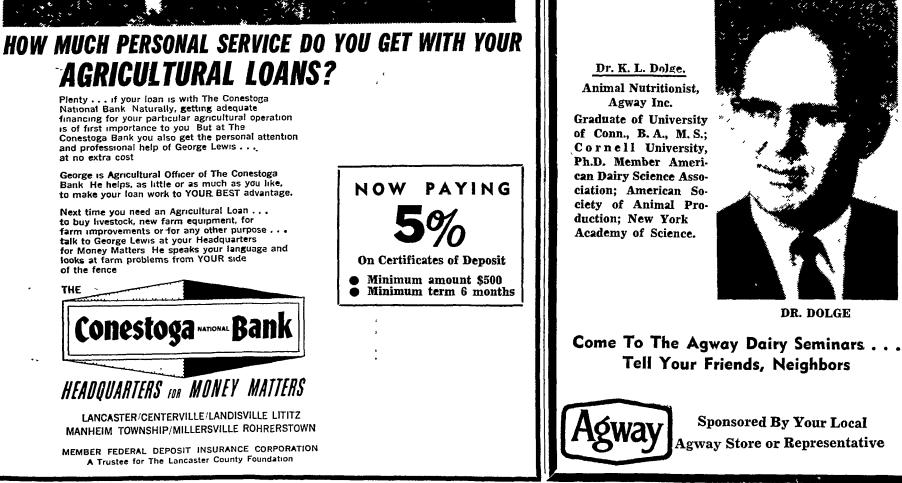
> If thread breaks while you're sewing, see if the machine is





BLUE BALL FIRE HALL Tuesday, December 19th — 1:30 P.M. QUARRYVILLE FIRE HALL Tuesday, December 19th — 7:30 P.M.

HEAR THIS AGWAY EXPERT **DISCUSS THE LATEST FACTS AND** FINDINGS ON DAIRY RESEARCH



ar and vanilla. Makes ²5 cup.