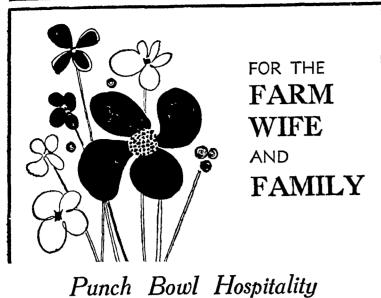
14-Lancaster Farming, Saturday, December 21, 1968



cup orange juice

bottles (28-oz. ea.) ginger-

tail, chilled

ale, chilled

punch cup servings.

### By Mrs. Richard C. Spence 1

When the punch bowl is filled with a delicious, zippy punch, 2 and some of your pretty party dishes are heaped high with

snacks to pick up and eat with your fingers, you truly are ready scoop by spoonfuls into pitcher to wish all of your friends a Add sugar, lemon and orange "happy holiday" when they juice; let stand a few minutes, electric blender. Cover and spoons instant coffee to eggs come calling alike will go for this Ruby Red bet melts Pour over block of very frothy, about 1 minute. in molasses Fiost.

**RUBY RED FROST** 

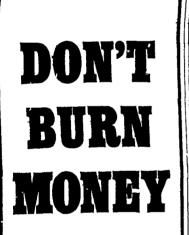
pints raspberry sherbet 2 1¼ cups sugar

## 1<sup>1</sup>/<sub>2</sub> cups lemon juice

GLISTENING **Robert K. Rohrer** WINTER PUNCH orange, unpeeled lemon, unpeeled **Bulldozing - Grading** 

Patz Sales & Service **Barn Cleaners - Silo** 

**Unloaders - Cattle Feeders** Quarryville, R. D. 1 Hensel 548-2559



Save money this winter by letting us install a Texaco Jet Flame Booster on your

cups sugar 2

- pkg. (10 oz.) quick thaw 1 frozen strawberries
- 1½ cups lemon juice, chilled bottle (28 oz.) gingerale, 1
- chilled quarts grape juice, chilled 2

Slice unpeeled fruit into cartwheels, discarding end cuts; slice cartwheels in half and place in glass bowl Using back of spoon, crush fruit slightly to cream and eggnog. Stir in soda extract some juice, sprinkle with sugar. Add partially thaw- serve. Makes about 5 cups. ed strawberries; cover and let stand at least 1 hour. When ready to serve, pour fruit mixture over block of ice in punch bowl; add remaining ingredi- 1/4 ents that have been well chilled Makes about 3½ quarts or 3 28 punch cup servings.

## ORANGE ANGEL

quart cranberry juice cock- 3 cups orange juice, chilled tablespoon lemon juice cup instant vanilla pudding ⅓ mix (half of 3¾-oz. pkg.) Soften 1 pint of sherbet; 1 egg white

Combine all ingredients in ice in punch bowl along with Pour into glasses filled with 2 chilled cranberry juice and ice cubes or over a block of ice maining pint of sherbet on top orange cartwheels Serve im- your punch. Makes about 3¾ quarts or 30 mediately; makes about 1 quart

> LEMON ANGEL --- Using 11/2 cups unsifted confectioners' grees) about 1 hour, stirring ocmixing directions above, combine ½ cup lemon juice, ½ cup sugar and 2½ cups cold water

with 1/3 cup instant vanilla pudding mix and egg white Gar-

YOUR 1969 CALENDAR IS AVAILABLE

1

As a token of our appreciation, we have available 1969 Kodachrome Calendars

If you have not received one — we'll be glad to give you one — at either store.

We thank you for your patronage during the past year. We wish you a blessed Christmas and a Prosperous New Year.

> L. H. BRUBAKER R. D. 3, Lititz, Pa.

350 Strasburg Pike, Lancaster

Ph: Lanc. 397-5179 - Strasburg 687-6002 - Lititz 626-7766

Planning to buy more AC reage

See Farm Credit first for

nish with fresh lemon cart- 2 wheels 3/4

## PEPPERMINT EGGNOG

- pint peppermint stick ice 1 cream
  - cups dairy eggnog bottles, (7-oz. ea.) club soda, 3 chilled

2

Crushed peppermint candy

Top with peppermint candy and ۴ ×

MOLASSES EGGNOG

eggs cup molasses Rum flavoring to taste cups milk

pint heavy cream, divided Nutmeg

Beat eggs and molasses in a bowl. Stir in flavoring, milk and 1/2 pint of the cream Chill When ready to serve, pour into 4 punch bowl Whip remaining  $\frac{1}{2}$  1 pint cream and spoon over top 1 Sprinkle with nutmeg. Makes 10 1/2 to 12 servings.

COFFEE NOG-Add 2 table-1/4 1⁄4 Young and old surring frequently, until sher- whirl on highest speed until Beat until dissolved; then stir

### SPICY ORANGE NUTS

sugar

tablespoons cornstarch teaspoon cinnamon

- teaspoon cloves
- teaspoon allspice 1/4
- teaspoon salt tablespoons grated orange 2 peel
  - egg whites, slightly beaten tablespoons orange juice
  - cups walnut or pecan halves

Sift together sugar, corn-In a bowl blend together ice starch, spices and salt; stir in grated peel. Blend egg whites with orange juice; stir in nuts, coating each half completely. Drain thoroughly, then roll in sugar mixture to coat well. Spread on cookie sheet; do not allow nuts to touch. Bake at 250 degrees for 20 to 25 minutes, or until dry. Cool before storing in covered container. Makes 3 cups.

### SLEIGHRIDE SNACK MIX

\*

\*

cups puffed wheat can (3 oz.) Chinese noodles can (6<sup>3</sup>/<sub>4</sub> oz.) salted peanuts cup butter or margarine, melted teaspoon garlic powder teaspoon garlic salt

teaspoon onion salt

Place puffed wheat, noodles, and peanuts in shallow baking Here are some goodies to pan. Combine butter and seagingerale Float scoops of re- in punch bowl; garnish with snack on while you're sipping sonings. Pour over cereal mixture, tossing until all ingredients are evenly coated. Heat in preheated very slow oven (250 de-(Continued on Page 18)



FIGURE ICE SKATES

oil burner. Texaco research and tests in homes prove this new flame-control development can increase burner efficiency by as much as 42%. You get more heat-use less oil. Give us a call for a free analysis of your oil-heating equipment. No obligation.



We Give S & H **Green Stamps** 



**Texaco** Fuel Chief **Burner Sales & Service** 

105 Fairview St. **MOUNT JOY, PA** Ph. 653-1821

# nev

Don't buy another acre of land until you compare the Farm Credit way with other sources of financing. Long Term Farm Credit loans cost less. You can take as long as 40 years to repay. You can pay in advance without penalty. Talk to Farm Credit today and you'll agree . . the only way to buy land is the Farm Credit way. And Farm Credit loans may be used to buy equipment or livestock . . . to pay operating expenses . . . or for all your farm, your farm home and your farm family needs.

LONG TERM LAND BANK MORTGAGE LOANS SHORT TERM PRODUCTION CREDIT LOANS Farm Credit ASSOCIATIONS 411 W. Roseville Rd., Lancaster Ph. 393-3921 Agway Building, Lebanon

Ph. 273-4506

