

**FOR THE
FARM
WIFE
AND
FAMILY**

**COOKIES — HERE TODAY,
GONE TOMORROW!**

by Mrs. Richard C. Spence

Want an irresistible cookie? Chocolate Drop Cookies are just that! Their chocolate goodness literally melts in your mouth. If you have some walnuts on hand, press one into the top of each cookie just before baking.

CHOCOLATE DROP COOKIES

- 2 squares (1 ounce each) unsweetened chocolate
- 1 cup sifted regular all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup coarsely chopped nuts
- 1/2 cup regular margarine or butter, softened
- 1 cup brown sugar, firmly packed
- 1 egg
- 1/2 cup buttermilk or sour milk
- 1/2 cup whole bran cereal
- 1/2 teaspoon vanilla flavoring

Melt chocolate in top section of double boiler over hot not boiling water or in small sauce pan over very low heat, stirring constantly. Remove from heat. Sift together flour, baking powder, soda and salt combine with nuts. Set aside. Measure margarine and sugar into mixing bowl, beat until light and fluffy. Add egg and cooled, melted chocolate, beat well. Stir in buttermilk, cereal and vanilla. Add sifted dry ingredients mix until combined. Drop by level measuring - tablespoons onto lightly greased baking sheets. Bake in moderate oven (375 degrees) about 14 minutes or until cookie springs back to touch. Remove immediately from baking sheets cool on wire racks. If you like, press walnut half gently on top of each cookie just before baking. Makes 3 1/2 dozen cookies.

BROWN SUGAR COOKIES

- 1 1/2 cups sifted regular all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup regular margarine or butter, softened
- 1/2 cup brown sugar, firmly packed
- 1/4 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla flavoring
- 1/2 cup coarsely chopped nuts
- 5 cups pre-softened packed corn cereal

Sift together flour, baking powder and salt. Set aside. Beat margarine and sugars until light and fluffy. Add eggs and vanilla, beat well. Mix in sifted dry ingredients and nuts until thoroughly combined. Shape level tablespoonfuls of dough into balls, roll in cereal. Place about 3 inches apart on greased baking sheets. Bake in moderately hot oven (375 degrees) about 15 minutes or until lightly browned. Makes about 3 1/2 dozen cookies, 2 1/2 inches in diameter.

PEANUT PRUNE BARS

- 1 cup flour
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup melted fat (butter or

- margarine)
- 1 cup sugar
- 2 eggs
- 1 cup chopped peanuts
- 1 cup finely chopped cooked prunes

Mix the flour, baking powder and salt. Add the fat, sugar and eggs and mix well. Mix in the peanuts and prunes. Fill greased baking pan half full. Bake at 350 degrees for 25 to 30 minutes, until lightly browned. Cut into bars. Cool before serving.

SCOTCH CRISPERS

- 1 1/2 cups sifted flour
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking soda
- 1/2 cup shortening
- 1/2 cup chunk style peanut butter
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 cups firmly packed brown sugar
- 2 eggs
- 2 tablespoons water
- 1 cup (6 ounces) butterscotch morsels
- 1 cup quick cooking rolled oats

Sift together the flour, salt and baking soda, set aside. Combine and beat till creamy the shortening, peanut butter, cinnamon, nutmeg. Beat brown sugar gradually into creamed mixture. Beat in eggs one at a time. Add flour mixture alternately with 2 tablespoons water. Stir in butterscotch morsels and rolled oats. Drop by heaping teaspoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Makes 5 dozen.

CORN FLAKE MERINGOONS

- 2 egg whites

- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 1 cup sifted confectioner's sugar
- 2 cups corn flakes
- 1 cup (6 ounces) semi-sweet chocolate morsels
- 1 cup flaked coconut

Beat egg whites, vanilla and salt until stiff but not dry. Add confectioner's sugar gradually, beating till stiff, glossy peaks form. Fold in corn flakes, chocolate morsels and coconut. Drop by teaspoonfuls onto well greased cookie sheets. Bake at 325 degrees for 12 to 14 minutes. Makes 3 1/2 dozen. (Note) Allow to stand about 10 minutes before removing from cookie sheets.

MINT SURPRISE COOKIES

- 2 cups corn flakes or 1/2 cup cornflake crumbs
- 3 cups sifted flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup soft butter or margarine
- 1 cup granulated sugar
- 1/2 cup brown sugar, firmly packed
- 2 eggs
- 1 teaspoon vanilla flavoring
- 5 dozen (6 1/2 ounce package) solid chocolate-mint candy wafers

If using corn flakes, crush into fine crumbs. Sift together flour, soda and salt. Blend butter and sugars. Add eggs and vanilla, beat well. Add sifted dry ingredients together with corn flake crumbs mix well. Shape about 1 tablespoon dough around each chocolate wafer. Place on ungreased baking sheets about 2 inches apart. Bake in moderate oven (375 degrees) about 10 minutes. Makes about 5 dozen cookies.

NUTAROONS

- 1/4 cup soft butter or margarine
- 1/4 cup sugar
- 1 egg
- 1 cup finely chopped peanuts
- 1/4 teaspoon almond flavoring
- 4 cups rice krispies

Blend butter and sugar and egg and beat well. Stir in peanuts, almond flavoring and rice krispies, mix well. Shape mixture in rounded bowl of tablespoon and place on lightly greased baking sheets. Bake in moderate oven (350 degrees) about 12 minutes. Makes about 6 dozen cookies. NOTE: Nutaroon mixture is somewhat dry in appearance before baking. Do not add additional liquid.

Town Fair At Lancaster

A festive atmosphere will prevail here on October 27 and 28 when Lancaster opens its doors to visitors attending the annual Lancaster Town Fair.

The First Presbyterian Church, the Temple Beth El, St. James Episcopal Church, and the YWCA are cooperating for the third time in a salute to the history and culture of the area. The festival will be open both days from 10 a.m. to 9 p.m.

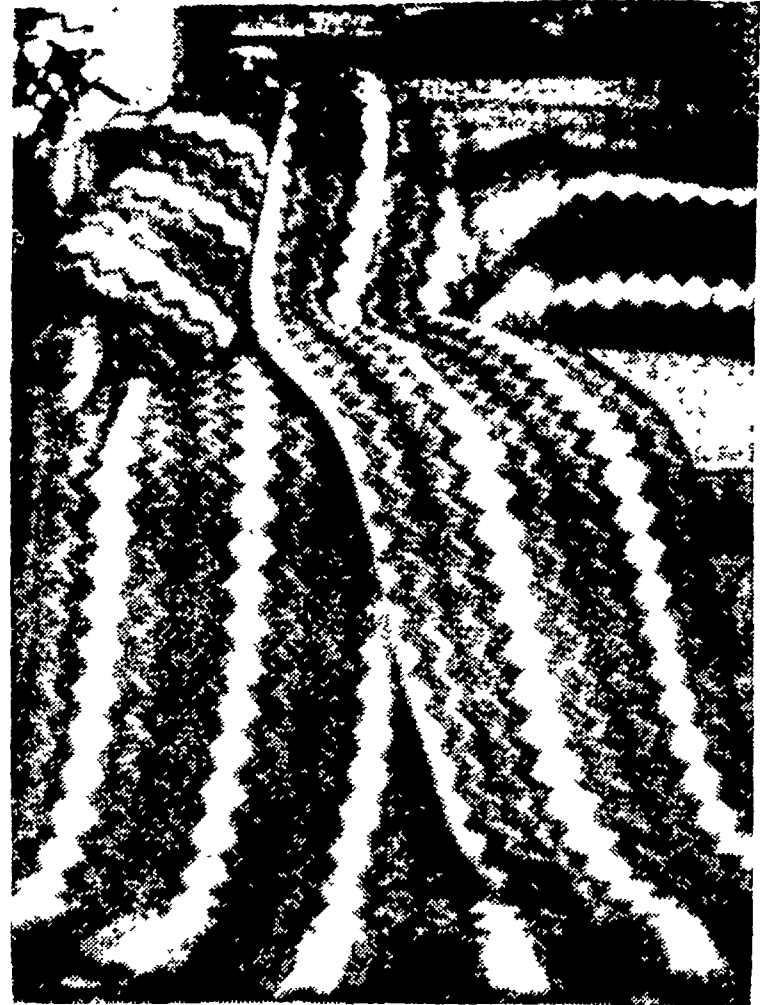
In addition to an extensive, everything-for-sale Antiques Show, antique dealers will display unusual items from their own private collections.

Other private collections to be shown include antique dolls,

porcelain, buttons, fans, silver nut graters, valentines, and miniature scale furniture. A juried needlework show will be on display along with other fine needlework exhibits.

The Lancaster County Art Association exhibit, and a collection of handiwork done by four women who contributed much to the artistry and heritage of the area will be of wide interest. Israeli Art from the Murray S. Greenfield Gallery in New York City will be sold. "Tiny Treasures" will include brass, silver, and crystal as well as some furniture, to be sold as "antiques of tomorrow".

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Shades of a beautiful sunset are reflected in this afghan and pillow set: wine, rose, pink and bittersweet, too. It is worked in afghan stitch strips, bordered on each side with treble crochet in a flame-like pattern. Six strips are joined to make the complete afghan, measuring 45 x 66 inches. The pillow cover, backed in felt, fits a 14 x 18 inch form. Both pieces are generously fringed. Free instructions are available by sending a self-addressed, stamped envelope to this newspaper along with your request for Leaflet B-593.

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