

FOR THE
FARM
WIFE
AND
FAMILY

Holiday Goodies

by Mrs. Richard C. Spence

Looking for some special treats for your holiday guests? If you have some tasty snacks and the ingredients for a hearty punch on hand you are all ready for the relatives and friends who drop in over the holiday season.

Cereal snacks seem to be a favorite with everyone. There are many combinations to choose from—then coat them with a zesty sauce and bake for a few minutes in a moderate oven. These snacks keep well in an air-tight container for many days.

CRUNCH SNACK

- 3 cups sugar coated puffed corn cereal
- 1/2 cup pecan halves
- 1/4 cup regular margarine or butter, melted
- 1 teaspoon sesame seeds
- 1/4 teaspoon onion powder
- 1/8 teaspoon garlic powder
- 1/4 teaspoon oregano
- 1/8 teaspoon dill weed
- 1 teaspoon Worcestershire sauce

Measure cereal into large mixing bowl, add pecans. Set aside. Combine remaining ingredients. Pour mixture over cereal and pecans, stirring until well coated. Spread evenly in shallow baking pan. Bake in moderate oven (350 degrees) about 10 minutes stirring occasionally or until crisp; cool. Store in tightly covered container and serve as snack. Makes about 3 1/2 cups.

SNACK MIX

- 4 cups Life cereal
- 1 cup dry roasted peanuts
- 1/4 cup butter or margarine
- 2 tablespoons creamy peanut butter
- 1/2 teaspoon cinnamon

Place cereal and peanuts in large bowl. Melt butter over low heat. Add peanut butter and cinnamon, stir until blended. Slowly pour over cereal mixture, stirring until evenly coated. Place in 15 x 10-inch baking pan. Heat in preheated moderate oven (350 degrees) 10 to 12 minutes, stirring occasionally. Cool. Makes 5 cups.

JOLLY SNACK MIX

- 4 cups puffed rice
- 4 cups puffed wheat
- 4 cups thin pretzel sticks
- 1/4 cup butter or margarine, melted
- 1 package (1 1/4 ounces) onion soup mix

Place cereals and pretzels in shallow baking pan. Combine butter and onion soup mix. Pour over cereal mixture, toss until evenly coated. Heat in preheated very slow oven (250 degrees) about 40 minutes stirring occasionally. Makes about 3 quarts.

Served in your favorite holiday candy dish or wrapped as a gift, candied citrus peel adds that special homemade touch to holiday entertaining or gift giving.

HOLIDAY CANDIED CITRUS PEEL

- 3 cups citrus peel, cut into strips from:

- 4 to 5 medium oranges, OR
- 6 medium lemons, OR
- 2 medium grapefruit, OR
- 8 to 9 large tangerines

- 12 cups cold water
- 2 1/2 cups sugar
- 1/2 cup honey
- 1 1/4 cups boiling water

To prepare peel, wash fruit, score peel into quarters. Remove sections of peel with fingers, cut into uniform strips about 3/8 inch wide. Boil peel with 6 cups cold water, uncovered, for 10 minutes; drain and rinse. Repeat process with 6 cups fresh water. (Note, if you are preparing tangerine peel, omit second boiling.)

In large saucepan combine 1 1/2 cups sugar, honey and boiling water, bring to a boil and boil 1 minute. Add cooked, drained peel and briskly simmer until almost all of syrup has been absorbed, about 30 to 40 minutes. Stir frequently to avoid sticking. Transfer peel to

collander; drain well, about 10 minutes. In large bowl, toss drained peel with remaining 1 cup sugar to coat well. Spread out on waxed paper to dry. Store in tightly covered container. Makes 1 pound.

BUTTERSCOTCH BOULDERS

- 6 cups Quake cereal
- 1/2 cup chopped nutmeats
- 20 caramels
- 1 cup (6 ounces) butterscotch pieces
- 2 tablespoons water
- 1 teaspoon vanilla
- Dash salt

Place cereal and nutmeats in large greased bowl. Melt caramels, butterscotch pieces and water in top of double boiler over boiling water; stirring occasionally until smooth. Stir in vanilla and salt. Pour over cereal and nutmeats, stirring until evenly coated. With greased hands, shape to form 1 1/2 inch balls. Chill. Makes 3 dozen.

CHOCOLATE NUGGETS

- 6 cups puffed wheat
- 3/4 cup light corn syrup
- 1 1/2 cups semi-sweet chocolate pieces
- 1 teaspoon Vanilla

Heat cereal in shallow pan in preheated moderate oven (350 degrees) about 10 minutes. Pour into large greased bowl. Bring syrup to boil, quickly add chocolate pieces and vanilla, stirring until chocolate melts. Pour over cereal, stirring until evenly coated. With greased hands, shape to form 2-inch balls, roll in chopped nutmeats. Place on waxed paper until set. Makes 1 1/2 dozen.

(Continued on Page 22)



Make your Christmas tree a lovely memory of holidays past and present. Every year add several new ornaments to your collection of treasures. Here are two bright yarn baubles to crochet for 1970. One is a pyramid shape; the other is a pinwheel. Made of worsted yarn, they are soft and safe for families with young children and pets. Free instructions are available by sending a self-addressed, stamped envelope to this newspaper along with your request for leaflet PC 5387, A-B.

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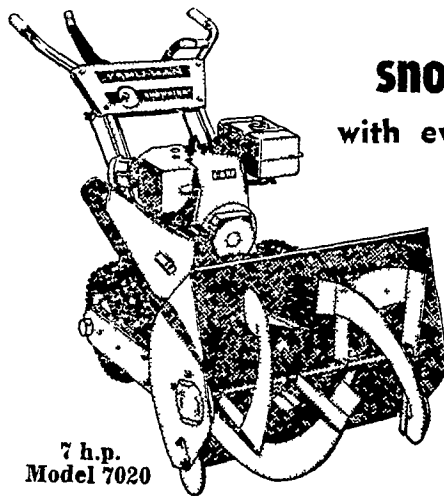
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