



FOR THE  
FARM  
WIFE  
AND  
FAMILY

by Mrs. Richard C. Spence

Christmas may be over but there's still New Year's Eve to think about. If you like to herald the arrival of the new year with your family and friends it is a good time to set out some new foods and beverages on your buffet table.

Hot citrus punches are always a favorite on a cold, crisp night.

**HOT MULLED CRANBERRY CITRUS PUNCH**

- 2 cups water
- 2 sticks cinnamon
- 1 teaspoon whole cloves
- 1/2 cup sugar
- 1 quart cranberry juice cocktail
- 1 cup orange juice
- 1/2 cup lemon juice

**Lemon slices**

Combine water, spices and sugar in large saucepan, boil, uncovered, for 5 minutes. Add remaining ingredients except lemon slices, heat until warm, but do not boil. Strain. Serve in mugs with fresh lemon slices. Makes about 1 3/4 quarts.

**HOT CITRUS TODDY**

- 1 cup granulated sugar
- 1 cup firmly packed brown sugar
- 1 stick cinnamon
- 12 whole cloves
- 1 quart apple cider
- 2 cups lemon juice
- 2 cups orange juice

**Lemon slices**

In large saucepan, combine sugars, spices and cider; bring to a boil stirring until sugar is dissolved. Simmer 5 minutes. Add lemon and orange juice, heat until warm, but do not boil. Strain. Serve in mugs with lemon slices. Makes about 2 quarts.

You'll want to include these tender, well-seasoned miniature meat balls in your holiday party menu.

**ELFIN MEAT BALLS**

- 2 pounds ground beef
- 1/2 cup rolled oats, quick or old-fashioned
- 1/3 cup chopped onion
- 1/4 cup catsup
- 2 tablespoons parsley flakes
- 1 teaspoon salt
- 1/2 teaspoon thyme
- 1/4 teaspoon garlic salt
- 1/4 teaspoon pepper
- 1 egg
- 3 tablespoons shortening
- 1 can (15 ounces) tomato sauce
- 1 tablespoon soy sauce
- 1 tablespoon prepared mustard
- 1 teaspoon prepared horseradish

Thoroughly combine meat, oats, onion, catsup, parsley, salt, thyme, garlic salt, pepper and egg. Shape mixture to form small bite sized meat balls. Brown in hot shortening, drain. Combine horseradish, mustard, soy sauce and tomato sauce. Pour over drained meat balls. Cover and simmer 30 minutes. Serve meat balls and sauce in chafing dish. Makes about 3 1/2 dozen miniature meat balls.

If you're fond of eggnog, enjoy it to the fullest during the holiday season while it's so

readily available. Take a fling with an eggnog dessert or two, for instance, this handsome, easy Eggnog Chocolate Chiffon Pie.

**EGGNOG CHOCOLATE CHIFFON PIE**

- 1 1/3 cups graham cracker crumbs
- 2 tablespoons sugar
- 1/4 cup (1/2 stick) butter, melted
- 1/4 cup cold water
- 2 tablespoons unflavored gelatin
- 2 1/2 cups dairy eggnog
- 1/2 teaspoon rum extract
- 1 cup whipping cream
- 1/4 cup chopped maraschino cherries
- 1 square (1 ounce) semi-sweet chocolate, coarsely grated

In a small bowl mix together crumbs and sugar, stir in butter. Press mixture firmly and evenly against bottom and sides of a 9-inch pie plate, building up slightly around rim. Bake in preheated 350 degree oven 5 minutes. Cool on wire rack. Meanwhile sprinkle gelatin on water to soften. In a 2-quart saucepan heat 1 cup eggnog over low heat to simmering point, add gelatin and stir to dissolve. Remove from heat; add remaining 1 1/2 cups eggnog

and rum extract. Chill until partially set. Whip cream until stiff, fold into eggnog mixture. Fold in cherries and chocolate. Chill until mixture mounds. Turn into crust, chill. Serve garnished with sweetened whipped cream.

This Marvelous Chocolate Cake and plenty of freshly brewed coffee make a perfect combination to serve to your guests.

**MARVELOUS CHOCOLATE CAKE**

- 1/4 cup cornflake crumbs
- 2 1/2 cups sifted cake flour
- 3 teaspoons baking soda
- 3/4 teaspoon salt
- 1/3 cup cocoa
- 1 1/2 cups sugar
- 1 1/2 cups mayonnaise
- 1 1/2 cups boiling water
- 1 1/2 cups vanilla flavoring

Sift together flour, soda, salt and cocoa. Set aside. Measure sugar and mayonnaise into mixing bowl, beat until creamy. Add sifted dry ingredients and cornflake crumbs, mix thoroughly. Add boiling water and vanilla, mix until batter is smooth. Pour into well-greased 13x9x2-inch baking pan. Bake in moderate oven (350 degrees) about 35 minutes or until wooden pick inserted near center comes out clean. When cool, frost with Fluffy White Icing. Cut into serving pieces.

**FLUFFY WHITE ICING**

- 2 tablespoons regular all-purpose flour
- 3/4 cup milk
- 3/4 cup regular margarine or butter, softened
- 3/4 cup sugar
- 1 teaspoon vanilla flavoring

Combine flour and small amount of the milk in saucepan mix until smooth. Add remaining milk slowly, stirring until smooth. Cook over medium heat until bubbly and thickened, stirring constantly. Cool completely. Beat margarine and sugar until light and fluffy. Add cooled milk mixture and vanilla, beat until smooth and fluffy. Spread on cooled cake.

Tweed up a turtleneck for the "Ford" in your fall sweater collection. This tweedy pullover is a classy classic to wear with rough-and-ready sportswear. It is knitted in the stockinette stitch with ribbed trim. You make your own tweed by mixing two strands of fingering yarn, each a different color. Free instructions for misses' 8 - 16 are available by sending a self-addressed, stamped envelope to this newspaper along with your request for Leaflet PK 4441.



**FUDGE BOUNTY**

- 4 cups firmly-packed brown sugar
- 2 cups granulated sugar
- 2 cups evaporated milk
- 1 cup butter or margarine
- 2 jars (about 7 ounces each) marshmallow cream
- 2 large or 4 small packages semi-sweet chocolate morsels
- 2 cups chopped nuts
- 2 teaspoons vanilla

Combine in large saucepan (about 5 quarts) the brown sugar, granulated sugar, milk

and margarine. Bring to a full rolling boil over moderate heat, stirring frequently. Boil for 15 minutes over constant moderate heat stirring occasionally. Remove from heat. Add the marshmallow cream and chocolate morsels. Stir till chocolate is melted and mixture is smooth. Blend in nuts and vanilla. Divide mixture in half and pour each half into 2 greased 9" square pans. Chill till firm (about 3 hours). Makes about 5 pounds.

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