When fishing from a boat, cast from a sitting position as close as possible to the center of the boat, suggests Cooperative Extension Service Farm and Home Safety Committee of The Pennsylvania State University.


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## At Home On The Range

How is your sweet tooth today? $\quad 2$ teaspoons soda For most of us, it doesn't take esserts. Perhaps some of these recipes will tempt you to turn on he oven and stir up something new.
Maybe you have a recipe omeone else would be interested in having for her collection Won't you send a recipe, or ecipes, to: Recipes, Lancaste Farming, Box 266, Lititz, Pa 7543. A colorful potholder will be sent your way as a "Thank You"

## Chocolate Shoofly

Cream together: cups brown suga 1 cup lard or cooking oil 2 eggs
4 tablespoons cocoa Then add:
cups molasses
2 cups hot water 2 teaspoons soda 2 teaspoons vanilla 1/4 teaspoon salt
$1 / 2$ teaspoon cinnamon
$41 / 2$ or 5 cups flour Chocolate Pudding 2 cups sugar
2 cubs sugar
2 tablespoons flour
3 tablespoons cocoa
Butter size of a walnu
2 cups water
2 eggs
Pour pudding on bottom of pie crust, then pour the shoofly on top of that. Bake at 350 degrees you wish.
you wish. M. Fisher

MD1, Ronks

## XXXX

Jiffy Chocolate Cake
3 cups sifted flour
6 tablespoons cocoa
2 cups sugar
/2 cup shortening 2 tablespoons vinegar 2 cups cold water 2 teaspoons vanilla
Put together in order given. Stir well. Bake in 350 degree oven 30 minutes in $9 \times 9$ pan.
This can be mixed right in baking pan, if you like. No greasing pan necessary.

> Alta S. Zimmerman

Rt. 2
East Earl

## $\mathbf{X X X X}$

 White Cage$21 / 4$ cups flour
$11 / 2$ cup sugar
$1 / 4$ teaspoon salt
$31 / 2$ teaspoons baking powder Sift into bowl. Add:
1 teaspoon vanilla
2-3 cup milk
Beat two minutes.
1-3 cup milk
$1 / 2$ cup egg whites
Beat 2 minutes.
Bake in layers at 350 degrees for 30 minutes.

Mrs. Ammon Weaver New Holland Peanut Butter Cookies 1 cup shortening
1 cup granulated sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
1 cup peanut butter (smooth or crunchy
2 cups flour
$1 / 2$ teaspoon salt
5 dozen peanuts (about
Cream shortening, sugar, eggs and vanilla. Stir in peanut butter Sift dry ingredients, stir into Sift dry ingredients, stir into
creamed mixture. Shape one creamed mixture. Shape one slim S-shape and place on ungreased cookie sheet. Insert peanut in end of dough.

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Press dough with back of loured fork to make criss-cross. Bake in 350 degree oven about 10 minutes. Makes about 5 dozen cookies.

Mrs. Ira Davis
Quarryville
XXXX Peanut Blossoms

## $13 / 4$ cups flour

1 teaspoon soda
$1 / 2$ teaspoon salt
$1 / 2$ cup sugar
$1 / 2$ cup firmly packed brown sugar
$1 / 2$ cup shortening
$1 / 2$ cup peanut butter
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
Milk chocolate candy kisses
Combine all ingredients except
candy in large mixer bowl. Mix on lowest speed of mixer until dough forms.
Shape dough into balls, using a
rounded teaspoonful for each.
Roll in sugar. Place on ungreased
cookie sheets, bake in 375 degree
oven about 10 to 12 minutes.
Top each cookie immediately with candy kiss. Press down so cookie cracks around the edge
Yield: About 48 cookies
Irene Kurtz
Ephrata
XXXX
Marshmallow Cake
$1 / 2$ cup shortening
$11 / 2$ cups sugar
$1 / 2$ cup milk
2 cups flour
3 teaspoons
teaspoons baking powder
4 egg whites
teaspoon cream of tartar
1 teaspoon vanill

Cream the shortening, add sugar gradually. Mix and sift dry ngredients: flour, baking owder cream of tartar, and salt. Add them alternately with milk to creamed mixture.
Lastly, add stiffly beaten egg whites and the flavoring. Bake in layer cake pans in a moderate layer (350 degrees) about 30 minutes. Put layers together with marshmallow frosting and ice with French cream frosting. Frances Hoove

RD1
XXXX
Fudge Cake
$3 / 4$ cup butter or margarine
$2^{1 / 4}$ cups sugar
$11 / 2$ teaspoons vanilla
3 eggs
2 (1-ounce) squares un
chocolate, melted
3 cups sifted cake flour
$11 / 2$ teaspoons baking soda
3/4 teaspoon salt
$11 / 2$ cups ice water
Cream butter, sugar and vanilla with mixer. Add eggs,

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