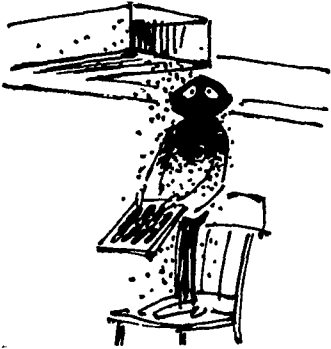


At Home On The Range

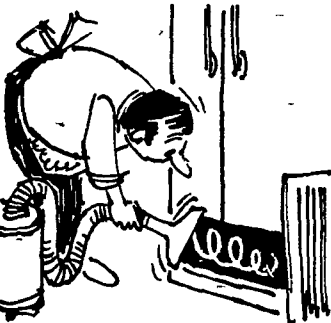
This season, many women are adding a personal touch to Christmas by giving home-crafted gifts. Home-baked gifts will also surely be appreciated by friends and relatives. Below you will find many types of cakes and

TRY THESE ★ WATT ★ SAVINGS ★ ★ ★ CLEANING TIPS

There are many ways to save energy (and money, too) when you think about it. In these days when getting "Maximum mileage" from our energy resources is so important, everyone should do whatever they can. Here are a few savings ideas. Remember, "top efficiency" is the key to conservation.



★ Clean heating registers, base-board units or radiators. Even a thin layer of dust can impair heat radiating ability . . . a simple vacuum cleaning can eliminate the problem. Clean or replace furnace filters frequently, too, during the heating season.



★ Vacuum clean refrigerator coils making sure compressor motor is dirt- and dust-free. Some coils are exposed on the back of the units — access to others is through a removable panel on the front at floor level. Clean at least once each year.



★ Clean lighting fixtures — Dirty lamps and fixtures can reduce light output as much as 50%. Once globes, etc. are clean, try using a lower wattage bulb, particularly in fixtures which provide only general lighting.

Look for additional savings tips regularly brought to you by your electric company.

PP&L

candies that would be fine family gifts.

While in the kitchen, you can help out the energy situation by baking more than you need, and freezing for use in future meals and occasions.

One of our readers is looking for mince pie recipes. Mail these or other holiday recipes you may have to "Recipes" Lancaster Farming, P.O. Box 266, Lititz, Penna. 17543. We will send a pot holder in return as our way of saying "Thanks".

Crazy Crunch
2 quarts popped corn
1½ cups pecans
2-3 cups almonds
½ cup crystal clear syrup
1 1-3 cup margarine
1 teaspoon vanilla

Mix popped corn and nuts on a cookie sheet. Combine sugar, margarine and syrup in 1½ quart saucepan. Bring to a boil over medium heat, stirring constantly. Continue boiling 10 to 15 minutes or until mixture turns a light caramel color. Remove from heat. Stir in vanilla.

Pour over popped corn and nuts. Mix well to coat. Spread out to dry. Break apart and store in tightly covered container. Makes two pounds.

"I use this recipe for popcorn

balls."

Lizzie Horst
Oxford RD1

xxx
Snow Ball Cake
1 large angel food cake, break into small pieces, set aside
2 envelopes unflavored gelatine dissolved in 4 tablespoons cold water
1 cup boiling water (add to above)
1 cup pineapple juice
1 cup crushed pineapple (drained)
1 cup sugar
½ teaspoon salt
Juice of one lemon

Mix all ingredients except cake together. Place in refrigerator to cool. When this begins to jell, add two small boxes of whipped topping, whipped according to directions on box.

Use a large baking dish or pan and line with waxed paper. Place a layer of cake pieces and gelatine alternately until all is used. Keep in refrigerator until ready to serve.

Katie Shirk
Ephrata RD2

xxx
Choice Caramels
2 cups granulated sugar
1¾ cups molasses
1 cup butter (½ pound)

To All Self Employed Including Mr. Farmer

You probably can save \$\$\$Dollars\$\$\$ on your **INCOME TAX** by investing in a mutual fund or a guaranteed plan.

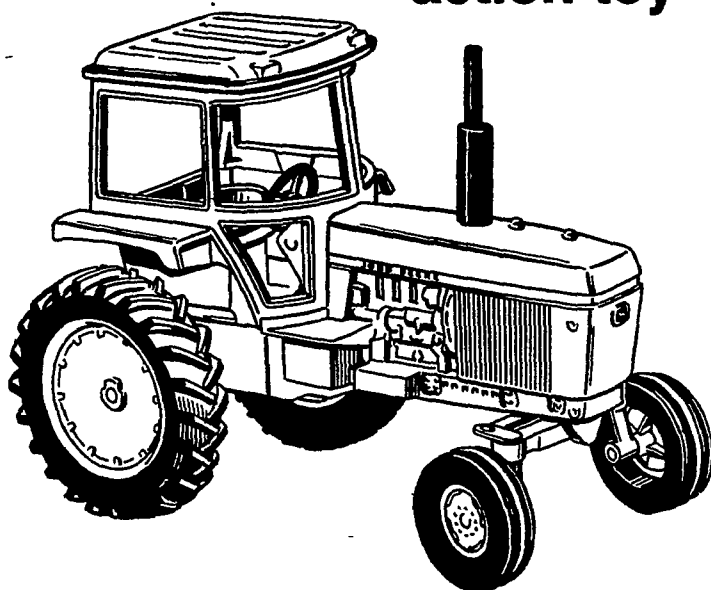
(We have both).

We are qualified to advise if you qualify.
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REMEMBER after Dec. 31 it will be too late to save on 1973 taxes.

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2 cups cream
Put sugar, molasses and butter in sauce pan with one-fourth of the cream. When boiling, add the rest of the cream, just fast enough to keep boiling. Boil to 240 degrees. Pour into oblong cake pan. When cool, cut into small squares, and wrap individually.

Mrs. Wilmer Stoltzfoos
Leola, RD1

xxx
Fudge Meltaways
½ cup butter
1 square unsweetened chocolate (1 ounce)

¼ cup sugar
1 egg
2 cups graham cracker crumbs
1 cup coconut
½ cup chopped nuts
1 teaspoon vanilla

Filling
¼ cup butter
1 teaspoon milk or cream
2 cups sifted 10X sugar
1 teaspoon vanilla
1½ ounces melted unsweetened chocolate

Melt ½ cup butter and one square chocolate in saucepan. Blend sugar, egg, graham cracker crumbs, coconut, nuts and vanilla into butter and chocolate mixture. Mix thoroughly and press in pan. Refrigerate while making filling.

Cream butter, milk, 10X sugar and vanilla to make filling. Mix and spread over crumb mixture. Chill in refrigerator. Pour 1½ ounces melted chocolate over chilled mixture.

xxx
Walnut Kisses
1 pound walnuts, finely chopped
2 cups sugar
5 tablespoons flour
6 egg whites
1 teaspoon vanilla

Beat egg whites until stiff but not dry. Gradually add sugar and continue to beat until well blended.

Sift flour lightly over beaten whites and fold in with wire whisk. Add vanilla and nuts and blend into mixture.

Drop by teaspoonful onto greased baking sheets about two inches apart. Remove from pan at once. Makes six dozen small cookies.

Anna Hoover
Denver RD1

xxx
Sugar Coated Nuts
Put 2½ cups nuts (I use pecan halves) in shallow pan. Heat in 350 degree oven for 15 minutes (stir).

Cook:
1 cup sugar
½ cup water
1 teaspoon cinnamon
1 teaspoon salt
Vanilla

Cook to soft ball stage without stirring. Pour over cooled nuts. Stir gently until nuts are well coated and mixture becomes creamy. Turn out on greased platter or waxed paper. Separate nuts as they cool. Serve as candy.

Mrs. Lester Hursh
RD1
Mount Joy

xxx
Fat Balls
or
Snow Balls
1 cup sugar
1 cup thick milk
¼ cup sour cream
1 egg
3 cups flour
1 teaspoon cream of tartar
1 teaspoon baking soda
Mix and drop in deep fat with
(Continued On Page 26)

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