

Antique Dolls Are An Investment

(Continued From Page 22)

members of the Union Presbyterian Church and both sing in the choir. She is an inactive Deacon and a member of the Women's Association. She served as president of the Missionary Association in the past. Robert is an elder.

CUSTOM BUTCHERING
 Corn fed beef.
 Also Frankfurters and Bolognas made.
 Deer Butchering.
AMOS BAWELL,
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Mrs. Weicksel plays the piano and has done a lot of vocal solo work.

Mr. and Mrs. Weicksel were former members of Colerain Grange and served in various offices. Betty Lou was formerly a member and served as president of Farm Women Societies 20 and 15. She served as a 4-H leader of a sewing and cooking club three or four years and was one of the leaders for a 4-H horse and pony club a couple of years when their sons were in it. She had to give up some of these activities when she started to work 15 years ago in a feed office at home. After that she worked two years in the office of Good's Feed Mill at New Providence and recently she worked part time at Blue Treddle in Quarryville.

Betty Lou was an only child of

the late Mr. and Mrs. Fred Whiteside. Her father had a feed business for many years. She graduated from Colerain and Quarryville High Schools. She drove her dad's small delivery feed truck during World War II. She was a telephone operator at Kirkwood Exchange right after graduation and again just before they went to the dial system. She also worked at Western Union in Oxford and on the PBX board and served as receptionist at Quaker State Metal Co., now Howmet Corporation in Lancaster.

The Weicksels have two sons. Stephen graduated from Westminster Choir College at Princeton, N. J. He teaches music near Princeton and is assistant organist at the First Presbyterian Church in Princeton. He married Charlene Debis of York, who teaches music at a grade school near Princeton. Both of them sing in the church choir and she is a soloist in the choir.

Carl graduated from Stevens Trade School where he took an automotive mechanics course. He formerly worked for Brubaker Motors in Lancaster and now works for Stoner & Wade in Quarryville. He married Barbara Hamp of Quarryville. She works in Ferguson & Hasslers store in Quarryville.

Mrs. Weicksel is a good housekeeper and likes antiques. She has quite a few and has a small collection of antique samplers.

She and her husband do their own papering and painting. They just had a Ben Franklin stove installed in their living room which makes it real cozy and helps to cut down in oil consumption. Two favorite pets who also enjoy this comfort are "Ching" and "Timmy", their Persian cats.

Mrs. Weicksel flew to London with a friend this fall and spent a week in Austria.

She helped with the lawn and garden last summer. She made pickles and froze a lot of vegetables.

The Weicksels will have the traditional turkey dinner and hope to have their family home for Christmas. She gives us some of her favorite recipes which you might like to try this holiday season. Her Emerald Salad and Norwegian Pancakes are especially nice for the people who must consider calories.

Many-Way Butter Cookies
 1 cup (2 sticks) butter
 1½ cups 10X sugar
 1 egg
 1 teaspoon vanilla
 2½ cups sifted regular all-purpose flour
 1 teaspoon baking soda
 1 teaspoon cream of tartar
 ¼ teaspoon salt

In mixing bowl, cream butter; gradually add sugar and beat until light and fluffy. Beat in egg and vanilla. Sift together flour, baking soda, cream of tartar, and salt; gradually add to creamed mixture. Shape dough according to variations as follows:

Jewel Drops: To basic dough, add 1 cup chopped mixed candied fruit or candied maraschino cherries. Drop by rounded

teaspoons onto baking sheet. Bake at 400 degrees for 8 to 10 minutes. Remove to wire rack. Yields 5 to 6 dozen.

Butter Thins: Chill dough. On lightly floured surface, form into rolls two inches in diameter. Wrap in waxed paper and chill several hours or overnight. Cut into one-eighth inch slices and place on baking sheet. Sprinkle with chopped nuts. Bake 6 to 8 minutes at 400 degrees.

Snicker-Doodles: Chill dough. Shape in balls about one inch in diameter; roll in mixture of one-quarter cup sugar and one teaspoon cinnamon. Bake 10 to 12 minutes at 400 degrees.

Rolled Butter Crispies: Chill dough. On lightly floured surface, roll dough to one-eighth inch thickness. With floured cookie cutters, cut into desired shapes. Using spatula, transfer to baking sheet. Sprinkle with colored sugar. Bake 6 to 8 minutes at 375 degrees. Decorate if desired.

Chocolate Nutties: To basic dough add one cup chopped nuts and one cup chocolate morsels. Chill. Shape into balls about three-quarter inch in diameter. Place on baking sheet. Bake 8 to 10 minutes at 400 degrees. When cool top with a dab of chocolate frosting if desired. Makes 9 to 10 dozen.

Feast Bread
 5 to 5½ cups all purpose flour
 2 packages active dry yeast
 ½ cup sugar
 1 teaspoon salt
 1 teaspoon grated lemon rind
 1 teaspoon cinnamon
 1 cup of golden raisins
 1¼ cups milk
 ½ cup butter or margarine melted
 2 eggs room temperature
 1 egg yolk

Measure unsifted flour onto piece of waxed paper. Combine 2 cups flour, the yeast (dry, just as is), sugar, salt, cinnamon and lemon rind in a large mixing bowl. STIR WELL. Add milk to hot melted butter. Gradually add to dry ingredients and beat at low speed on mixer, scraping sides of bowl occasionally, for two minutes. Add eggs, egg yolk and one cup flour. Beat at medium speed, scraping sides of bowl occasionally for two minutes, or until thick and elastic. With wooden spoon, gradually stir in just enough flour to make a soft dough that leaves side of bowl.

Turn out on slightly floured board, shape in a ball and knead 5 to 10 minutes, or until smooth and elastic. Put in greased bowl, turning to grease top. Cover with plastic wrap and put in plastic bag and let rise in warm place free from drafts, one hour or till doubled in bulk. Cover raisins with one cup hot water and let stand until plumped. Drain well.

After punching down risen dough, work the raisins into it. Then cut dough in thirds. Shape each in a smooth ball and put on greased large baking sheet in cloverleaf design. Flatten to one inch high and brush with vegetable oil. Let rise 45 minutes until doubled. Bake it over 25 to 30 minutes at 350 degrees. Remove to rack, cover with towel and cool.

Frost and decorate with almonds and candied fruit.

Frosting:
 1½ cups 10X sugar
 1 teaspoon lemon juice
 1 tablespoon hot water

Low Calorie Emerald Salad
 1 3-ounce package lime (low calorie gelatin)
 1 3-ounce package lemon (low calorie gelatin)
 2 cups hot water
 12 ounce low cal. cottage or cream cheese
 2 or 3 tablespoons lemon juice
 1 cup orange juice

When mixture begins to thicken, add 1 package whipped cream topping.

Norwegian Pancakes
 ½ pint sour cream
 ½ pint small curd cottage cheese
 4 eggs
 ¾ cup sifted all purpose flour
 1 tablespoon sugar
 ¾ teaspoon salt
 Combine cream and cheese. Add remaining ingredients and beat till well mixed. Bake on griddle.

Raisin Cake
 1 box seeded raisins
 2 cups hot water, add raisins and boil 10 to 15 minutes.
 2 cups sugar
 ½ cup butter or other shortening
 1 heaping teaspoon soda
 Pinch of Salt
 2 teaspoons nutmeg
 2 teaspoons cinnamon
 ½ teaspoon cloves
 1 teaspoon vanilla
 4 cups flour
 1 cup cold water
 Cream sugar and butter, add the rest of ingredients. Stir the raisins in last. Bake at 350 degrees for 45 minutes or till done.

Tomato Soup
 (Made from frozen tomato puree.)
 To puree: Cut tomatoes and put in food blancher (or heavy kettle), steam till soft. Put through food mill. Put in freezer boxes when cool.

Tomato Soup:
 Melt butter in saucepan and brown onion in it till clear. Add tomato sauce (frozen or thawed) and melt till it is juice. Add half as much milk as tomato, but be sure to put in tip of teaspoon of baking soda first. Add salt, pepper and parsley. Add sugar to taste. This can either be served this way, or thickened with a little flour.

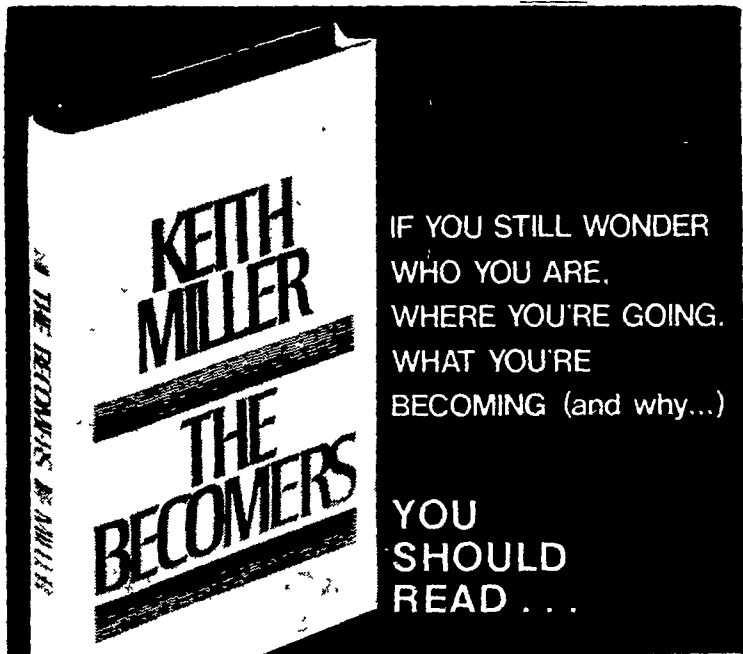
This same tomato puree makes delicious tomato juice. Just thaw, add about one-half as much water as there is juice, add salt and a little sugar, if desired, and celery seed.

Birds' Nest Pudding
 1 cup sugar
 2 eggs
 2 tablespoons water
 1 cup flour
 1 teaspoon baking powder
 Line a baking dish with sliced apples. Pour one-half cup water over them, then the batter. Bake at 350 degrees till golden brown and crusty on top. Can be served with milk or ice cream. Eat warm or cold.

Pineapple Cake
 ½ cup shortening
 1½ cups sugar
 ¾ teaspoon vanilla
 Pinch salt
 1 cup crushed pineapple, juice and all

2½ cups sifted flour
 3 teaspoons baking powder
 ¾ cup water
 3 egg whites
 Cream shortening, slowly beat in sugar till very light. Beat in salt, vanilla, and stir in pineapple. Add half the flour, sifted with baking powder. Add remaining flour alternately with water. Fold in stiffly beaten egg whites. Put in two round pans and bake at 375 degrees for 20 to 25 minutes. Frost with any good white frosting.

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