Recipe Exchange...



Cookie recipes abound this week for those quick after school snacks or evening reats. Some are old family avorites, others new and nnovative. And they're all contributed by faithful readers of "Home on the Range."

A Reinholds reader has asked for raspberry recipes pies, desserts, etc. Can anyone oblige?

If you have a favorite -ecipe you'd like to share, won't you send it to us at 'Recipes'', Lancaster Farming, P.O. Box 266, Lititz, Pa. 17543.

We'll send you a free



potholder as our way of saying "Thanks." Soft Sugar Cookies

- Stir together: 2 pounds brown sugar
- 1 pound lard
- 8 beaten eggs
- Add:

1 can evaporated milk plus enough whole milk to equal 2 cups

- Sift together:
- 8 cups flour
- 4 teaspoons baking soda
- 2 teaspoons baking powder
- 1 tablespoon vanilla

1 teaspoon nutmeg(optional) Drop by spoonsful onto greased cookie sheet.





for 12 minutes, or until brown.

This is a very large dough and can be stored in refrigerator for two weeks, allowing you to bake a panful whenever you want fresh, soft cookies. When cool 1 cup shortening sprinkle with confectioners 1 cup baking molasses sugar. This will prevent them from sticking together 1 teaspoon soda in cookie container. Mrs. Amos L. Beiler

Quarryville XXX Raisin Peek-A-Boo Drops

RD3

- ^{1/2} cup shortening ¹/₂ cup butter
- 2 cups brown sugar
- 3 eggs, beaten
- 3 cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon vanilla
- Cream shortening and sugar until fluffy. Beat in eggs. Sift flour, soda and salt, add to creamed mixture with vanilla.

Drop dough in small mounds on ungreased cookie sheet. Press small amount of filling in center. Top with small amount of dough. Bake at 350 degrees 10 to 15 minutes.

Filling

Measure 1¹/₂ cups raisins, 1/2 cup sugar, 1 tablespoon cornstarch and ½ cup water into saucepan. Cook until thick. Remove from heat. Add 1 tablespoon soft butter and lemon juice. Cool. Faye A. Horst

RD1 Ephrata XXX

Brown Sugar Cookies 1 cup shortening 2 cups brown sugar 2 eggs ¹/₂ cup buttermilk

MILD NERVE DEAFNESS

Model of New Miniature Hearing Aid Given Away Free 3¹₂ cups flour 1 teaspoon soda ¹₂ teaspoon salt

1 teaspoon vanilla Cream shortening and sugar. Add eggs, and beat. Add vanilla, sift flour and salt and mix soda with buttermilk. Mix well. Bake at 375 degrees until done.

Mrs. Mahlon M. Sauder Leola

XXX **Ginger Snaps**

- ¹₂ cup brown sugar Ginger to taste

Flour to roll Mrs. Wm. Graybill

New Providence



Cross-Stitch Spice Cookies Makes 4 dozen

1 cup shortening, soft ¹₂ cup firmly packed brown sugar

- ¹₂ cup granulated sugar
- 1 egg ¹₂ teaspoon vanilla
- 2 cups sifted all-purpose Flour to make soft dough
- flour ¹₂ teaspoon soda
- ¹₂ teaspoon salt
- ¹₂ teaspoon cinnamon
- teaspoon 1/4 1 cup quick or old-fashioned

oats, uncooked Heat oven to 375 degrees. Beat together shortening and sugars. Add egg and vanilla; beat well. Sift 112 teaspoons baking soda together flour, soda, salt, 2 teaspoons cream of tartar cinnamon and nutmeg.

Gradually add to creamed mixture, beating well. Stir in 21/2 cups brown sugar oats. Shape dough to form oneinch balls. Place on 3 eggs, beaten ungreased cookie sheets. With tines of fork, press to cream of tartar and salt. make criss-crosses on each.

(If dough sticks to fork, sugar gradually. Add occasionally dip fork in flour.) Bake in preheated oven 10 to 12 minutes.

Elaine Martin Age 12 Roll level tablespoons of dough into balls size of small walnut.

Place on greased baking sheet. Press lightly with tines of fork, making crisscross pattern. Bake at 360 degrees for 10 minutes. Makes 8 dozen.

Verna W. Zimmerman RD1 East Earl

'XXX

- Crinkles
- 2¹4 cups flour 1 teaspoon salt
- teaspoons baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves 1 teaspoon ginger
- 3/4 cup brown sugar, packed 1 egg, beaten
- ³/₄ cup shortening

Mrs. Mahlon S. Martin

XXX

Crunchy Fudge Sandwiches

1 cup butterscotch morsels

New Holland RD1

- 1/4 cup molasses. 1 talbespoon vanilla
- Sift flour, salt, soda,

nutmeg

RD4

Lititz

XXX

Raisin Oatmeal Cookies

teaspoon cinnamon or

1 cup sugar

1

2 eggs

2 cups sifted flour

teaspoon

1 cup seedless raisins

2 cups quickcooking oats

34 cup oil or melted shor-

1 teaspoon salt

1 teaspoon soda

allspice

tening

1 teaspoon vanilla

¹₂ cup milk

Sift sugar, flour, salt, soda, cinnamon, cloves and cinnamon and nutmeg into ginger. Mix sugar, shorbowl. Add oats and raisins. tening and egg until fluffy. Beat eggs. Add shortening, Mix molasses, then flavor. milk and vanilla. Add to dry Sprinkle cookies with two or ingredients and beat well. three drops of water and Drop by teaspoonsful onto sugar. Cool one hour. greased baking sheet. Bake in moderate oven (350) about 15 minutes. Makes about 3 dozen.

Elaine Martin RD4 Lititz Age 12 XXX

Prize Winning Cookies 4 cups brown sugar

2 cups shortening

2 cups sweet milk 4 eggs, well beaten

4 teaspoons soda

10 teaspoons baking powder 2 teaspoons salt 2 teaspoons vanilla

Drop by spoonfull. Bake at 375 degrees for 10 Very soft minutes. cookie.

Verna Shirk RD2 Ephrata

XXX **Crisscross Cookies** 4 cups sifted flour

¹₂ teaspoon salt 1 1-3 cup shortening 1¹₂ teaspoons vanilla

1 teaspoon lemon extract Sift together flour, soda, Cream shortening; add vanilla, lemon and eggs. Beat until light and fluffy. Add flour; mix until smooth. Chill several hours.

¹/₂ cup peanut butter 4 cups rice krispies

tablespoon water 1 cup chocolate morsels

1/2 cup sifted confectioners sugar

2 tablespoons soft butter or margarine

1. Melt butterscotch morsels with peanut butter in heavy saucepan over very low heat, stirring constantly until well blended. Remove from heat.

2. Add rice krispies. stirring until well coated with butterscotch mixture. Divide into two portions. Chill.

3. Combine chocolate morsels, sugar, butter and water. Stir over hot water until chocolate melts and mixture is well blended. Spread over one-half of the chilled cereal mixture. Spread remaining cereal mixture evenly over top. Press in gently. Chill.

Remove from refrigerator for about 10 minutes before cutting into squares.

Sandra A. Horst Ephrata RD1

Big Dutchman. Controlled POULTRY CAGE ystems

nutmeg

your lawn LOOKS are everything

A true lawn and garden tractor , . . front, cen-ter and rear PTO power

- electric starting.
- · safety interlocks.,
- standardized controls.
- high flotation tires.



[Not An Actual Hearing Aid]

Washington, D. C. - A most special offer, of unique interest to those who hear but do not understand words. has just been announced. A true life, non-operating model, actual size replica of the smallest Dahlberg Hearing Aid ever made, will be given away absolutely free to anyone answering this advertisement. To determine just how comfortable it is, wear it in the privacy of your own home without cost or obligation of any kind.

"It's Yours Free To Keep."

The size of this instrument is only one of its many features. It weighs less than a third of an ounce and it is all at "ear level," in one unit. No wires lead from the body to the head. Here is truly hope for the Hard of Hearing. These models are free while the limited supply lasts. We suggest that you write for yours now. R. X. Hearing Aid Service - P. O. Box 186, Pottsville, Pa.

DESTROILET TOILET, WITHOUT PLUMBING **USES PROPANE NO CHEMICALS and NOTHING TO EMPTY**





Big Dutchman cage systems are the "standard" by which all others are measured. So why not start your cage shopping with the No. 1 company in the field.

We can provide "all" the components that make up a complete cage system and therefore are able to guarantee reliability, control, cost savings and one-source service.

Contact us for personalized information and service concerning these systems.

