Recipe Exchange. . .

## Home on the Range <br> versatile, holiday treat

This week we are featuring a recipe that utilizes a sugar substitute and one that is for a low-calorie dessert. We thave those readers who haveording to our in recipes

Raising our requests. Big Fruit
Bais Fruit
Raisins are the little big Oruit for this holiday season. Orficials of the U.S. (USDA) estimate that this year's crop of that this Seardess crop of Thompson California will be large Most raisins are sundried After drying they are packed and shipped under a
federal marketing order.
Under the order, all Under the order, all California raisins must meet minimum quality requirements. This prevents molay or insect-infested fruit from reaching the grocer counter. Imported raisins, y law, must meet com parable
requirements. California raisin marketing order is ad Administrative Committe Ahich recommend to the Secretary of Agriculture egulations to apply under the order.
Raisins are a timely, yet
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## CORXIS Canle goons

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They can be used to garnish salads, for stuffing poultry, or to decorate almost any holiday dish.
When friends stop by, invite them in out of the cold and serve a snack of warm ffe the chill their bones.
Combine 11 or 12 ounces of mixed dried fruits, $1 / 2$ cup raisins, 4 cups water, 2 cups orange juice, 1 tablespoon quick-cooking tapioca, $1 / 4$ sugar, a cinnamon stick cup 6 whole cloves in saucepan. Simmer cover until fruits are tender (about 30 to 40 minutes) Remout cinnamon and cloves and serve piping hot or chilled Either way is a taste-delight Either way is a taste-delight.
Sugariess Cornbread Beat 2 eggs
Add 2 cups thick milk or buttermilk. Then add 1 rounded teaspoon yeast which has risen in $1 / 2$ cup of lukewarm water.
Add:
$11 / 2$ teaspoons salt $11 / 2$ cups unbleached flour $11 / 2$ cups corn mea
$1 / 2$ cup oatmeal
$1 / 2$ cup rye flour
$1 / 2$ cup whole wheat flour
Different kinds of flour can be used. Mix together and
put in two greased pie plates or bread pans. Let rise 1 35 minutes or 375 degrees for Sorve mut or unill Serve ho with milk and other fruit.

Mattie Lapp

## XxX Butterscotch

Paradise

## Butterscotch Macaroon

 TopperWhites of 2 eggs tablespoon water cup sugar
teaspoons vanilla 4 cups flaked coconut 2 ounces of butterscotch bits Second Part:
cup butter or soft margarine $1 / 2$ cup brown sugar $1 / 2$ teaspoon salt cups sitted flou teaspoon sod
Beat egg whit
Beat egg whites with water Slowly soft mounds form of vanilla. Stir into half of vanilla. Stir into the Cream butter, add brown ugar and egg yolks. Cream well and add rest of vanilla well and add rest of vanilla Add flour and soda. Form in rolls and chill then cut and top with meringue and butterscotch bits. Bake and butterscotch bits. Bake 375 degrees for 10-1 minutes.

Rachel Stoltzfus
Soft Butte
$11 / 2$ cups buttermilk
1 cup lard
2 eggs
1 tablespoon soda dissolved in a little boiling wate $1 / 4$ teaspoon salt
1 tablespoon vanilla
5 cups or more of sifted flour 2 tablespoons baking powder Drop by tablespoonsful and bake at 400 degrees. If kept in a tight container they will stay soft.

Miriam Fox Ephrata

Apple Salad
Cook
1 cup water
1 teaspoon vinegar
$1 / 4$ teaspoon salt
1 cup sugar
1 heaping tablespoon cornstarch
1 teaspoon vanilla
When cool add:
$1 / 4$ cup cream
Stir and add, apples raisins and nuts. Makes good Christmas salad

Mrs. Reuben Martin Myerstown
xxx
hocolate Apple Daters
envelope plain 2 cups skimmed milk divided 2 eggs separated
$1 / 2$ teaspoon salt
8 non-caloric sweetening tablets or sweetner equal to 8 teaspoons
1 teaspoon vanilla
Stir gelatine into $1 / 2$ cup milk to soften. Beat egg yolks remaining milk and salt together in top of double boiler. Add to gelatine mixture. Add sweetner and cook boiling water, stirring constantly until gelatine is dissolved, about 5 minutes. Remove rrom heat and sti in vanilla. Chill to unbeate egg consistency. Beat egg melatine misture Turn into gelatine mixture. Turn into molds and molds and chill.

Mrs. Amos Zimmerman
Doutrich Named

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