Junior Cooking Edition

It is coming close to Christmas and our Junior Cooks have provided us with several interesting recipes for holiday favorites. From fruit cake to chewy cookie bars and easy ice cream, the dessert possibilities are truly many!

We've included some more holiday specials in our Home on the Range edition.

Chocolate Chip Chews

Cream: 1/2 cup shortening 34 cup white sugar Add:

3 eggs (beaten) 1 teaspoon vanilla

Sift then add: 1 teaspoon salt 2½ cups flour 1/2 teaspoon soda

½ teaspoon baking powder

½ cup nuts 1 cup chocolate chips

GOSPEL CHRISTMAS

CONCERT

SATURDAY, DECEMBER 20th

7:30 P.M.

ELIZABETHTOWN AREA HIGH SCHOOL

Elizabethtown, PA

FEATURING THE

SENATORS QUARTET

Columbus, Mississippi

TAYLOR FAMILY

Fruitland, Maryland

CHURCHMEN & TERESA

Harrisonburg, Virginia

FOR TICKETS WRITE

BAINBRIDGE GOSPEL PROMOTION

RD1, Box 243, Bainbridge, PA 17502

or Call 717-367-3177

Spread in a cookie pan and bake at 350 degrees at 15-20 minutes. Cut in bars.

Edna Nolt Kutztown, Pa.

Date Pinwheel Cookies

I cup shortening

2 cups brown sugar ½ cup granulated sugar 3 eggs

4 - 414 cups flour teaspoon teaspoon soda

1 teaspoon ciniumon Cream shortening and sugar together. Add eggs and beat until fluffy. Sift flour. Measure and add salt, soda and spices and sift

Add sifted dry ingredients to creamed mixture and beat until smooth. Chill dough in refrigerator for several hours. Divide chilled dough in two parts. Roll to ¼ inch thick and spread with following filling.

Filling 1½ cup ground dates or

raisins

1 cup sugar 1 cup water

½ cup nuts

Combine dates and sugar with water and cook until thick and stirring constantly. Remove from heat and add nuts. Cool and spread on rolled dough. Roll and chill thoroughly in refrigerator. Slice in rings 1/4 inch thick and bake at 375 degrees for 12 minutes.

> Malinda Riehl Age 13 Kinzers, Pa.

XXXX Easy Ice Cream

4 eggs beaten in 1½ cup sugar

6 tablets junket 1 quart warm milk 1 quart milk with 1½ cup

chocolate or vanilla

instant pudding mix

and 14 cup brown sugar. Put in a shallow kettle and heat till butter and sugar is melted. Allow pecans to become crispy. Do this only when ready to add to ice cream as the mixture must

1 tablespoon sour cream

To make butter pecan

flavor, use 2 cups of chopped

pecans with 1/2 stick of butter

½ teaspoon soda

be syrupy. Combine other ingredients for ice cream. (No instructions included.)

Lucy Weaver Age 11 East Earl, Pa.

XXXX Chocolate Marshmallow Cookies

2 cups cake flour ½ teaspoon baking soda ½ teaspoon salt

½ cup cocoa ½ cup shortening 1 cup sugar

1 egg ½ cup milk

1 teaspoon vanilla ½ cup chopped nuts

large marshmallows (halved)

Sift flour, measure and sift with soda and salt and cocoa. Cream shortening and sugar. Blend thoroughly. Add egg and beat well. Add flour mixture alternately with milk, beating after each addition. Add nuts and vanilla and mix. Place on greased baking sheet and bake at 350 degrees for 8 minutes. Top with mar-shmallow halves. Bake two additional minutes. Frost with vanilla frosting and top with coconut. Yields 6 dozen.

Janet Horst Ephrata, Pa.

XXXX Fruit Cake

14 pound mixed lemon, orange and citron peel (candled)

14 pound crystallized fruit cherries, apricots, pincapple and plums

1/2 cup preserved ginger 1/4 pound maraschino

cherries

14 pound blanched almonds 1 teaspoon baking powder ½ teaspoon salt

1 cup shortening

cup sugar

1 tablespoon lemon juice 8 egg whites

Put peel and crystallized fruit in thin slices. Blanch almonds by allowing to stand in boiling water for five minutes. Slip off skins and dry. Sift flour, measure and add baking powder and salt. Sift again. Add 1 cup of this mixture to sliced peel, fruit and nuts. Stir well. Cream shortening until light. Add ½ cup sugar gradually and beat until fluffy. Add floured

fruits and nuts, Mix well.

Add lemon juice to egg whites and beat until stiff. Fold into beaten whites the remaining 1/2 cup of sugar. Fold whites into cake mixture. Bake in a large tube pan lined with waxed paper. Bake at 250 degrees for 3 hours

> Sandra Horst Ephrata, Pa.

XXXX Caramel Cake

Heat 1 cup sugar until melted and brown. Add 1/2 cup hot water and cook to a smooth syrup. Cream together.

4 cup butter

11/2 cup sugar

3 egg yolks

1 cup sweet milk

2¼ cups flour

3 teaspoons baking powder Add 2-3 of caramel syrup and flavor with vanilla. Add whites of 3 eggs well beaten. Use the remaining syrup for frosting. Bake at 350 degrees for 30 minutes.

> Louise Horst Ephrata, Pa.

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Farm Women Activities

The new year will soon be with us and many Farm Women activities are now in the planning. We'd like to include your activities in our Farm Women's Calendar and will enter all dates in our calendar upon receipt of a Society Yearbook or proposed dates written out on a separate piece of paper. If you are planning to announce dates when sending in reports, please place them on a separate sheet of paper and print clearly. Please include all information such as the date, place of meeting, time of meeting and any speakers or special events taking place.

We'll be looking forward to receiving your schedule of planned programs! Address communication to Women's Editor - Lancaster Farming - Box 266, Lititz,

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