

Homestead Notes

Christmas treats from the country kitchen

Many a farm wife will be "shooing" their menfolk from country kitchens all over the state this weekend, in hopes of accomplishing the last minute holiday baking.

The rich aroma of cookies, candies and holiday breads will be floating through the house and offering quite a temptation to children as well as adults.

If you haven't quite decided yet just what to bake, then we've included some suggestions for cookies and other holiday goodies to try for this year.

Happy Baking and Happy Holiday!
Banana Bread

- 1/2 cup butter
- 1/2 cup sugar
- 2 eggs
- 1 1/2 cup mashed bananas
- 1/2 cup chopped walnuts
- 2 cups all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Cream butter in a mixing bowl, gradually add sugar and beat until light and fluffy. Beat in eggs, one at a time. Blend in bananas and nuts. Mix flour baking powder, baking soda and salt; add to creamed mixture. Turn into loaf pan and bake at 350 degrees for 45-50 minutes.

XXX Cream Cheese Cookies

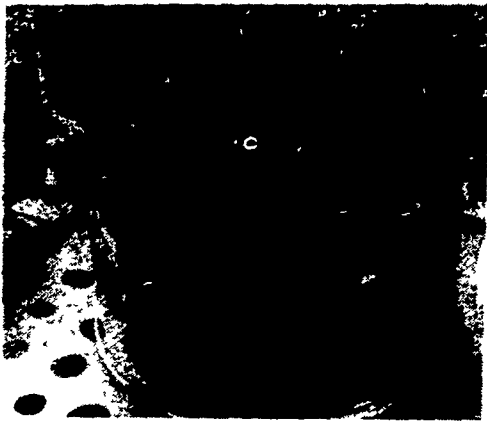
- 1 - 3-ounce package of cream cheese, softened
- 1/2 cup butter
- 1/2 cup sugar
- 2 tablespoons grated orange rind
- 2 tablespoons orange juice
- 1 cup flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt

Chill one hour. Form into small balls and roll in 1/2 cup chopped nuts. Bake at 350 degrees for 12 minutes.

Mrs. Burnard Cline
Elkton, MD

XXX Chocolate Chip Chews

- 1/2 cup shortening
- 1 cup brown sugar
- 3/4 cup white sugar
- 3 eggs - beaten
- 1 teaspoon vanilla
- 1 teaspoon salt
- 2 1/2 cups flour
- 1/2 teaspoon soda
- 1/2 teaspoon baking powder



- 1 cup nut meats
- 1 cup chocolate chips

Cream shortening and sugars. Add eggs and vanilla. Sift dry ingredients and add to mixture. Add nuts and chips.

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

Edna Nolt
Kutztown, PA

XXX Sand Tart Cookies

- 1 1/2 pounds sugar
- 1 pound butter
- 8 cups flour
- 4 eggs, beaten

Mix sugar and butter thoroughly. Add eggs. Work in flour and refrigerate overnight. Slice or roll out. Bake at 350 degrees 8 minutes.

Amy Chandler
Wixhockin, PA



XXX Christmas Salad

- 1 - 3-ounce package lemon flavored gelatin
- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 1 - 1-pound can fruit cocktail
- 1/2 cup syrup from fruit
- 1 pint creamed cottage cheese
- 1 - 3-ounce package cherry gelatin

Lightly oil a 9 x 5 x 3 inch pan. Prepare lemon gelatin according to directions. Pour into pan. Chill and cover with cottage cheese. Combine drained fruit with syrup, cold water and unflavored gelatin. Cook until thickened.



Pour on top of creamed cheese mixture. Prepare cherry gelatin and cover the other mixture. Chill well. Unmold and serve on lettuce.

Lena Hampshire
Noxton, PA

XXX Merry Christmas Cookies

- one-third cup shortening
- one-third cup sugar
- 1 egg
- two-thirds cup honey
- 1 teaspoon lemon flavoring
- 2 3/4 cups all purpose flour
- 1 teaspoon soda
- 1 teaspoon salt

Mix shortening, sugar, egg, honey and flavoring thoroughly. Measure flour and stir together with soda, and salt. Blend with other ingredients. Chill dough. Roll out to 1/4 inch thick. Bake at 375 degrees for 10-12 minutes.

Mabel Relf
Lititz R4

XXX Peanut Blossoms

- 1 3/4 cups sifted flour
- 1 teaspoon soda
- 1/2 teaspoon salt

- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1/2 cup shortening
- 1/2 cup peanut butter
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla
- chocolate kisses candies

Cream shortening and peanut butter together. Add sugar and continue to beat. Add eggs and vanilla and until fluffy. Sift flour. Measure and add salt and soda. Gradually add sifted dry ingredients to creamed mixture.

Shape dough into balls. Roll balls in sugar, place on ungreased cookie sheets. Bake at 375 degrees for 10 minutes. Top each cookie immediately with candy kisses. Press down firmly so cookie cracks.

Samuel Stoltz
A Gap

XXX Ginger Crisps

- 2 cups flour
- 1 teaspoon soda
- 1 1/4 teaspoons ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- two-thirds cup lard
- 1 cup sugar
- 1 egg
- 1/4 cup molasses
- 2 tablespoons water
- one-third cup sugar

Sift together flour, soda, ginger, cinnamon, cloves salt. Cream lard and 1 cup sugar. Add egg, molasses water; beat thoroughly. Stir sifted dry ingredients into creamed mixture, mixing well. Shape dough into balls about the size of a small walnut and roll in one-third sugar. Place on cookie sheet about 2 inches apart. Bake in moderate oven (305 degrees F.) 12 to 15 minutes. Yield dozen cookies.

XXX Pinksters

- two-thirds cup lard
- 1/2 cup light brown sugar, firmly packed
- 1 egg
- 1 egg yolk
- 1 teaspoon vanilla
- 2 cups flour
- 1/2 teaspoon salt
- 1 egg white
- 1 1/2 cups chopped pecans
- one-third to 1/2 cup raspberry or strawberry jam

Cream together lard and brown sugar. Add well beaten egg and egg yolk. Add vanilla. Sift flour and salt together and add to mixture. Add pecans and jam. Shape into balls. Place on ungreased cookie sheets. Bake at 375 degrees for 10-12 minutes.

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Country Corner

Recalling a trip to Christmas Tree Hill

By Melissa Piper

Living on a farm, we were lucky enough to have a choice of many a different Christmas tree. Dad had planted a number of seedlings on a hillside overlooking the farm, after first buying the land, and by the time all five of us children had arrived, the trees were ready for selection.

About two weeks before Christmas, Dad would take one of us along on the trip to the "Christmas Tree Hill" to select the tree that would take priority in our living room corner.

One quiet Sunday afternoon, I went with Dad on his annual hike and helped him tag a tall, thin scotch pine which a few days later would come down to the house.

The snow still lay thick on the fields and road that afternoon and a light fluttering of snowflakes coated my jacket as I walked toward the barn.

Sunday afternoons had always been a time to take Kelly, my dog and Dusty, my pony, for a walk and even though the wind was making the air frosty, I knew the animals needed the exercise.

Kelly frolicked around my feet, after being set free of her leash, and ran straight toward the barn waiting for me to halter Dusty and be off.

While I slipped Dusty's halter over his thick fluffy mane, Kelly ran to the pig pens yipping loudly at the sows and their new pigs. But when she realized we were ready to go she ran past us in a flurry of black fur.

Dad was waiting at the top of the hill and I knew that our hike that day would probably take us to the "Christmas Tree Hill."

The only way we could reach the trees was to walk near the "Strawberry Patch", up the hill by the orchard, through the hedge rows and up the

steep ridge near the cornfields. Although it was that far away, it took a little extra time to pick a path that Dusty could tread without slipping on packed snow.

By the time we had reached the hill, we were puffing quietly and ready for a rest. Dusty puffed anxiously at the ground and nibbled the grass under the snow while Kelly chased birds from the trees.

Dad and I looked over the scene below us which resembled a "Currier and Ives" postcard complete with snow dotting the buildings and houses.

Many farms could be viewed from the hill. Dad could tell a story about each one — perhaps the day they built their new barn or raised a shed.

But even though the valley below was peaceful

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