Christmas

[Continued from Page 38]

egg and egg yolk and vanilla. Stir in flour and salt until blended. Roll dough into small balls about the size of a walnut. Dip into slightly beaten egg white; then roll in chopped pecans. Place on greased cooky sheet and make a depression in the center of each ball. Bake 5 minutes in slow oven (300 degrees F.). Remove from oven, press



down each center again. Continue baking 13 to 15 minutes. Cool slightly; then fill center of each cooky with 1/2 teaspoon jam. Yield: 3 dozen cookies.

Prune Oatmeal Bread

2 packages dry yeast



or Call 717-367-3177

1/2 cup lukewarm water 1% cups boiling water 1 cup quick-cooking oats one-third cup lard 2 cups quartered pitted prunes

one-third cup molasses

2 teaspoons salt

5 to 5½ cups flour

Soften yeast in lukewarm water. Pour boiling water over the oats and lard; stir. Add prunes, molasses and salt to oat mixture; cool to lukewarm. Add yeast and mix well. Stir in enough flour to make a soft dough. Turn out on lightly floured board or canvas and knead until smooth and satiny, Round dough into ball, place in greased bowl, cover, set in a warm place and let rise until double in size. Punch down and divide dough in half; shape and place in 2 greased 9 x 5-inch loaf pans. Cover and let rise in warm place until double in size. Bake in moderate oven (350 degrees F.) 45 to 50 minutes or until done. Yield: 2 loaves.

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Apple Nut Muffins

- 1½ cups flour 2 teaspoons baking powder
- 1/4 teaspoon salt
- % cup sugar
- one-third cup oil 1 teaspoon vanilla
- 2 eggs 1 cup chopped unpeeled apple

1/2 cup butter or margarine

1½ teaspoon almond extract

¹/₂ teaspoon red food coloring ¹/₂ cup crushed peppermint candy

Sprinkle cookies with candy mixture.

XXX Snowballs

1 cup confectioners sugar

½ cup granulated sugar

¹/₂ cup shortening

1 teaspoon vanilla

2½ cups flour

1 teaspoon salt

1 cup water

one-third cup butter 2 tablespoons sugar

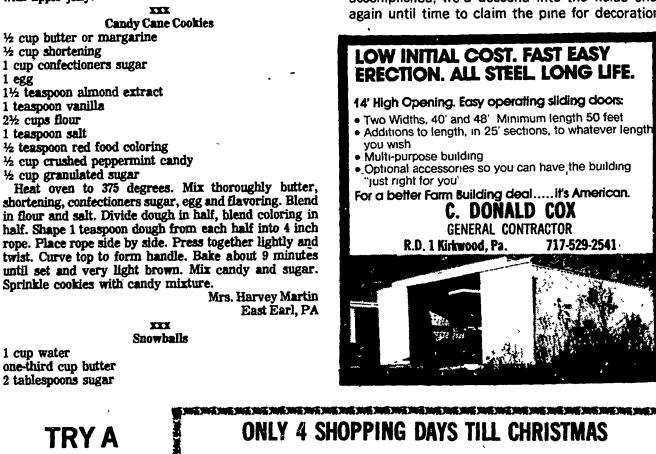
1 egg

- 1/4 cup chopped nuts
- 1/2 cup evaporated milk

Combine flour, baking powder, and salt. Mix sugar, oil and vanilla. Add eggs and mix until well blended. Add half the flour mixture and mix well. Stir in apple, nuts and milk. Add remaining flour and mix. Bake in muffin tins for 25 minutes at 350 degrees. A good treat for Christmas morning breakfasts and lunches. Can be served warm with apple jelly.

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Candy Cane Cookies



1 cup flour

3 eggs

granulated sugar

Bring water to boil in large kettle. Add butter and sugar. Stir in flour all at once. Let cool and add eggs one at a time. Heat fat in akillet and drop batter by spoonsful into hot fat. Cook and turn once to brown evenly. Drain and roll in sugar.

> **Amos Speicher** Age 8

Recalling

[Continued from Page 38]

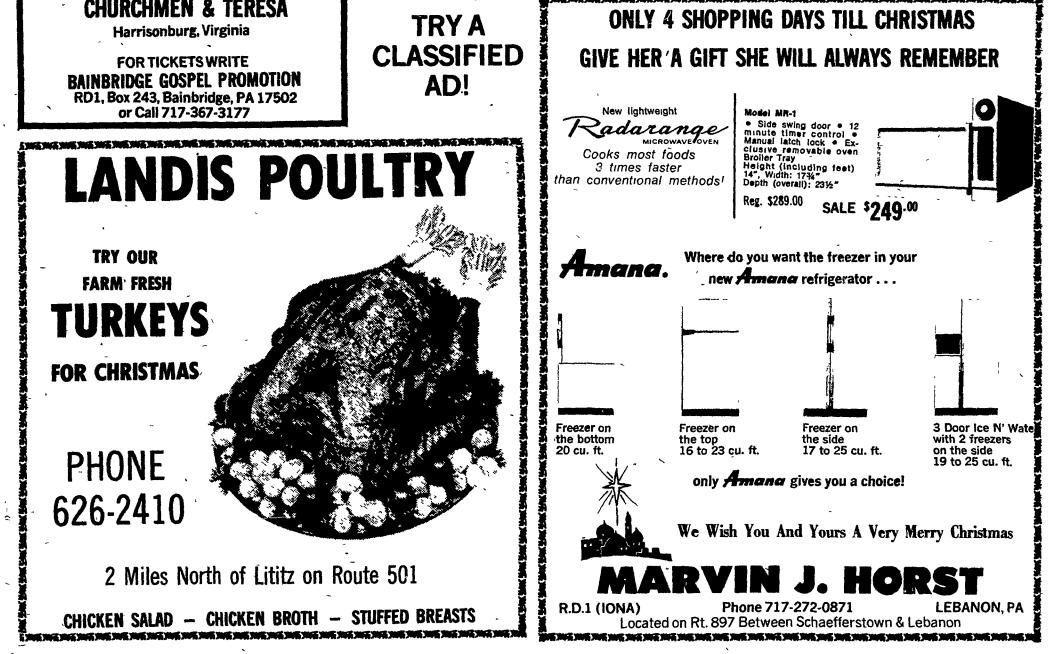
enough to gaze at a while longer, we had a tree to select and it was time to get to work.

Each of us searched through the rows of trees trying to visualize what each evergreen would look like in our house. Some seemed too full, others too tall, and the hunt continued.

Father found the best though, as he usually did, a full dark green Scotch Pine and as we both admired the tree, it was unanimous that the evergreen was our choice. Dad pulled a red handkerchief from his pocket and tied it securely to an innermost portion of a branch and looped it around the limb so it wouldn't be lost.

And with our annual trip to Christmas Tree Hill accomplished, we'd descend into the fields once again until time to claim the pine for decoration.





Lancaster Farming, Saturday, Dec. 20, 1975-39