

Christmas

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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 cookie 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 cookie with 1/2 teaspoon jam. Yield: 3 dozen cookies.

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Prune Oatmeal Bread
2 packages dry yeast

1/4 cup lukewarm water
1 1/4 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 5 1/2 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

1 1/2 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup sugar
one-third cup oil
1 teaspoon vanilla
2 eggs
1 cup chopped unpeeled apple
1/2 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

1/2 cup butter or margarine
1/2 cup shortening
1 cup confectioners sugar
1 egg
1 1/2 teaspoon almond extract
1 teaspoon vanilla
2 1/2 cups flour
1 teaspoon salt
1/2 teaspoon red food coloring
1/2 cup crushed peppermint candy
1/2 cup granulated sugar

Heat oven to 375 degrees. Mix thoroughly butter, shortening, confectioners sugar, egg and flavoring. Blend in flour and salt. Divide dough in half, blend coloring in half. Shape 1 teaspoon dough from each half into 4 inch rope. Place rope side by side. Press together lightly and twist. Curve top to form handle. Bake about 9 minutes until set and very light brown. Mix candy and sugar. Sprinkle cookies with candy mixture.

Mrs. Harvey Martin
East Earl, PA

xxx
Snowballs

1 cup water
one-third cup butter
2 tablespoons sugar

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 skillet and drop batter by spoonful into hot fat. Cook and turn once to brown evenly. Drain and roll in sugar.

Amos Speicher
Age 8

Recalling

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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.

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