



## Home on the Range

### Macaroon Lovers Beware

Macaroon lover - this is the edition for you! Following our request for a macaroon cookie recipe, we received a number of such from our readers. We've selected a few variations for you to try. Hope you enjoy them.

Want to try a new idea for serving eggs? We have one this week sent to us by a reader a little farther north of Lancaster County. It sounds good and probably tastes even better. Our reader says it is a Hungarian recipe for an international flair.

#### Stuffed Eggs

4 hard boiled eggs - shelled and chilled  
1½ teaspoon salt  
3 tablespoons mayonnaise

1 teaspoon prepared mustard  
¼ cup margarine or melted butter  
¼ cup flour  
2 cups milk  
1 tablespoon horseradish  
¼ pound grated cheese  
2 tablespoons minced parsley

Halve eggs lengthwise; remove yolk and mash. Add 1 teaspoon salt mayonnaise and mustard to yolks. Blend until smooth paste and refill egg halves. Place in shallow baking pan. Blend melted butter and flour adding milk. Cook over low heat stirring constantly until thick and smooth. Add horseradish remaining salt and cheese. Stir until melted. Pour over eggs and place under a broiler until golden brown.

Sprinkle with parsley before serving.

Mrs. John W. Snyder  
Sunbury, Pa.

### Cherry Macaroon Cookies

¼ cup margarine  
¼ cup sugar  
½ teaspoon salt  
¼ teaspoon almond extract  
¼ teaspoon lemon rind, grated

1 egg  
1¼ cup sifted flour  
1 teaspoon baking powder  
½ teaspoon soda  
½ cup marashino cherries, chopped

Combine margarine, sugar, salt, almond extract, lemon rind and eggs. Beat thoroughly. Blend in sifted dry ingredients. Add cherries and coconut. Drop by rounded tablespoonfuls onto greased baking sheets. Bake at 375 degrees for 10-12 minutes. Yield 30 cookies.

Mrs. John W. Snyder  
Sunbury, Pa.

### Chocolate Macaroon Cookies

1 egg separated  
1 tablespoon water  
½ cup sugar

1 teaspoon vanilla  
2 cups flaked coconut  
½ cup brown sugar  
¼ teaspoon salt  
1½ cup flour  
6 ounces of chocolate bits  
candied cherries cut in half  
Beat egg white with water until soft mounds form. Slowly beat in sugar and ½ teaspoon vanilla. Stir in coconut. Wrap and chill after rolling on waxed paper.

Cream butter, add sugar, beat well. Blend in egg yolk, vanilla and salt. Add flour and mix. Form 10 inch rolls and wrap and chill. Cut dough and place on ungreased cookie sheet. Cut coconut and place on top of first slice-smooth edges. Bake at 375 degrees for 12-15 minutes. Remove from oven and top with chocolate bits. Let stand five minutes and top with cherry.

Sarah Zook  
Lititz, Pa.

### Grandmother's Famous Cranberry Bread

2 cups sifted all purpose flour  
1 cup sugar  
1½ teaspoons baking powder  
1 teaspoon salt  
½ teaspoon baking soda  
¼ cup butter

1 egg, beaten  
1 teaspoon grated orange peel  
¼ cup orange juice  
1½ cups raisins  
1½ cups fresh or frozen cranberries, chopped

Sift flour, sugar, baking powder, salt and baking soda into a large bowl. Cut in shortening until mixture is crumbly. Add egg, orange peel and orange juice at once and stir just until mixture is evenly moist. Fold in cranberries and raisins. Spoon into a greased loaf pan. Bake at 350 degrees for 1 hour or until toothpick inserted comes out clean. Remove from pan and cool on wire rack.

Faye Earhart  
Dillsburg, Pa.

### Macaroon Loppers

1st part:

1 egg white  
1 tablespoon water  
¼ cup sugar  
½ teaspoon vanilla  
½ cup coconut  
2nd part:  
½ cup butter  
½ cup brown sugar  
¼ teaspoon salt  
1 teaspoon soda  
1½ cups flour  
1 egg yolk

Beat egg white with water until soft mounds form. Slowly beat in sugar and vanilla. Stir in coconut. Let stand and chill. Cream butter adding sugar and cream well. Blend in egg yolks, vanilla and salt. Add flour and soda and mix. Roll and chill. Cut and put egg whites and chocolate bits on cookies. Bake in moderate oven.

Sarah Fisher  
Strasburg, Pa.

## Ida's Notebook



Ida Risser

As I sit at the kitchen table on this bright and cold morning, near the end of December, I feel I should count my blessings.

The sun streams in the fifteen small panes in the windows facing the garden and shows off the old red and yellow quilt patches that are applied to the unbleached muslin. Last year I did not have the spacious kitchen with the huge walk-in fireplace and all the conveniences. Just peeped in my diary to see that last December we had electricians and plumbers and plasterers everywhere plus rubble to clean-up constantly.

The garden is brown now but hidden under an evergreen bough is a big, bright green row of parsley. There are also brussel sprouts, celery, carrots and chard to be used.

My husband and I are still in good enough health to get the necessary barn and housework done with a bit of help from the children. Just

living on one hundred acre dairy farm with lots of meadowland, wooded areas and a mile of waterfront is something to be grateful for.

Our six children are doing well in their jobs and at school and have made us quite proud of them. We know we have a God who cares for us.

Maybe it is because I spent two years in a business college, that I find some people's telephone manners abominable. We were taught to use proper procedures such as identifying ourselves when making a phone call. Brothers and sisters often have voices which sound alike.

But, my special complaint is business men who expect me to run behind the barn or out into the field and get my husband so they can try to sell a piece of machinery, a cow or even a piece of real estate in Florida. Maybe it is a legitimate call to set a date for installation of equipment but why can't they say so?

## Wildlife chefs unveil their 'wild' recipes

One of the most complete collections of recipes for preparing game and fish has just been published by a group of people who should know best what they're talking about - the hunters and fishermen themselves. The cookbook, called "The Wildlife Chef," is the product of the Michigan United Conservation Clubs, the largest group of organized sportsmen in any state.

Members of the non-profit organization contributed some of the more than 250 recipes included in this unusual anthology. Others came from such authentic sources as Trout Unlimited, the National Rifle Association, the U.S. Fish and Wildlife Service, university extension services and outdoor writers.

designed to help both novice and expert cooks prepare fish and game species from throughout the United States. The recipes range from the simple to the exotic, contain such titles as "Deerburger Soup," "Crawdad Pie" and "Catfish Gumbo," and cover almost every imaginable species of mammal, bird, fresh water fish and amphibian found in North America.

Copies may be obtained for \$2.00 each postpaid from the Michigan United Conservation Clubs, P.O. Box 2235, Lansing, Mich. 48911. Proceeds from sales will be used by MUCC, a non-profit group, to carry out conservation and wildlife programs.

Try A Classified Ad It Pays!

"The Wildlife Chef" is

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24 - HAIR DRYERS - 1100 WATTS - REG. \$32.50 OUR PRICE \$12.50.

24 - SOLDER IRONS - REG. \$7.89 OUR PRICE \$2.00.

10 - 5 PC. DINING ROOM SETS - WOOD MAPLE & PINE - REG. \$239.00 OUR PRICE \$129.00.

10 - NAUGH. FIRE SIDE CHAIRS - REG. \$289.95 OUR PRICE \$129.95.

60 - LAMPS - REG. \$49.95 OUR PRICE \$8.00.

6 - 15.3 CU. FT. DELUXE CHEST FREEZERS - REG. \$349.95 OUR PRICE \$239.95.

5 - 60" CREDENZA CONSOLE STEREO - AM-FM STEREO - 4 SPD. TURNTABLE - 8 TRACK REG. \$589.95 OUR PRICE \$190.00.

15 - LARGE CONTOUR CHAIRS VARIOUS COLORS IN CRUSHED VELVET. REG. \$329.95 OUR PRICE \$169.95.

19 - EARLY AMERICAN SOFA BEDS - HERCULON - REG. \$429.95 OUR PRICE \$239.95.

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CALCULATORS - REG. \$59.95 to \$89.95 OUR PRICE \$20.00.

10 - BOOKCASE BUNK BED SETS - REG. \$339.95 OUR PRICE \$189.95.

30 - SOFA BEDS - REG. \$329.95 to \$529.95 OUR PRICE SINGLES - \$159.95; DOUBLES - \$189.95; QUEEN - \$229.95. ALL HERCULON.

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