ALL NEW 1977 LINE

NEW HOLLAND, Pa-Louis J Kritz Narvon Pahas been promoted to the fleet position of dispatcher in the Customer Services Division of Victor F. Weaver, Inc. headquartered here. Kritz joined Weaver in 1974 as an assistant dispatcher and has responsibility maintained

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Junior Cooking Edition

feature apples pumpar and other delicior sounding ingredient. There are many many ways to combine ingredients to come up with new interesting foods. If you know any good pumpkin or apple recipes, send them to Junior Cooking Edition, Lancaster Farming Newspaper, Box 266, Lititz, Penna 17543

Apple Goodie 1-15 cups sugar 2 tablespoons flour

Pinch salt

1 teaspoon cirinamon 1-12 quart sliced apples Topping

1 cup oatmeal 1 cup brown sugar

1 cup flour 14 teaspoon soda

COME TO OUR

APPLE

FESTIVAL

LARGE, FESTIVE APPLE DISPLAY!

COME RAIN OR SHINE!

one third teaspoon baking powder

two third cup butter Mix sugar, flour, salt, and cinnamon Add to apples and mix Put on bottom of greased pan. Mix topping together well Put on apples

and pat firmly Base is tilto an Ser or aith rath Pauline Zimmerman

Millmont Pa

Pumpkin Pic

1 tablespoon water I cup white sugar

1 cup brown sugar 2 cups pumpkin (well filled): 1 688

12 stick brown butter

1 quart hot milk

12 cup flour

1 teaspoon salt 12 teaspoon nutmeg

1 teaspoon cinnamon

Beat the yolks of four eggs with water. Then add sugar, brown sugar, pumpkin, hot milk, brown butter, flour, salt, nutmeg, and cinnamon Beat whites of eggs until

stiff Add last Sprinkle cinnamon on top of each pie Place oven at 475 degrees F for 10 minutes Reduce to 350 degrees F Bake about one hour Makes three large

> Katie Esh Ronks, Pa. Age 18

XXX Pumpkin Bar Cake

2 cups flour 2 teaspoons baking powder 1 cup sugar

½ teaspoon salt 1 teaspoon soda

pies

2 teaspoons cinnamon

2 cups sugar

1 cup cooking oil

4 eggs 2 cups pumpkin

1 cup nuts, rolled fine Mix dry ingredients. Add

rest of ingredients and mix together. Pour into greased and floured large cake pan. Bake for 25 to 30 minutes at 375 degrees F.

Icing: 1 (3-ounce) package cream cheese

6 tablesmoons margarine 1 teaspoon vanilla

Cheese Cake Crumb Crust:

1-1/2 cups graham cracker crumbs

4 cup sugar 1/4 cup softened butter or

Filling:

margarine

3 (8-ounce) packages cream

cop collectioner talle par cream Mix and pread on bars

> Mary Weaver I phrata, Pa

Pumpkin Cookies

(ream 1 15 cups white sugar

aler they are cool

* cup shortening

1-1, cups mashed pumpkin Sift

3-12 cups flour

1-12 teaspoon baking powder

1-12 teaspoon soda

1 teaspoon salt 1 teaspoon nutmeg

115 teaspoon cinnamon

12 teaspoon ginger 12 teaspoon cloves

Mix with above, then add one cup nuts, if desired Drop by teaspoons Bake 15 to 20 minutes at 400 degrees F

Danish Dessert

Heat to boiling Thicken

Morgantown, Pa. Age 8

XXX

1 package Kool-Aid

7 cups water

34 cup clear jell

1 cup water

half cup jello.

with:

Katie Glick Lancaster, Pa. Age 11

cheese perature

I cup turar

4 eff reparated

. table-jewin four

I cup light cream Mix first three spredients Set ande che fourth oup of matire free remainder sparent lett in and rider of Freared nine inch 'print form pan Beat cheere, and if it until light and fluffy Fest in egg volks. Blend in cour and light cream. Beat cap white- and salt until most peaks form. Fold into cheese mixture pour into crumb crust Sprinkle remainder of crumbs on top Take in a preheated slow over (325 degrees I) about one and one fourth hours Turn off heat, leave cake in oven one half hour. Remove from oven Cool in pan Refrigerate three hours or

> Barbie Ann King Paradise, Pa

XXX

Peanut Butter Fingers

Cream together 1 cup shortening

overnight before serving

2 cups brown sugar Blend in

2 eggs

two third cup peanut butter 12 teaspoon salt

1 teaspoon vanilla

1 teaspoon soda

Add

2 cups oatmeal 2 cups flour

Spread on cookie sheet and bake 15 to 20 minutes When cool cut in squares

Lucille W. Shirk Ephrata, Pa. XXX

Never Fail Cup Cakes

1 egg

½ cup shortening ½ cup sour milk

1 teaspoon soda

½ cup hot water ½ cup cocoa

Cook till thick. Add one-1-1/2 cups flour

1 teaspoon vanilla **Elaine Newswanger**

cup sugar

minutes.

Put ingredients in bowl in order given. Do not mix until last ingredient has been added. Beat until smooth. Bake at 350 degrees F. for 15

> Arie Peachey Age 14

[Continued on Page 54]

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