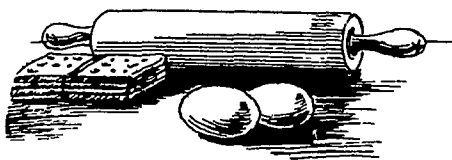


Home on



The Range

Three new stuffing recipes have come into the Lancaster Farming office, and you may want to try them for this coming Christmas. You also may want to try one of

the many cake recipes we have received over the past months. The St. Nicholas Surprise Cake sounds as though it may be a unique treat (even though you can

only freeze it for seven instead of ten days), as does the Chocolate Sauerkraut Cake. The homemaker that sent the sauerkraut cake recipe in asserts that it does not taste sour, but rather, like coconut. The best way to see would be to try it.

3 cups sweet potatoes mashed

Melt butter and add veal, celery, and brown slightly. Remove from heat and add sweet potatoes and seasoning. Fill the cavity of 8 to 10 pound goose or turkey. Use half the above amount for stuffing duck or chicken.

xxx
BREAD STUFFING
2 cups bread crumbs
1 cup milk
½ teaspoon salt and pepper
1 onion, chopped
1 stalk celery (chopped)
2 eggs, slightly beaten
Cover bread crumbs with milk. Add other ingredients. Mix well. Stuffing for 3 or 4 pound fowl. May be used in chicken, duck or goose.

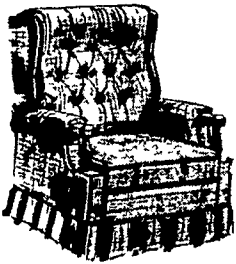
Above three recipes:
Mrs. Charles Biehl
Mertztown, Penna.

SAINT NICHOLAS SURPRISE CAKE

Lightly grease bottom of 9-½ x 5-¼ x 2-¾ in. loaf pan. Line bottom and sides with parchment paper cut to fit pan. Lightly grease paper. 1-½ cups sifted flour
1 teaspoon baking powder
½ teaspoon salt

3 eggs
¾ cup sugar
2 cups walnuts, coarsely chopped
1 cup chopped dates
1 cup maraschino cherries, sliced and drained on absorbent paper
1 (6-oz. pkg.) semi-sweet chocolate pieces
Sift together flour, baking powder and salt, and set aside. Beat eggs until thick and piled softly. Add sugar gradually, beating well after each addition. Thoroughly blend in fruits, nuts, and chocolate pieces. Add dry ingredients in thirds to egg-fruit mixture, mixing only until blended. Place a shallow pan containing 2 cups water on bottom rack of oven during baking period. Turn batter into pan,
[Continued on Page 54]

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GIBLET STUFFING

Giblet
3 cups dry bread
One-third cup fat (melted, giblet juice)
1 tablespoon parsley (chopped)
1 teaspoon salt
Dash pepper

Cover giblet with water and cook slowly until tender. Cool and chop. Combine giblet, bread, fat, parsley and seasoning. Yields 3-½ cups.

SWEET POTATO STUFFING

3 tablespoons butter
1 pound ground veal
½ teaspoon pepper and salt
3 cups celery (chopped fine)

Christmas trees

[Continued from Page 50]

(placed in woven, plastic string sacks which push the branches up and close together against the trunk) and placed flat on the ground until the day you want to decorate it," advised Frey.

Stopping the air circulation through the branches and having a lot of the tree in contact with the ground moisture greatly sustains the freshness of the tree.

"Don't take the tree into the house more than one hour before you decorate it," Frey said, continuing with his instructions. "You will have a nicer tree to work with."

After putting it in the house, water it immediately. Use warm or hot water - never cold.

"During the first 24 hours a seven foot tree will use two quarts of water. Refill the container after the first 12 hours and repeat refilling at least every other day," Frey explained.

He also emphatically cautioned, "Never de-bark the tree trunk. The evergreen drinks in water from the pores in the outer layer. If you take the bark off, the tree cannot drink in water and will die very quickly."

This evergreen grower suggests using the new chemicals now on the market which help stimulate the pores to draw water.

"They do a good job of opening pores," he said. "The warm water also helps."

"Properly taken care of, a tree will last six weeks in the house. We had one put up the week before Christmas and taken down in March," Frey noted by way of proof.

As far as marketing is concerned, more

people are buying live Christmas trees now than four or five years ago.

"The artificial tree was at its peak when the aluminum tree came out. Now these aluminum trees are completely off the market. There is a definite trend these last five years of returning to live trees in this area," Frey comments.

"It is a sign of the times we are living in now," he reflects. "People want live things around them. It's this ecology business," he adds.

He remembers one customer saying that no one can duplicate the beauty of a tree that God has made.

Not only have people been buying more live trees, but they have been buying larger ones. Many ask for 10 and 12 foot trees.

"Cathedral ceilings in new homes and the higher ceilings in the big farmhouses in this area provide room for these larger trees," Frey explains. "People are willing to pay for them. Artificial trees get shop-worn after a few years and need to be replaced, anyway," he continues.

One final caution Frey made - the tree always looks smaller out of doors than inside a house. Measure the one you pick out not by the eye but by a rule or you may end up without enough room for the angel on top.

If Santa has been delivering your trees in the past on Christmas Eve and they haven't lasted very long, you might clip this article out and leave it for him to read while he takes a break with your milk and cookies.

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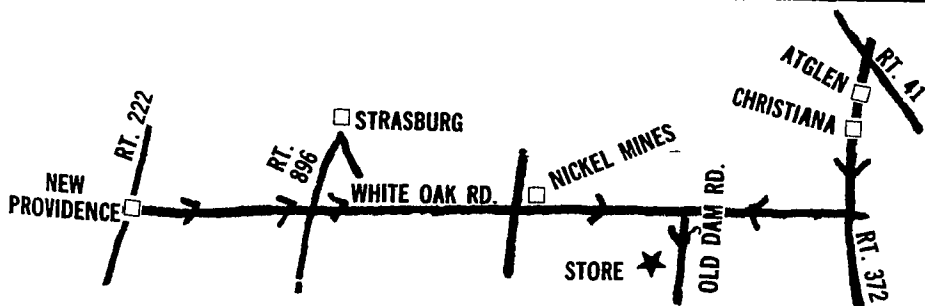
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