



## Junior Cooking Edition

Well, it's now a new year with plenty of expectations and New Year's resolutions. But, one tradition that is not new, but goes on year after year regardless of the changing times is pulling taffy. And, this week one contributor sent in her recipe for taffy so that all readers of Lancaster Farming could get in on the fun. And, now that we have gotten our first snow of the year, this recipe is really in season, since it calls for placing the hot mixture in the snow to cool.

Another recipe that came in to the office is for Peppernuts. This is a delicious Pennsylvania Dutch recipe that is called "Pfeffermusse" in Deutsch. Some peppernut recipes call for 1/2 teaspoon white pepper, also.

### TAFFY

2-1/2 cups white sugar  
1-1/2 cups white corn syrup  
1 teaspoon unflavored gelatine  
1/2 cup milk  
1 teaspoon flavoring  
1/2 inch cut from narrow end of bar of paraffin.

Soften gelatine in cup with two teaspoons cold water. Set aside. Combine sugar, syrup and milk in saucepan and bring to rolling boil. Add gelatine and wax. Continue boiling until very hard ball (265 degrees F.) Pour in greased container and place in snow or ice water to cool. As the mixture begins to harden around the sides, fold it into the middle. Repeat this until it is cool enough to pull. Nail a hook in a cool place. Place candy on hook. Pull into a rope twisting it as you pull. Rehook and pull longer each time, up to 12 or 15 feet. Continue to pull until rope begins to break into threads. Remove from hook. Cool on board dusted with powdered sugar. Add fine crushed nuts to mixture before pulling for extra goodness.

Grace Kanagy  
Mattawana, Pa. Age 14

### BLACK WALNUT CAKE

3-1/2 cups sifted cake flour  
5 teaspoons baking powder  
1 teaspoon salt  
1-1/4 cups shortening  
1 teaspoon almond extract  
1 teaspoon vanilla  
1-3/4 cups sugar  
4 egg yolks  
1-1/2 cups milk  
4 egg whites

1-1/4 cups chopped black walnuts

Sift together flour, baking powder and salt. Cream shortening; add flavorings. Gradually add 1-1/2 cups sugar, and cream the mixture until light and fluffy. Add yolks, beat; alternately add flour mixture and milk beating until smooth after each addition, ending with flour. Beat egg whites until frothy. Add remaining 1/4 cup sugar; beat until meringue is glossy, but not dry. Lightly fold meringue and walnuts into batter. Pour into two well greased 9 inch layer pans. Bake in moderate oven (350 degrees F.) 45 minutes.

Ella Kanagy  
Mattawana, Pa.

### PEPPERNUITS

1 cup shortening  
1 cup sugar  
2 eggs, well beaten  
1 teaspoon cinnamon  
1/4 teaspoon allspice  
1/4 teaspoon cloves  
1/2 teaspoon nutmeg  
4 tablespoons anise seed or 1/2 teaspoon anise oil  
1/4 cup light syrup  
1/2 cup molasses  
One-third cup water  
One-third teaspoon soda  
6-3/4 cups flour

Cream shortening and sugar thoroughly. Add beaten eggs, spices and anise seed or oil. Combine syrup, molasses, water and soda. Add to creamed mixture. Add sifted flour. Chill at least four hours or overnight. Mold into long rolls 1/2 inch in diameter. Cut into one-third inch pieces. Place cut side down on greased baking sheet. Bake in hot oven 400 degrees F. for eight minutes.

Catherine Kanagy  
Mattawana, Pa.  
Age 15

### DATE PINWHEEL COOKIES

2-1/2 cups dates, cut into small pieces  
1 cup white sugar  
1 cup water  
Cook until thick. Cool; Add:  
1 cup nut meats, chopped  
1 cup shortening  
2 cups brown sugar, firmly packed  
3 eggs, well beaten  
4 cups flour  
1/2 teaspoon salt  
1/2 teaspoon soda  
Mix and divide into two parts. Roll out to 1/4 inch

thickness. Spread one half of the date filling on each roll. Roll as for jelly roll. Let cool. Slice 1/4 inch thick. Bake at 375 degrees F. for 10-12 minutes.

Ruth Kanagy  
Mattawana, Pa.  
Age 10

### RAISIN MUMBLES

Crumbs:  
1-3/4 cups flour  
1/2 teaspoon salt  
1 teaspoon soda  
1 cup brown sugar  
1-1/2 cups rolled oats  
3/4 cup butter

Filling:  
2-1/2 cups raisins  
1/2 cup sugar  
1 cup water  
1 tablespoon vinegar  
2 tablespoons cornstarch

To make crumbs, sift flour. Measure and add salt, soda, and brown sugar. Soft again. Add oatmeal flakes. Cut shortening into mixture until it is crumbly. Spread 1/2 of mixture in a greased baking pan that is 7 x 10 inches. To make raisin filling, cook raisins, sugar, water, vinegar and cornstarch together until thick. Then arrange raisin filling over crumb mixture. Dot with butter and sprinkle with granulated sugar. Cover with remaining crumbs. Bake at 350 degrees F. for 40 minutes. Cut in squares or bars while still warm. Makes 17 to 20 square.

Ellen K. Nolt  
New Holland, Pa.

### ROUND UP STEW

2 sliced medium onions  
1 chopped green pepper  
2 tablespoons bacon drippings  
2 lbs. ground beef  
1 (28 oz.) can of tomatoes  
1 tablespoon chili powder  
1 teaspoon salt  
1/4 teaspoon black pepper  
1 lb. can white potatoes  
1 lb. can kidney beans  
1 (12 oz.) can white kernel corn

Lightly brown onions and chopped green pepper in stew pot with bacon drippings. Add ground beef. Cook, stirring occasionally until well browned. Add tomatoes, chili powder, salt, black pepper, and simmer for 30 minutes. Drain the potatoes, kidney beans, and kernel corn. Then, cube the potatoes and add with beans and corn to stew. Simmer for

15 minutes longer and serve.

Connie Merryman  
Whiteford, Md.  
Age 13

### PICKLED PUMPKINS

Peel and cut neck pumpkins in 1/2 inch cubes. Put in weak vinegar water overnight. Drain in morning.

Add: 1 cup vinegar  
1 cup water  
4 cups sugar  
Stick cinnamon (small amount)

Cook until clear; put in jars and seal.

Dora Stauffer  
Ephrata, Pa.

### COLD WATER SPONGE

3 eggs, well beaten  
1-1/2 cups sugar  
1/2 cup cold water  
2 cups flour  
2 teaspoons baking powder  
1 teaspoon vanilla

Gradually add sugar to eggs while beating. Sift baking powder with flour and add alternately with water. Add flavoring. Bake in 350 degrees F. oven for approximately 50-55 minutes or until cake springs back when touched.

Lena Mae Hostetler  
McVeytown, Pa.



Farm Productivity Rose Last Year  
Farmers' production rose six per cent in 1976, reflecting both improved growing conditions and efficient use of resources most of the major U.S. farming regions. Farmers were able to produce the per cent more than the year before, but used two per cent fewer inputs, which caused productivity to rise, according to an annual report released by the U.S. Department of Agriculture's Economic Research Service.

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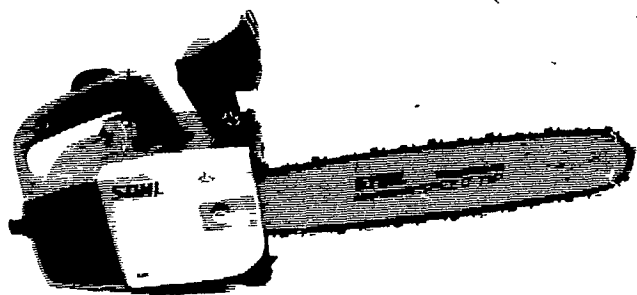
## Service honored

NEW HOLLAND, Pa. - Sperry New Holland honored two employees who have completed 25 years of service with the company in December.

Those being honored are: Harvey Horst, 309 Sun Valley Dr., Leola, heat treat operator; and C. Kimber Beagle, 1833 Rockford Lane, Lancaster, profit planning coordinator.

They will be awarded an inscribed watch or clock by the company to commemorate the anniversary.

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