

Home on The Range

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NUT TASSIES Dough

½ cup butter
3 ounces cream cheese
1 cup flour

Filling

1 egg
¾ cup brown sugar, packed
1 tablespoon melted butter
Dash salt
½ teaspoon vanilla
½ cup chopped pecans

Cream butter and cream cheese, together in small bowl with mixer, and add flour. Blend thoroughly. With fingers, shake dough into balls, 1½ inches in diameter. Place each ball of dough in bottom of a 2¼ inch greased muffin pan. With floured thumb and finger, press dough against bottom and sides, lining pan evenly. In small bowl blend with the mixer the egg, brown sugar, melted butter, salt, and vanilla. Fold in ¾ of the chopped nuts. Spoon filling into lined muffin pans. Sprinkle remaining nuts over filling. Bake in 350 degree F. oven for 15 to 18 minutes. Reduce oven to 250 degrees F. and bake 10 minutes more. Cool in pans. Serve with whipped cream if desired. Makes nine. They freeze well for a make-ahead dessert.

Trudy Frey
Phillipsburg, N.J.

PEANUT PUFF BARS

3 cups puffed-rice or wheat cereal
1 cup salted peanuts
½ cup sugar
½ cup light corn syrup
½ cup peanut butter
1 teaspoon vanilla

Mix well cereal and peanuts; set aside. In saucepan bring to full rolling boil sugar and syrup, stirring constantly. Remove from heat. Stir in peanut butter and vanilla. Pour immediately over cereal mixture; stir quickly to coat well. Pat into greased 8x8x2 inch pan. Cut in 2-inch bars. Store loosely covered up to one week. Makes 16.

Gloria Loch
Fogelsville, Pa.

STRAWBERRY GLAZE

½ cup nuts, finely chopped
2 packages strawberry gelatin
1 (8 oz. package) cream cheese, softened
1 pint whole strawberries, lightly sugared OR
1 large package frozen strawberries
2 cups boiling water
2 cups cold water

Dissolve gelatin in hot water; add cold water. Chill until slightly thickened. Shape cream cheese balls; roll in nuts. Alternate cheese balls and strawberries in nine-inch ring mold. Cover with a layer of gelatin. Continue making layers. Chill until firm. Fill center with pineapple sherbet, if desired. Yields six to eight servings.

NUT WAFERS

1 heaping tablespoon butter or margarine
1½ cups finely chopped nuts
1 cup brown sugar
2 heaping tablespoons flour
1 egg
½ teaspoon vanilla

Cream butter or margarine, and sugar. Add unbeaten egg. Stir in flour and nuts. Add vanilla. Place by the teaspoonful three inches apart, on lightly buttered cookie sheets and bake in 400 degrees oven 10 minutes. Remove from sheets while still hot. Makes about 60 wafers.

Above two recipes by:
Mrs. James Coombs
Gardners, Pa.


CHINESE ALMOND COOKIES

1 cup sugar
3 cups pastry flour
½ teaspoon salt
1 egg, beaten
1½ cup shortening
¼ teaspoon baking soda
1 teaspoon almond extract
½ cup finely chopped nuts.

Cream sugar and shortening. Add flour, soda and salt; mix well. Blend in extract, egg and nuts; shape into round balls and flatten. Dot center of each cookie with a small cork that has been dipped in red food coloring. Bake at 350 degrees for 10 to 12 minutes or until lightly browned. Cool a few minutes before removing from pan.

Claire Coombs
Gardners, Pa.

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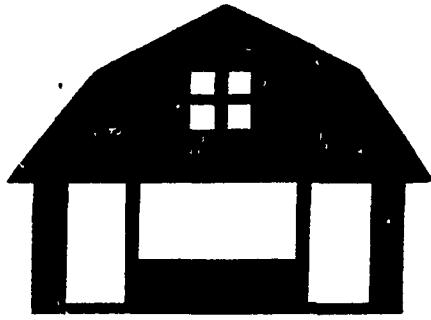
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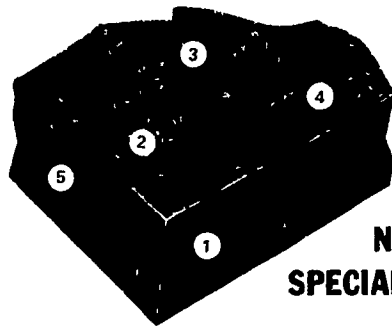
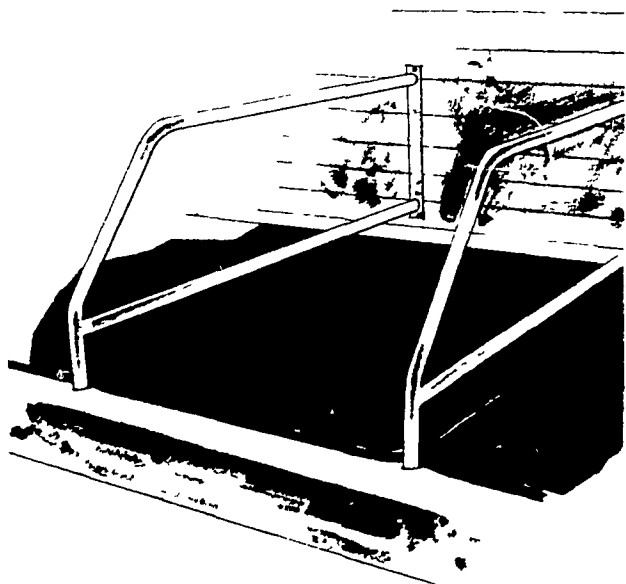
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RED BARN floors are 100% vulcanized rubber. They were first manufactured and installed in 1968, and have proven their worth to dairymen ever since. Whether these mats are used in free stalls or stanchion barns, their non-slip qualities provide both comfort and safety for your herd. Dairymen everywhere report bedding cost reductions of 80% and more, and a dramatic decrease in clean-up time. Slips and falls that result in swollen hocks and stepped-on teats are all but eliminated.

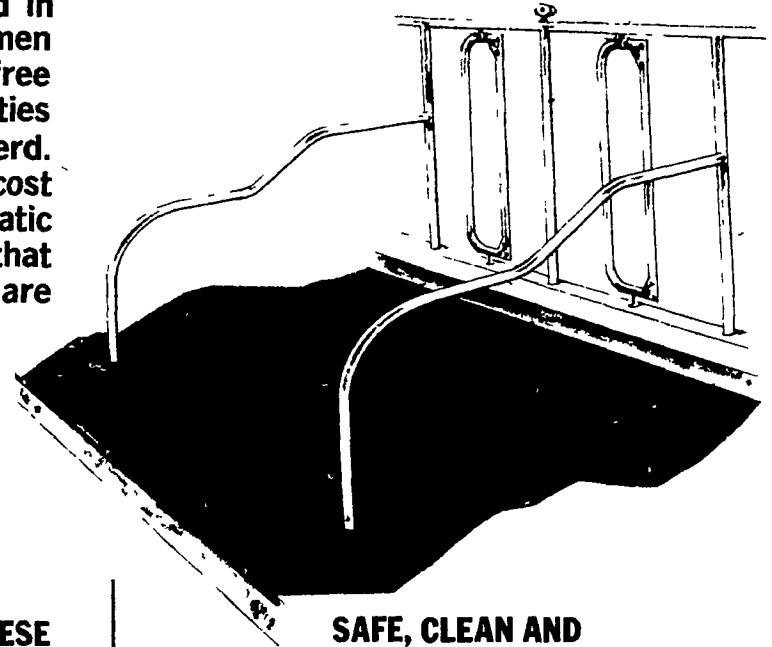
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