

# Recipe Swap

A few of our readers have answered the requests made for some special recipes and today we are printing those. Today's Recipe Swap includes caramel corn, corn pie, butternut custard pie, and Moravian Christmas buns, and molasses peanut brittle. We're also including a late entree from last week's stuffing theme in the Home on the Range.

We have a request for venison sausage that is not as sweet as the sweet sausage, and we're still looking for recipes for candied dill pickles, hubbard and butternut squash, pot pie, and cuffins, those items that are described as a little bit cupcake and a little bit muffin.

Send your recipes to Recipe Swap, Lancaster Farming, Box 366, Lititz, Pa. 17543

## OVEN MADE CARAMEL CORN

- 5 quarts popped corn
- 1 cup butter
- 2 cups brown sugar, firmly packed
- ½ cup light corn syrup
- 1 teaspoon salt
- ½ teaspoon baking soda

Spread freshly popped corn in a large sheet pan. Put in a very slow oven, 250 Degrees F. to keep warm. Combine butter, brown sugar, corn syrup and salt in a two-quart heavy saucepan. Place over medium heat, stirring until sugar dissolves. Continue to boil to the firm ball stage, about five minutes. Remove from heat, and stir in baking soda. Syrup will foam. Take corn from oven and pour hot caramel syrup over it in a fine stream. Stir to mix well. Return to oven for 45 to 50 minutes, stirring ever 15 minutes. Cool and serve or store. To store, put into airtight containers and set in a cool place. Makes about five quarts or almost two pounds.

Mrs. Dorr Perkins  
Ulysses, Pa.

## CORN PIE

- 2 cups fresh corn cut from the cob
- ½ cup milk
- 1 tablespoon butter
- 2 teaspoons salt
- 1 teaspoon granulated sugar

### Pastry

- 1½ cup unsifted flour
- ½ cup shortening
- ½ teaspoon salt
- 3 tablespoons cold water

Slightly warm the milk and the butter. Add the corn, salt, and sugar. Rub shortening, salt, and flour, until shortening is in tiny pieces. Lightly blend in cold water. Roll out half of dough and line pie pan. Add corn mixture. Place top crust on and pierce top all over. Bake for ten minutes at 400 Degrees F. Reduce heat to 325 Degrees F. and bake 25 minutes more. Serve hot.

## MORAVIAN CHRISTMAS BUNS

- 3 cups milk, scalded
- 1 cup butter
- 1 cup granulated sugar
- ½ yeast cake, dissolved in ¼ cup warm water
- 6 to 8 cups flour
- 1 teaspoon salt
- ½ pound raisins, cut
- ½ pound currants
- ¼ pound chopped citron
- ½ cup sliced and blanched almonds

Scald 2 cups of milk and let cool. Add the dissolved yeast cake, 3 cups of flour and the salt. Mix well. Cover and set aside to rise in a warm place overnight. In the morning, scald the other cup of milk, and add the butter and stir until melted. Combine with the yeast mixture and add the sugar and the balance of the flour, kneading the dough until it is no longer sticky. Use more flour if necessary. Combine the fruit and sprinkle with some flour and add to the dough—mixing well. Cover and let rise until double in bulk. Shape in small round bun shapes and place in round cake pan. Sprinkle with sliced almonds. Let rise for two hours. Bake for 40 minutes at 400 Degrees F.

## BUTTERNUT CUSTARD PIE

- 2 eggs, beaten
- ½ teaspoon cinnamon
- ½ teaspoon allspice
- ¼ teaspoon ground cloves
- ¾ cup tightly packed brown sugar
- 1¼ cup rich milk
- ¼ cup dark corn syrup
- 1 teaspoon salt
- 2 cups cooked, mashed butternut
- 9 inch pie shell, baked

Beat all ingredients together in a large bowl. Pour into the nine inch pie shell. Make custard cups out of leftover filling. Bake at 400 Degrees F. for 10 minutes, then at 350 Degrees F. for 50 minutes until custard is set.

Carol J. Shaeffer  
Wrightsville, Pa.

## STUFFING BALLS

- 8 cups dry bread cubes
- 1 teaspoon poultry seasoning
- 3 tablespoons minced onion
- ¼ cup chopped dry parsley
- 1 cup butter or margarine
- ½ cup chopped celery
- 2 beef bouillon cubes dissolved in 1 cup boiling water

Saute onion in butter. Cook celery in water to cover until

# Farm Women Calendar

Today, November 11  
Lancaster Co. Society 2  
meeting, hostess, Grace  
Miller.

Lancaster Co. Society 6  
meeting, 2 p.m. at Marie  
Hoffer's.

Lancaster Co. Society 19  
meeting at 1:30 p.m.  
Hostess, Yvonne Geib,  
East Petersburg.

Lancaster Co. 25 meeting,  
1:30 p.m. at Mrs. Carl  
Gish's, Landisville.

Lancaster Co. Society 10  
meeting, program  
Stauffer Mansion.

Lancaster Co. Society 1  
meeting.

Berks Co. Society 6 to serve  
refreshments at Oley  
stand.

Tuesday, November 14  
Dauphin Co. Society 1  
meeting, 7:30 p.m. at  
Ruby Kingsboro's.

York Co. Society 26 meeting,  
12:30 p.m. hosted by  
Shirley Miller.

York Co. Society 29 meeting  
hosted by Doris Vannoy.  
Program, favors for  
Christmas. Bring mans  
and womans present.

Wednesday, November 15  
York Co Society 16 meeting,  
7:30, hosted by Janet  
Krone.

Thursday, November 16  
Lancaster Co. Society 28

meeting, 7:30, hosted by  
Dorothy Welk.

Lancaster Co. Society 26 bus  
trip, shopping spree.

Lancaster Co. Society 22  
entertaining at Conestoga  
View.

Berks Co. Society 1 bingo  
party, 7 p.m. at Berks  
Heim.

Friday, November 17  
Make-It-Yourself-With-Wool  
state contest at State  
College.

Saturday, November 18  
Lancaster Co. Society 18  
meeting at 1:30.

Lancaster Co. Society 12  
meeting at 1 p.m. hosted  
by Dorothy Sangrey.

Lancaster Co. Society 3  
meeting at 2 p.m.  
Hostess, Mrs. Jack Lee at  
the Salem UCC.

Lancaster Co. Society 8  
meeting at 2 p.m.  
Hostess, Ruth Drager,  
Marietta R1.

MIYWW contest, state  
competition, State  
College.



tender, drain off water, and mix all together well. Form into balls. Bake on greasedd cookie sheet until crispy and browned at 325 Degrees F.

Mrs. J. Maynard Weary  
Newville, Pa.

## MOLASSES PEANUT BRITTLE

- 2 cups granulated sugar
- 1 cup light corn syrup
- ½ cup water
- ¼ cup dark molasses
- 2 tablespoons butter
- 2 cups salted peanuts
- 1 tablespoon baking soda

Combine sugar, syrup, and water in three quart saucepan. Bring to a boil and stir until sugar is dissolved. Cook to hard crack stage. Stir in molasses and butter. Continue cooking until temperature returns to 290 Degrees F. Remove from heat and quickly stir in peanuts and baking soda. Mix thoroughly. Pour immediately onto large buttered cookie sheet. When cool, break the block of candy into pieces. Makes about two pounds.

# Plant lovers' corner

## Newly seeded lawns should be mowed

**MEDIA** — When newly seeded lawns grow to a height of three to four inches, it is time to mow, but one should not cut closer than 1½ inches, according to experts.

Allowing the grass to grow too tall will be harmful to the slower germinating types of grasses. This is particularly important in situations where a mixture was seeded which contained temporary grasses such as ryegrass or redtop.

Mowing a new lawn at an early stage is necessary to encourage the grass to form a dense sod. If not mowed, the new lawn will produce a tall rank type of growth and a thin sod. In mowing a new lawn, one should remember to keep the mower sharp and properly adjusted to provide a clean smooth cut and avoid damaging the grass.



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