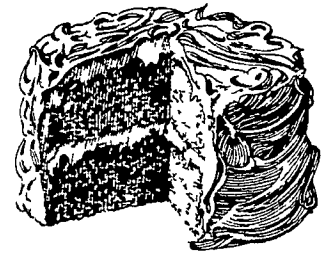


Home on the Range



If the number of cookie recipes is any indication of how many people are in the Christmas spirit, then this should be a merry, merry Christmas season indeed. In today's Home on the Range, you will find oodles and oodles of Christmas cookie recipes, from the traditional chocolate chip cookie to the holiday fruit cookie. All can be found below.

Next week's theme will be Holiday Candies, with the following week's column to be filled with all sorts of Christmas Goodies to be made.

The last week before Christmas will feature Turkey Specialties, and more recipes using turkey are needed. We also want more New Year Day Dinner recipes, which will show those recipes that are used to especially welcome in the new year.

In last week's Home on the Range, there was a mixup between two of the recipes. The directions for the Perfection Fruitcake were listed under the Holiday Nutcake and the Holiday Nutcake directions were with the Perfection Fruitcake.

Send your recipes to Home on the Range, Lancaster Farming, Box 366, Lititz, Pa. 17543.

HILLBILLY COOKIES

- ½ cup shortening
- 1¼ cups granulated sugar
- 2 eggs
- ½ cup honey
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1¾ cups flour
- 2 cups oatmeal
- 1 cup raisins
- ½ cup chopped nuts

Heat oven to 350 Degrees F. Mix shortening, sugar, eggs, honey, soda, and salt thoroughly. Stir in remaining ingredients. Shape dough by rounded teaspoonfuls into balls. Place two inches apart on an ungreased cookie sheet. Flatten with bottom of glass dipped in sugar. Bake ten minutes or until light brown. Immediately remove from the cookie sheet. makes five dozen cookies. Colored sugar can be used instead of white sugar for the holidays.

Edna Hoover
Manheim, Pa.

HONEY COOKIES

- 1½ cups honey
- 1½ cups brown sugar
- ¼ teaspoon salt
- 1 tablespoon baking soda in vinegar
- 2 tablespoons vinegar
- 3 eggs, unbeat
- 2 pounds flour
- 1 teaspoon baking powder

Combine all ingredients in a bowl and mix. Drop with spoon on greased tin and bake 12 to 15 minutes at 350 Degrees F., or until done.

Mrs. Charles Biehl
Mertztown, Pa.

CHOCOLATE PEANUT BUTTER COOKIES

- 2 cups sifted all-purpose flour
- ½ teaspoon double-acting baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup shortening
- ½ cup peanut butter
- ½ cup granulated sugar
- ½ cup firmly packed brown sugar
- 1 well beaten egg
- ½ cup milk
- 1 cup semi-sweet chocolate chips

Preheat oven to 375 Degrees F. Sift flour, baking powder, baking soda and salt together. Cream shortening and peanut butter together. Blend in both granulated and brown sugar. Add one well-beaten egg and mix thoroughly. Stir in flour mixture alternately with ½ cup milk, mixing well. Fold in cup of chocolate chips. Drop by small teaspoonfuls onto an ungreased baking sheet. Bake about 12 minutes. Yields about three dozen cookies.

Mrs. Levi M. Beachy
Selinsgrove, Pa.

REFRIGERATOR DATE PINWHEELS

- 2¼ cups chopped pitted dates
- 1 cup granulated sugar
- 1 cup water
- 1 cup chopped nuts
- 1 cup shortening
- 2 cups brown sugar
- 3 eggs, well-beaten
- 4 cups sifted all-purpose flour
- ½ teaspoon salt
- ½ teaspoon baking soda

Combine the dates, sugar, and water in a saucepan and cook over low heat until thick, about ten minutes. Add nut meats and cool. Meanwhile cream shortening, add brown sugar gradually while creaming. Add well beaten eggs,



Cookies, cookies, cookies are a treat any time but seem to be especially good around Christmas time. Whether they are the old favorite chocolate chip cookies pictured above, or one of the other

beat well. Add remaining ingredients, sifted together. Mix well. Chill thoroughly.

Divide the mixture into two parts, roll each out separately into a rectangle a little less than ¼ inch thick. Spread each with some of the date filling and roll up as a jelly roll into two long rolls. chill overnight. Cut into slices about ¼ inch thick and place on greased cookie sheet. Bake at 375 Degrees F. until slightly brown. Makes about five dozen cookies.

PEANUT BLOSSOMS

- ½ cup butter
- ½ cup peanut butter
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 unbeat egg
- 1 teaspoon vanilla
- 1¾ cups sifted flour
- ½ teaspoon baking soda
- ½ teaspoon salt

Cream together butter and peanut butter. Gradually add granulated sugar and brown sugar, creaming together well. Blend egg and vanilla together. Sift flour baking soda and salt together. Blend in the dry ingredients gradually. Mix well. Shape dough into balls one inch thick in diameter. Roll balls in granulated sugar and put on ungreased cookie sheet. Bake at 375 Degrees F. for five to seven minutes. Remove from oven. Put a chocolate kiss on each cookie and press in. Return to oven and bake two to five minutes longer.

Mrs. Daniel Weaver
Boiling Springs, Pa.

OLD FASHIONED GINGER SNAPS

- 1 cup brown sugar, packed
- 1 cup shortening
- 2 cups unsulphured molasses
- 2 tablespoons ginger
- 2 teaspoons baking soda dissolved in ½ cup boiling water
- 8 cups flour

Cream together brown sugar and shortening. Add molasses, ginger, and boiling water with dissolved soda. Gradually add the flour. Mix well until dough becomes very stiff. Shape into a ball. Roll out very thin. Cut out cookies with cookie cutters. Place on well greased cookie sheets. bake in 375 Degree F. oven, for eight to ten minutes.

Mrs. Paul Baumgardner
Emmitsburg, Md.

CHRISTMAS TREES

- 1 cup shortening
- ¾ cup granulated sugar
- 1 egg
- 2¼ cups flour
- pinch of salt
- ¼ teaspoon baking powder
- 1 teaspoon almond flavoring
- few drops of green food coloring (optional)

Cream shortening and sugar, add the egg, then the dry ingredients and flavoring. Mix well, then put through cookie press. Bake at 375 Degrees F. until done.

Mrs. David S. Blank
Kinzers, Pa.

recipes featured in today's Home on the Range, the sight of any of them will brighten everyone's Christmas spirits.

CHRISTMAS COOKIES

- 1 cup butter
- 1 cup brown sugar
- 2 eggs, well beaten
- ½ cup milk
- pinch of salt
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 3 cups flour
- 1 pound cut up dates
- ½ pound candied cherries
- ½ pound candied pineapple
- 2 cups cut up nuts

Cut up dates, cherries, pineapples and chop nuts. Cream sugar and butter, add the eggs, milk, and dry ingredients. Add nuts and chopped up fruit. Drop on greased cookie sheet and bake at 350 to 375 degrees F. Yields about seven dozen.

UNBAKED CHOCOLATE COOKIES

- 12 ounces chocolate chips
- 1 teaspoon butter
- 2 egg whites, beaten until stiff
- ¼ cup powdered sugar
- 1 teaspoon vanilla
- 1 teaspoon salt
- 24 marshmallows, quartered
- 1 cup broken walnuts

Melt chocolate chips over hot water, with one teaspoon butter added to chocolate chips. Beat two egg whites very stiff. Add powdered sugar, vanilla and salt. In a large bowl, quarter 24 marshmallows and 1 cup broken walnuts. Fold in chocolate mixture in egg whites, then add this to marshmallows and nuts. Drop by spoonfuls on wax paper.

Mrs. Merle Mishler
Hollsopple, Pa.

(Turn to Page 57)

Recipe Theme Calendar DECEMBER

9	Holiday Candies Deadline December 2
16	Christmas Goodies Deadline December 9
23	Turkey Specialties Deadline December 16
30	New Year Day Dinners Deadline December 23