

# Home on the Range

(Continued from Page 56)

## QUICK MIXED COOKIES

- 2 cups sifted enriched flour
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 cup brown sugar
- ¾ cup shortening
- 1 egg
- 1 teaspoon vanilla
- 2 tablespoons milk
- ½ cup chopped nuts
- ½ cup candied or maraschino cherries
- ½ cup coconut

Sift flour, soda, and salt together in a mixing bowl. Add the sugar, shortening and egg. Mix the vanilla extract with the milk and add to the flour mixture. Stir the mixture to integrate the ingredients. Beat for two minutes. Stir in the nuts, cherries, and coconut, using dates, raisins, or other berries or fruits if preferred. Drop spoonful at a time on the greased baking sheet. Bake in moderate oven at 375 Degrees F. for ten to 15 minutes. Makes four dozen two inch cookies.

## EASY MIX A PIECE COOKIES

- 4 cups sifted all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 cup soft butter
- 1½ cups granulated sugar
- 1 egg
- ½ cup dairy sour cream
- 1 teaspoon vanilla

Sift the flour with the baking powder, soda, and salt. Set aside. In a large bowl of the electric mixer, at medium speed, beat the butter, sugar, and egg until light and fluffy. At low speed, beat in sour cream and vanilla until smooth. Gradually add flour mixture, beating until well combined. Form dough into a ball, wrap in waxed paper, refrigerate for several hours. Divide dough into four pats, keeping it cold while rolling out. Preheat to 375 Degrees F. Grease cookie sheets. On well floured surface roll out dough one part at a time ¼ inch thick. Sprinkle tops of cookies with sugar, or if preferred, place a pecan or almond in the center of each cookie. Bake 10 to 12 minutes or until golden.

Gloria Loch  
Fogelsville, Pa.

## FUDGE NUT BARS

- 2 cups brown sugar
- 1 cup butter
- 2 eggs
- 1 teaspoons vanilla
- 2½ cups flour
- 1 teaspoons baking soda
- 1 teaspoon salt
- 3 cups oatmeal

### Filling

- 12 ounces semi sweet chocolate bits
- 1 cup condensed milk
- 1 tablespoon butter
- ½ teaspoon salt
- 1 cup chopped nuts
- 2 teaspoons vanilla

Melt the filling ingredients in a saucepan over low heat. Mix and spread ¾ of the dough mixture in a large pan, then spread the melted chocolate mixture on the top. Swirl the remainder of the dough over the chocolate filling. Bake at 350 Degrees F. for 25 to 30 minutes.

Mrs. Vera M. Hoover  
Myerstown, Pa.

Lancaster Farming, Saturday, December 2, 1978—57

## SUGAR COOKIES

- ¾ cup shortening (partly butter)
- 1 cup granulated sugar
- 2 eggs
- ½ teaspoon lemon flavoring or 1 teaspoon vanilla
- 2½ cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt

Mix together well the shortening, sugar, eggs, and flavoring. Blend the flour, baking powder, and salt together, then stir in. Chill for at least one hour. Heat the oven to 400 Degrees F. in a moderate hot oven. Roll dough 18 inch thick on a floured board or other flat surface. Cut with desired cookie cutter. Place on ungreased baking sheet. Bake six to eight minutes. Makes about four dozen.

Mrs. Ruth E. Ruoss  
Blain, Pa.

## HOLIDAY FRUIT COOKIES

- 3½ cups sifted flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup soft butter
- 2 cups packed light brown sugar
- 2 eggs
- ½ cup buttermilk
- 1 teaspoon vanilla extract
- 1½ cup chopped walnuts or other nuts
- 2 cups pitted dates, cut up
- 2 cups halved candied cherries

Sift together flour, baking soda, and salt, and reserve. Put butter in a large bowl. Add sugar and eggs and beat with a wooden spoon until light and fluffy. Next add buttermilk, vanilla extract and flour mixture and mix well. Stir in chopped nuts, dates, and candied cherries. Drop by teaspoonfuls on lightly greased cookie sheets. If desired, top each with a nut half, bake in moderate oven (350 Degrees F.) for 12 minutes, or until lightly browned. Makes about eight dozen.

Mrs. Eva S. Rubinosky  
Upper Gwynedd, Pa.

## CHOCOLATE CHIP COOKIES

- ¾ cup shortening
- ¾ cup butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 3 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup chopped nuts
- 12 ounces semi-sweet chocolate bits

Mix the shortening, butter, sugar, eggs and vanilla together. Stir in the remaining ingredients. Mix well. Drop the dough onto an ungreased cookie sheet. Bake for eight to ten minutes at 375 Degrees F. or until lightly brown. Cool slightly before removing from cookie sheet.

(Turn to Page 58).

**SPECIALIZING IN  
WATER CONDITIONING**



**MILLER & SON**

2021 Horseshoe Rd.  
Lancaster, PA 17601  
(717) 397-4609

**SAVE MONEY WITH  
M & S WATER SOFTENERS**

- Fully Automatic Controls
- Low Cost Maintenance

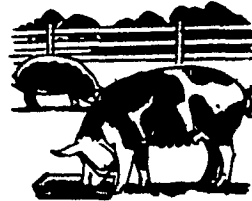
**SALT SERVICE  
PICKUP AND DELIVERY**



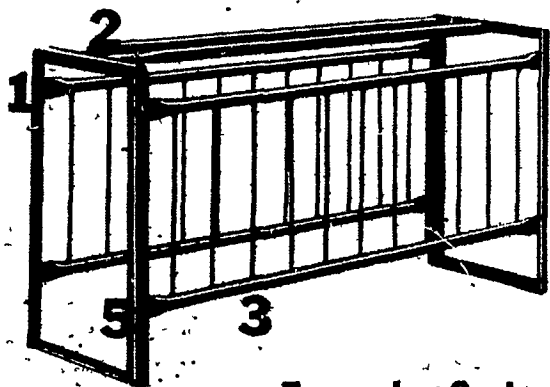
## FARMER BOY PRODUCTS

RD4, Box 135, Myerstown, PA 17067

SALES: LEON HOOVER, (717) 866-5692



## FARROWING EQUIPMENT



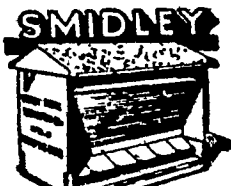
Farrowing Crate

Farmer Boy Farrowing Stalls are built around this crate with basic high-strength construction - employing structural steel tubing, angle iron and 14 ga. steel panels, protectively painted.

1. END ARCHES of 2x2-inch angle iron provide a firm support for fastening crates to floor.
2. TWO TOP SOW GUARDS of 2-inch steel tubing.
3. HORIZONTAL SIDEWALL BARS are 2-inches and vertical bars are 5/8-inch steel tubing.
4. SIDEWALLS ARE ADJUSTABLE vertically and laterally to accommodate a slim or small sow and prevent problems with the sow twisting.
5. BOLT ADJUSTMENTS provide three vertical adjustments as well as inside measurements of 22, 23 and 24 inches, allowing user to turn in either one of the side panels or both.

## WE SELL:

**CHORE-TIME**  
Made to work.  
Built to last.



FEEDERS

Quality  
**Stanfield**  
Product

HEATING PADS



SHENANDOAH

- ★ ARATO WATER NIPPLES
- ★ FARROWING CRATES
- ★ CUSTOM HOG FENCING
  - SUPER • REGULAR • ECONOMY
- ★ HOG SHELTERS
  - PORTABLE FATTENING-
  - 40 to 70 HEAD UNITS

- ★ MODULAR TYPE FARROWING AND NURSERY HOUSES
  - FEATURING CHORE-TIME AUTOMATIC VENTILATION SYSTEMS

- ★ PLYWOOD FEEDERS



## DUAL FUEL FURNACE OR BOILER, BURNS WOOD AND GAS OR OIL

- Provides heat during power failures.
- Capacity for 5 foot logs.
- Ignites wood automatically.

We Service & Install all types of heating systems.

**LESTER E. WEAVER**

Ephrata #4, PA

717-733-8806 or 354-5307



*Old Guard*

Mutual Insurance Company

"Friend of Farmers since 1896."

Founded by Lancaster County farmers in 1896 and still dedicated to providing the broadest coverages at the lowest cost to all farmers in Pennsylvania. See our agent in your area

**EDWIN L. BELL**

183 Allentown Rd., Souderton, Pa.

**E. H. BLUHM AGENCY**

P.O. Box 430, Tunkhannock, Pa.

**JAMES P. CUSTER**

37 S. Broadway, Wind Gap, Pa.

**DANNER'S INC.**

401 Abbottstown St., East Berlin, Pa.