

Home on the Range

(Continued from Page 46)

PEANUT BUTTER FUDGE

2 cups granulated sugar
 3/4 cup evaporated milk
 1 tablespoon butter

1 heaping cup peanut butter

1 heaping cup marmalloy creme

Combine the granulated sugar, evaporated milk and butter. Place on medium heat until the mixture boils all over. Boil for four minutes. Remove from heat and add the peanut butter and the marshmallow creme. Beat until it is thoroughly blended. Pour into a greased pan and cut into squares when cool.

CHOCOLATE PEANUT CLUSTERS

1/2 cup chocolate
 2/3 cup sweetened condensed milk
 1 cup roasted peanuts

Melt the chocolate in the top of a double boiler over boiling water. Remove from the heat, add sweetened condensed milk and peanuts, mix well. Drop by teaspoons onto waxed paper.

CHOCOLATE MARSHMALLOW CREME FUDGE

7 ounces marshmallow creme or 16 marshmallows
 1 1/2 cups granulated sugar
 2/3 cup evaporated milk
 1/4 cup butter
 1/4 teaspoon salt
 12 ounces semi-sweet chocolate morsels
 1 teaspoon vanilla
 1/2 cup chopped nuts, if desired

Place over medium heat and bring to a boil, stirring constantly. Boil six minutes over moderate heat, stirring constantly. Remove from heat. Add semi-sweet chocolate morsels and stir until melted. Add the vanilla, and chopped nuts. Pour into a greased eight inch square pan and cut into squares when cool.

Mrs. Daniel Weaver
 Boiling Springs, Pa.

CHOCOLATE FUDGE

3 cups granulated sugar
 3/4 cup milk
 3 tablespoons cocoa
 3 tablespoons margarine
 1/2 cup marshmallow creme
 1/2 cup peanut butter
 1 teaspoon vanilla

Put the sugar, milk, and cocoa in a saucepan. Bring to a

rolling boil and boil hard for five minutes. Remove from the heat and stir in the rest of the ingredients. Mix well and pour into the buttered pan.

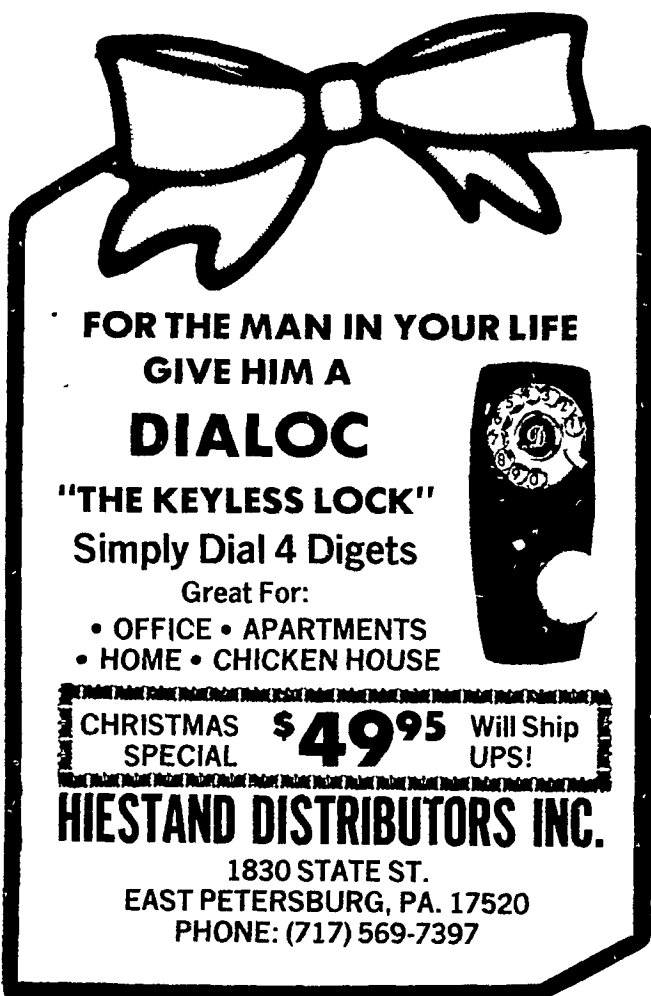
Rebecca King
 Airville, Pa.

OLD FASHIONED CHOCOLATE FUDGE

2 cups granulated sugar
 2/3 cup milk
 2 squares unsweetened chocolate or 1/2 cup cocoa
 2 tablespoons light corn syrup
 1/4 teaspoon salt
 2 tablespoons butter
 1 teaspoon vanilla
 1/2 cup broken nuts

Combine the sugar, milk, chocolate or cocoa, corn syrup and salt in a saucepan. Stir over medium heat until the chocolate melts and the sugar dissolves. Cook to 234 Degrees F. or until a little of the mixture dropped in cold water forms a soft ball. Stir occasionally. Remove from the heat. Add the butter. Cool to lukewarm without stirring. Add the vanilla. Beat until thick and no longer glossy. Quickly stir in nuts. Pour into buttered eight or nine inch square pan. When set, cut into squares. Makes 36 1 1/2 inch pieces.

Sylvia J. Ruoss
 Blain, Pa.



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Farm Women Calendar

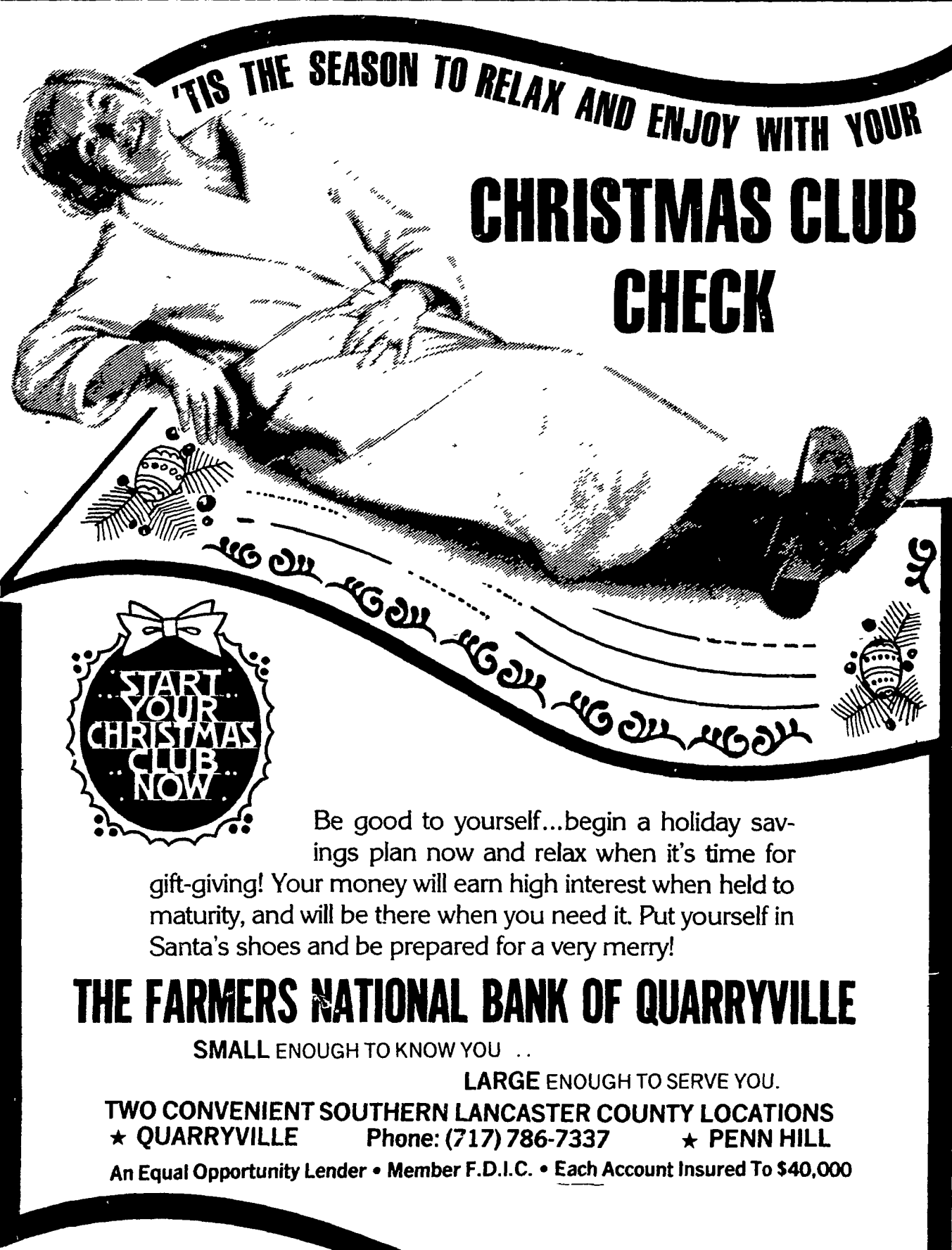
NOTE: Farm Women Societies are reminded to send in their 1979 Yearbooks to Lancaster Farming, Farm Women Society News, Box 366, Lutz, Pa. 17543, as soon as possible.

- Today, December 9
- Lancaster Co. Society 8 Christmas Party, 6:30 p.m.; Vera Frey, Marietta Rl.
 - Lancaster Co. Society 2 meeting; hostess Luella Low.
 - Lancaster Co. Society 18 meeting, 1:30 p.m.
 - Lancaster Co. Society 19 Christmas party, 6:30 p.m.; Indian Springs Golf Club.
 - Lancaster Co. Society 17 covered dish Christmas party; Chestnut Level House.
 - Lancaster Co. Society 13 family Christmas party; Ronks Fire Hall.
 - Lancaster Co. Society 25 family Christmas party, 6:30 p.m.; Conestoga United Methodist Church, bring hot and cold dish.
 - Lancaster Co. Society 8 Christmas party, 6:30 p.m.
- Tuesday, December 12
- Dauphin Co. Society 1 Christmas party, banquet, 6:30 p.m.
- York Co. Society 26, meeting, 7:30 p.m.; hostess Kay Kible, York Haven Rl.
- York Co. Society 29 luncheon meeting, 12:30 p.m.; hostess Betty Heffner.
- Wednesday, December 13
- Lancaster Co. Society 14 meeting, 12:30 p.m. at the Official Tour Bureau; sock and mitten collection, gift exchange.
 - York Co. Society 7 Christmas banquet, 6:30 p.m. at Avalong Dairy.
 - York Co. Society 2 Christmas party; Rutters Restaurant, Red Lion.
- Thursday, December 14
- Lancaster Co. Society 26 meeting, 7:30 p.m.; hostess Lucille Buckwalter.
- Friday, December 15
- Lancaster Co. Society 3 20 Christmas party.
- Saturday, December 16
- Lancaster Co. Society 3 meeting, 2 p.m.; hostess Mrs. Vernon Leninger.
 - Lancaster Co. Society 5 entertaining husbands at Landis House.



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