

Home on the Range

(Continued from Page C6)

CHRISTMAS ORNAMENT COOKIES

Yield: approx. 6 dozen

- 1/2 cup (1 stick) butter
- 3/4 cup firmly packed brown sugar
- 1 egg
- 1/2 cup molasses
- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon nutmeg

Cream butter; gradually add sugar, beating until well blended. Beat in egg and molasses. Combine flour, soda, salt and spices. Add to creamed mixture, blend well. Chill 1 to 2 hours. Preheat oven to 375°F. Use about 2/3 of dough at a time. Roll on lightly floured surface to 1/8-inch thickness. Cut into assorted shapes. Make hole in top of cookie with a straw, for threading yarn through after baking. Bake on unbuttered cookies sheets 6 to 8 minutes. Cool completely on wire racks. Decorate as desired. Thread with yarn and hang on tree.

RUSSIAN TEA CAKES

- Mix together thoroughly
- 1 cup soft butter
- 1/2 cup sifted confectioners' sugar
- Sift together and stir in
- 2 1/4 cups flour
- 1/4 tsp salt
- Mix in.
- 3/4 cup finely chopped nuts

Chill dough. Roll into 1" balls. Place on ungreased baking sheet (cookies do not spread). Bake until set, but not brown. While still warm, roll in confectioners' sugar. Cool. Roll in sugar again. Bake at 400° for 10 to 12 minutes.

Eluza Martin, Shoemakersville

GRANDMOTHER'S MOLASSES COOKIES

- 1/2 cup Crisco
- 1/3 cup sugar
- 1 egg
- 1/2 cup molasses
- 2 cups flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 3/4 cup sour milk

Blend Crisco, sugar, egg, & molasses. Combine flour, soda, salt, spices, & add alternately with the sour milk. Drop batter from tablespoon onto baking sheet rubbed with Crisco & bake at 375°F. for 10 minutes or until done.

Mrs. Charles Biehl, Allentown

PINEAPPLE COOKIES

- 1 cup soft shortening
- 1 1/2 cups sugar
- 1 egg
- 1 (9 oz.) crushed pineapple with juice
- 3 1/2 cups flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 1/2 cup chopped nuts

Mix shortening, sugar and egg well. Stir in pineapple. Add salt & nutmeg. Stir in. Mix in nuts. Chill 1 hour. Heat oven to 400°. Drop rounded top full 2 inches apart onto lightly greased baking sheet. Bake 8 to 10 minutes or until no imprint remains when touched lightly. Makes 5 dozen cookies.

Mrs. L. Martin, Morgantown

AMISH COOKIES

- 1 1/8 cup shortening
- 2 1/2 cups sugar
- 3 eggs
- 3/4 cup chopped peanuts
- 1 cup raisins
- 2/3 cup Brer molasses
- 1 cup sour milk
- 2 cups oatmeal
- In Sifter:
- 6 cups flour
- 2 tablespoons soda
- 2 tablespoons baking powder
- 1 1/2 teaspoon nutmeg
- 3 tablespoons cinnamon

Cream shortening and sugar, add eggs & beat. Add molasses and sour milk gradually with dry ingredients, last use hands to mix. I like these for Christmas cookies (soft and crunchy).

Mrs. L. Martin, Morgantown

Here are two recipes in response to a request for mayonnaise

MAYONNAISE

- 1 egg, beaten
- 1 1/2 tablespoon vinegar
- 1 teaspoon salt
- 3 tablespoons sugar
- 1 tablespoons flour
- 1 cup warm water

Mix dry ingredients, add vinegar & water. Let boil till thick, add beaten eggs. Cool. Add 3 tablespoons prepared salad dressing.

Suetta Nolt, New Holland

MAYONNAISE

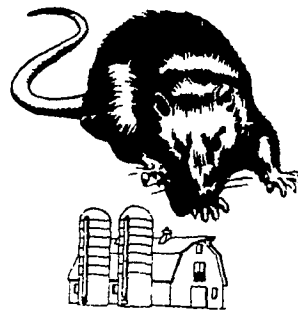
- 1/4 cup vinegar
- 1 egg
- 1 teaspoon salt
- 1 honey
- 1 1/2 cups oil

Put first 4 ingredients in blender & blend, then add oil by drops.

Lloyd Burkholder, Ephrata



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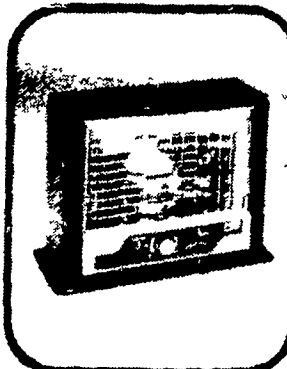
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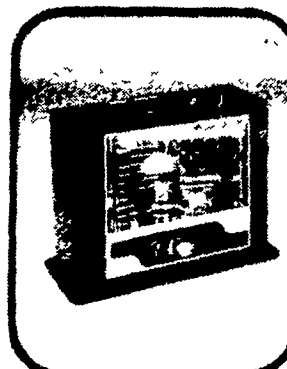
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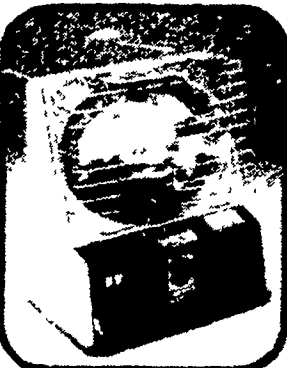
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Heat Output Approx 10 000
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Heating Capability
Approx 20 x21 area
Burning Time Approx 17 20
hours
Fuel Capacity Approx 1 5
gallons
Dimensions 13 x21 x27
Wt 25 lbs



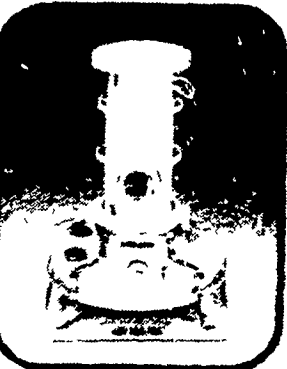
MARK II — Model J 580
SPECIFICATIONS
Heat Output Approx 8000
10 000 BTU's per hour
Heating Capability
Approx 20 x17 area
Burning Time Approx 16 20
hours
Fuel Capacity Approx 1 2
gallons
Dimensions 13 x21 x27
Wt 24 lbs



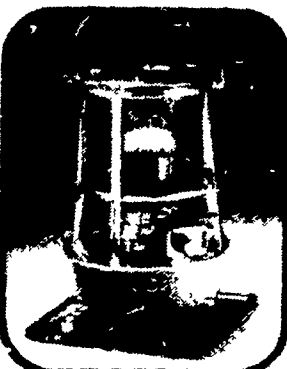
HAPPY II — Model J 480
SPECIFICATIONS
Heat Output Approx
8000 9440 BTU's per hour
Heating Capability
Approx 20 x16 area
Burning Time Approx 14 16
hours per gallon of
kerosene
Fuel Capacity Approx 3/4
gallon
Dimensions 14 x19 x23
Wt 21 1/2 lb s



YOUNG II — Model J 380
SPECIFICATIONS
Heat Output Approx 5700
7700 BTU's per hour
Heating Capability
Approx 20 x14 area
Burning Time Approx 17 23
Hours per gallon of
kerosene
Fuel Capacity Approx 1/4
gallon
Dimensions 15 x16 x17
Wt 14 1/4 lbs



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SPECIFICATIONS
Heat Output Approx 6150
9320 BTU's per hour
Heating Capability
Approx 20 x16 area
Burning Time Approx 18 28
hours
Fuel Capacity Approx 1 3
gallons
Dimensions 22 x15 x16
diameter
Wt 17 lbs



PET — Model J 180
SPECIFICATIONS
Heat Output Approx 8000
9440 BTU's per hour
Heating Capability
Approx 20 x16 area
Burning Time Approx 17 20
hours
Fuel Capacity Approx 1 2
gallons
Dimensions 11 x11 x19
Wt 10 1/2 lbs

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