WAIKIKI NOG

2 cups milk 4 egg yolks

1/4 cup sugar

1/8 teaspoon salt

2 cups pineapple-grapefruit juice drink

4 egg whites

1 quart vanilla ice cream

Nutmeg

In a large bowl, combine milk, egg yolks, sugar and salt; beat until foamy. Stir in pineapple-grapefruit juice drink. In a large mixer bowl, beat egg whites until stiff Fold in fruit juice mixture. Ladle into glasses. Add scoop of ice cream to each glass. Sprinkle with numeg. Makes eight 8-oz. glasses or 12 punch cups.

LAYER BARS

½ cup margarine

1½ cup graham cracker crumbs

1 14 oz. can condensed milk

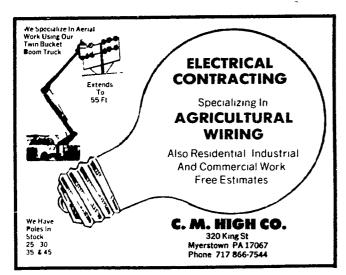
16 oz. pk. chocolate chips ½ cup coconut

1 cup finely chopped nuts

Preheat oven to 350°. Melt butter and put in dish. Next put on crumbs pour milk over crumbs, then chocolate chips, next layer coconut and last the nuts press down gently, bake 25 to 30 min. until lightly browned.

Cool before cutting in bars.

Enos Esh, Lancaster



CHEESE BALLS

Yield: 11/2 cups 1 cup (4 oz.) finely shredded Provolone cheese

1 cup (4 oz.) finely shredded Swiss cheese

1 package (3 oz.) cream cheese

½ teaspoon instant minced onion

2 tablespoons Ruesling wine

2 tablespoons milk

34 teaspoon Worcestershire sauce OR hot pepper sauce Small pimento-stuffed olive slices - Pimiento strips

Cream cheeses and minced onion. Gradually add wine, milk and Worcestershire sauce, beat until thoroughly blended. Pack into 3 salad molds, ½ cup each Refrigerate. Prepare 1 day in advance to blend flavors Unmold onto greens. Garnish using thin slices of olives for bell clapper and strips of pimiento placed in the shape of a bow at the top.

BAKED CARMEL CORN

1 cup butter or oleo

2 cups brown sugar ½ cup light or dark corn syrup

1 tsp. salt

1 tsp. vanılla

½ tsp. bakıng soda

6 quarts popped corn

keep corn hot in slow oven (300°)

Melt butter, stir in brown sugar, corn syrup and salt. Bring to boil stirring constantly, Boil without stirring for five minutes. Remove from heat, stir in soda and vanilla. Pour over popped corn, mixing well. Turn into 2 large shallow baking or roasting pans. Bake at a 250 degree oven for one hour, stirring every fifteen minutes. Remove from oven. Cook, break and store in tightly covered containers. Makes about five quarts of carmel corn.

Eunice W. Burkholder, Lititz

PUFFED WHEAT PEANUT TREAT

5 cups puffed wheat

½ cup salted peanuts

14 cup margarine

⅓ cup peanut butter

3 cups miniature marshmallows Heat puffed wheat in shallow baking pan in moderate oven (250°) about 10 min. Put butter, peanut butter and marshmallows in saucepan and melt over low heat Put puffed wheat in large bowl and pour hot mixture over it, mixing until evenly coated. Press firmly in greased pan. Cool and cut in bars

Nathan Esh, Lancaster

CHOCOLATE HAYSTACKS

Lancaster Farming, Saturday, December 13, 1980—C7

2 cups white sugar

3 cup cocoa

½ cup mılk ½ cup margarine

3½ cups quick cooking oats

1 cup flaked coconut ½ cup chopped nuts

½ teas. vanilla

In saucepan bring first 4 ingredients to a boil. Remove from heat and mix in other ingredients. Drop by teaspoon on wax paper. Cool

Hannah R. Esh, Lancaster



To all Farm Women Societies: Lancaster Farming would like to request that you send in your 1981 yearbooks as soon as possible so we can continue coverage of your scheduled events in the farm women calendar.

Saturday, December 13

Lancaster Society 19 holds their Christmas party at the Rothsville Firehall at 6 30 p.m

Lancaster 25 holds their Christmas party at the home of Vera Nauman at 6.30 p m.

Berks Society 5 holds their Christmas party at 7 p m and a gift exchange. at the Tulpehocken Lancaster Society 8 meets United Church of Christ. Monday, December 15 Lancaster Society 31 holds

their family Christmas party at the Fair Building at 7:30.

Wednesday, December 17

York Co. Society 21 meets for a Christmas party at the home of Mabelle Kilgore.

Thursday, December 18

Lancaster Society 11 meets with Dorothy Boas and Helen Shaub for Origins of Christmas

Cumberland Society 10 meets with Abbie Myers for Christmas Customs

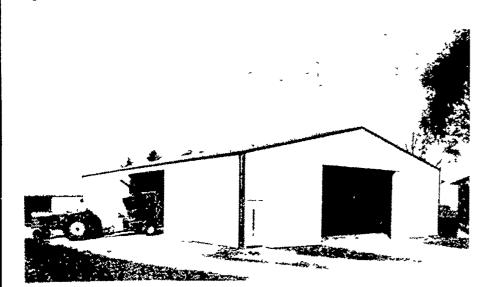
Saturday, December 20

Lancaster Society 3 meets with Salinda Usner for entertainment of children

with Vera Frey for a Christmas dinner at 6:30

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