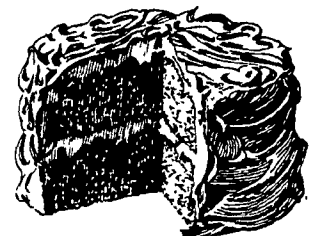


Home On The Range



Takes no tricks to make these treats

Irish settlers brought the custom of Halloween and its symbols to this country in the late 19th century, and Americans have been celebrating it ever since.

You still have the afternoon and the evening to make special treats for those trick-or-treaters. Surprise them with some of the treats below.

You may want to pay special attention to the Halloween Cookie recipe. All you need is ready-to-slice refrigerated cookie dough and directions to cut and shape pumpkin, owl and cat figures. After baking, allow cookies to cool. Then use your own creativity to decorate cookies with frosting and candies.

Save the recipe for Thanksgiving and Christmas and try to figure out designs for those occasions.

HALLOWEEN COOKIES

1 roll refrigerated sugar (17 oz) or natural chocolate flavored chocolate chip ready to slice cookie dough
buttercream frosting, tinted
pastry tubes and tips

Slice well-chilled cookie dough into 1/4 inch slices. Shape cookies as directed below on ungreased cookie sheet. Bake at 350 degrees for 8 to 10 minutes or until light golden brown. Cool 2 minutes. Remove from cookie sheet. Cool

completely on rack before decorating.

Pumpkin:

Use 1 slice. Cut small pie-shaped wedge out of slice to form stem of pumpkin. Push remaining slice back together where wedge was removed. On cookie sheet, place wedge, pointed-end out, on top of slice. Bake; cool on rack.

Owl;

Use 2 slices. Cut bottom 1/3 off each slice. Place the remaining 2/3 slices, cut sides together, to form head and body. Cut one, 1/3 slice in half to form legs. Attach legs, pointed-end-down, to body. Place remaining 1/3 slice lengthwise under legs and shape to form branch. Bake; cool on rack.

Cat:

Use 2 slices. Cut bottom 1/3 off one slice. Cut 1/3 slice into 3 equal wedges. Roll remaining 2/3 slice into ball to form head. Place ball 1/4 inch above whole slice to form head and body. Attach 2 wedges to ball, pointed-ends out, and shape slightly to form ears. Attach remaining wedge to body, pointed-end out, to form tail. Bake; cook on rack.

MICROWAVE PEANUT BRITTLE

1 c. raw peanuts
1 c. sugar
1/2 c. white corn syrup
1/8 t. salt
Stir all together in 1 1/2 quart casserole. Place in microwave oven and cook 7 to 8 minutes, stirring well after 4 minutes.

1 t. butter
1 t. vanilla
Add to syrup blending well. Return to oven and cook 1 to 2 minutes longer. Peanuts will be lightly browned and syrup very hot.

1 t. soda
Add soda and gently stir until light and foamy. Pour mixture onto lightly greased cookie sheet. Allow to cool 1/2 to 1 hour. When cook, break into small pieces and store in airtight container. Makes about 1 pound.

If roasted peanuts are used, omit salt and add peanuts after first 4 minutes of cooking.

Pauline Moore, Franklin

CARAMEL CORN

1/2 c. brown sugar
1/2 c. dark corn syrup
1/4 c. margarine or butter
1/2 t. salt
8 c. popcorn - popped

Heat oven to 300 degrees. Butter cookie sheet. Heat brown sugar, corn syrup, margarine and salt in 4 quart dutch oven over medium heat stirring constantly. Add popcorn. Cook, coating each kernel, two minutes. Spread on cookie sheet and bake 15 minutes. Cool 10 minutes. Crumble on cookie sheet and leave to harden 1 hour. Store at room temperature.

Joanne Cheek, Oxford

SPECIAL CANDY

1 c. light corn syrup
1 c. sugar
Bring to boil, remove from heat and add 1 c. chunky peanut butter and 6 cups Special K cereal. Press into a buttered 13 x 9 inch pan.

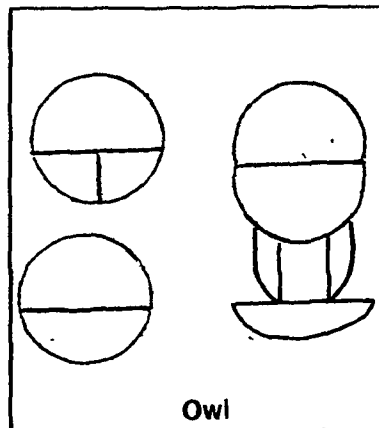
Melt:
6 oz. butterscotch bits
6 oz. chocolate bits
Pour over top of mixture in pan and cool. Cut into squares to serve.

Nancy Kramer, Newmanstown

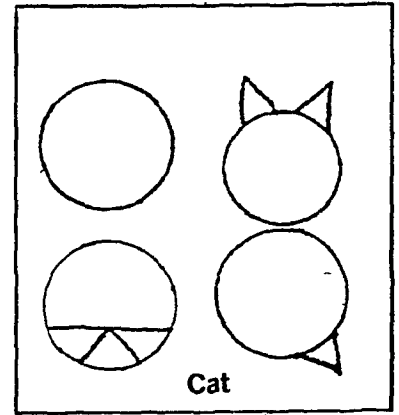
FRUIT BALLS

1 c. dried apricots or peaches
1 c. golden raisins
1 c. dark raisins
1 c. salted nuts, mixed or peanuts
Put all through food grinder. Shape into balls and roll in any one of the following:
10x sugar
coconut or crushed peanuts

Nancy Kramer, Newmanstown



Owl



Cat

JIFFY PIZZA

Dough:
2 c. flour
1 T. baking powder
1 t. salt
2 c. milk
1/3 c. salad oil

Sauce:
6 oz. tomato paste
1/4 c. water
1 t. oregano
1/4 t. pepper
1/2 t. salt
2 T. suar

1 lb. browned hamburger
1 t. garlic powder
cheese, finely chopped
Sift flour, baking powder and 1 t. salt. Add milk and oil. Pat dough on bottom of pizza pan. Mix sauce ingredients and spread on dough. Add meat on top and sprinkle with finely cut cheese. Bake 25 to 30 minutes at 425 degrees. Serves 6 or more.

Mrs. Alvin Nolt, Williamsburg

Answers from Cook's Question Corner:

HOREHOUND DROPS
Steep 1/2 oz. of horehound herb in 3/4 pint boiling water for 1/2 hour. Strain and add 1 3/4 lb. brown sugar. Boil over a brisk fire (which takes quite a while), until it hardens when a little is dropped in cold water.
Pour into greased plates and cut into size of cough drop desired. This tastes like the old fashioned drops one could buy years ago. Boneset, coltsfoot, wild ginger, wild cherry sassafras and birch bark can be prepared in the same way.

E. Stauffer, Ephrata



ANSWER — Mrs. Edwin Rissler of New Enterprise recently requested a recipe for jiffy pizza. Find one at the end of the recipe section. Other recipes we have forwarded to Mrs. Rissler.

ANSWER — Ida Keeny of New Freedom earlier had requested a recipe for cough drops. Mrs. E. Stauffer of Ephrata has supplied a recipe for horehound tea drops. Find them at the end of the recipe section.

QUESTION — Does anyone have directions on doing corn husk items such as dolls, wreaths or flowers? I would greatly appreciate a copy of them.

Dawn Harvey, Nicholson, PA

QUESTION — Does anyone know where I could get salsify to buy or a supplier so I can grow my own? Is it difficult to raise? Please help.

Linda Schotsch, Philadelphia

Recipe Topics

November	
7	It's pie season!
-14	Nuts to you
21	Thanksgiving favorites
28	Potato Recipes
December	
5	Cakes promote friendship
12	Cookies for Christmas
19	Popcorn favorites

Homemaker's Hints



Shine washed windows with newspapers, but be sure you've read the papers or the project could take all day.



Flower stems too short for a vase? Slip into plastic straws and cut straws to desired length.