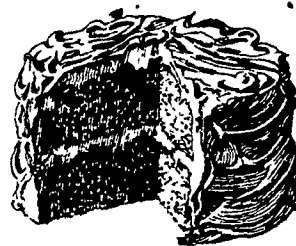


# Home On The Range



## Pop some fun this Christmas eve

After the cookies are made, the Christmas meal planned and the presents wrapped, all that is left to do is sit around the fireplace on Christmas eve and wait for Santa.

Make the time go faster by popping some popcorn. Nothing else this easy to make, comes out as good as popcorn. And if you get ambitious, try something new and special with popcorn. Try some of the following recipes:

### CHOCOLATE POPCORN BALLS

5 qt. popped popcorn  
1 jar marshmallow topping  
1 pkg. chocolate bits  
2 T. water  
1 t. vanilla

Place popped corn in large greased pan. Melt marshmallow topping and chocolate bits in top of double boiler. Stir in water and vanilla. Pour chocolate mixture over popcorn mixing thoroughly.

Shape into balls. If desired, place wooden ice cream stick in balls.

### HONEY CRUNCH

3 qts. popped popcorn  
1 c. nuts  
1/2 c. butter  
1/2 c. honey

Preheat oven to 250 degrees. Place popcorn and nuts in large 4-inch-deep baking pan. Keep warm in oven. Lightly butter a cookie

sheet. Melt butter over low heat. Blend in honey until well mixed. Remove popcorn mixture from oven. Set oven at 350 degrees. Pour butter-honey mixture over popcorn-nut mixture and mix well. Spread in thin layer on cookie sheet. Bake 10 to 15 minutes or until crisp. When cool, break or cut apart.

### MOLASSES CRUNCH

2 qt. popped popcorn  
2 c. whole or chopped nuts  
1 1/3 c. molasses  
1 c. sugar  
2 T. butter  
1 T. vinegar  
2/3 c. water  
1/4 t. baking soda  
1 t. vanilla

Preheat oven to 250 degrees. Combine popcorn and nuts in a large, 4-inch-deep, buttered baking pan. Keep warm in the oven. Butter two 8-inch-square baking pans. Mix molasses, sugar, butter, vinegar and water. Cook slowly without stirring, until mixture reaches 250 degrees on a candy thermometer. Add baking soda and stir well. Remove from heat and quickly stir in vanilla. Remove popcorn and nuts from oven. Pour syrup mixture over popcorn and nuts and mix well. Pour into buttered pans. Cut when cool.



Popcorn, a high-fiber food, is perfect for between meal munching and is an added treat at Christmas time. Naturally good tasting, popcorn is considered a wholesome snack by

nutritionists and the medical profession. The American Dental Association recommends popcorn as a sugar-free snack.

## Cook's Question Corner



**QUESTION** — Would any of your readers have recipes using persimmons? Will be looking for answers!

H. Showalter, Lancaster

**QUESTION** — Can anyone help to find me a recipe for the egg dressing used on lettuce? Also, does anyone know how to dehydrate potatoes or make hash browns to freeze?

Mrs. Pat Hood  
Mount Airy, MD

**ANSWER** — Naomi Burkholder can find an answer for her recipe request of November 21 (honey-glazed whole wheat donuts) at the end of the recipe section, complements of Dawn Harvey. Thank you Dawn.

**ANSWER** — For the reader who requested a recipe for Ham Patties comes a recipe from Mrs. Ivan Martin of Ephrata. Thank you, Mrs. Martin.

**WANTED** — Answers for our recipe requests. Help a fellow cook and reader solve her cooking quests!

### Recipe Topics

December	Recipe Topics
19	Popcorn favorites
26	Beverages for the holidays
January	Recipe Topics
2	Making vegetables exciting
9	Easy chicken dinners
16	Make it with beef

### POPCORN PEANUT BRITTLE

1 1/2 c. granulated sugar  
1/2 c. dark corn syrup  
1/2 c. water  
1/2 t. salt  
1 qt. unsalted popcorn  
1 c. shelled nuts  
2 T. butter  
1 t. vanilla extract

Combine sugar, syrup, water and salt in a heavy saucepan. Stir on low heat till sugar dissolves. Cook over medium heat until candy thermometer measures 300 degrees or until a small amount of syrup dropped into a very cold water separates into threads which are hard and brittle.

Meanwhile, spread popped corn and nuts into a well-greased pan and heat in pre-heated oven about 350 degrees for 10 minutes.

Remove the syrup from the heat and quickly stir in butter and vanilla. Stir until butter melts. Pour over popcorn peanut mixture and stir. Spread mixture thin on flat surface. Cool. Break into small pieces. Makes 1 1/4 pounds.

Nancy Lort, Delta

### POPCORN ON STIX

28 caramels  
2 T. water  
2 qt. salted, popped corn  
Mix caramels with water in heavy saucepan over low heat. Stir occasionally until sauce is smooth. Pour over popcorn and toss until well coated. Press into oiled 6-oz. frozen orange juice cans inserting popsicle stix before can is full. Push out of cans and wrap in squares of plastic wrap and tie with bits of yarn.

Pauline Moore, Franklin

### CHEESE SNACKS

2 qt. popped popcorn  
1/2 c. butter  
1/2 c. grated American cheese  
1/2 t. salt

Spread freshly popped corn in a flat pan; keep hot and crisp in oven. Melt butter and grated cheese and add salt. Pour mixture over corn. Stir until every kernel is cheese flavored.

### ORANGE POPCORN BALLS

2 c. sugar  
1 can frozen orange juice concentrate  
4 can water for orange juice  
1/2 c. light corn syrup  
1 t. vinegar  
1/2 t. salt  
5 qt. popped popcorn

Combine all ingredients, except popped corn, in a heavy saucepan. Bring to a boil. Lower heat and cook to 250 degrees on a candy thermometer or hard ball stage. Pour slowly over hot popcorn and mix until well coated. Let stand five minutes. Shape into balls.

Answers for Cook's Question Corner:

### HAM PATTIES

2 c. ground cooked ham  
1 c. mashed potatoes  
1 T. chopped onion  
1/4 t. dry mustard  
1/4 t. salt  
1 T. milk  
1 egg, beaten  
1/2 c. fine dry breadcrumbs  
3 T. fat or oil

Combine ground ham, mashed potatoes, onion, mustard and 1/4 t. salt. Chill about 1 hour.

Shape into patties. Blend milk into beaten eggs. Dip patties in egg mixture and then in crumbs. Fry patties in hot fat until golden brown. Serve plain or with favorite sauce.

Mrs. Ivan Martin, Ephrata

### WHOLE WHEAT DOUGHNUTS

1 1/2 c. whole wheat flour  
1 1/2 c. regular flour  
1 c. sugar  
3/4 c. buttermilk  
2 eggs  
2 T. shortening  
2 t. baking powder  
1 t. baking soda  
1 t. salt  
1/2 t. nutmeg  
salad oil

In large bowl measure 1/2 cup flour and remaining ingredients except salad oil. With mixer at low speed, beat just until smooth. Constantly scrape bowl with rubber spatula. Increase speed to medium, beat 1 minute.

Stir in remaining flour to make soft dough. Refrigerate dough for at least 1 hour.

On well-floured surface with floured rolling pin, roll dough 1/2 inch thick. Cut out.

Meanwhile, in deep fat fryer, heat 3 or 4 inches oil to 370 degrees. Fry 4 to 5 rings at a time to golden brown.

### HONEY GLAZE

In small bowl with fork, stir 1/2 c. honey with 2/3 c. powdered sugar until smooth. Spread over warm whole wheat doughnuts.

Dawn Harvey, Nicholson