

Tips for better baking

LANCASTER — Have you been unhappy with recent baking results? Cookies too brown and crisp — pie crust not done enough or over done? If so, you might be surprised to learn that these problems may be the result of the cooking utensils you are using.

According to Greta C. Vairo, Extension Home Economist with the Penn State Extension Service, the type, size, shape and even the color of the utensil, as well as where you place them in the oven can have a considerable effect on baking results. Here are some suggestions that can help improve the quality of your baked products.

For best results, make sure you use trusted standard recipes. These recipes have been tested several times and the ingredients are measured to the exact proportions. Sometimes the ingredients in a traditional family recipe have been changed or forgotten as the recipe was passed down from generation to generation. So, if the traditional recipes are not turning out as you would like them to, compare them to similar standard recipes to make sure the ingredients are correct.

The secret to 'golden' brown cookies is a shiny aluminum cookie

sheet without sides. The aluminum will spread the heat evenly, where as dark tin cookie sheets absorb the heat and make the browning uneven. Using a cookie sheet that is too large can also cause uneven browning because heat is trapped under the sheet which prevents air from circulating. For best results, allow two inches of free space on all sides of the cookie sheet and bake one sheet at a time.

Glass absorbs the heat and bakes faster. So, if you use glass baking dishes for cakes, bread, rolls, or biscuits, reduce the oven temperature called for in the recipe by 25°. It isn't necessary to lower the

oven temperature for casseroles, meats or pies baked in glass dishes.

Baked frozen pies will look as tempting as homemade, if package directions are followed. The shiny aluminum foil pans used for pies reflect the heat and prevent browning, sometimes resulting in a soggy, underdone bottom crust. That's why manufacturers recommend placing the pie on an aluminum cookie sheet. The cookie sheet helps to conduct heat to the bottom crust for browning. To be sure that your homemade pies are golden brown, use a pie pan that absorbs heat...dark tin, anodized aluminum, or glass may be used. If the edges of your pie crust are too brown, form a collar of aluminum

foil, 1 to 1½ in. wide, to reflect heat and slow browning. Remove the collar during the last 10-15 minutes of baking.

Follow these tips can help make you happier with your baking results.



ALPINE PLANT FOOD

ALPINE OFFERS A TOP QUALITY LIQUID PLANT FOOD AT ROCK BOTTOM PRICES.

- ★ Alpine minimizes expensive handling costs by utilizing farmer distributors.
- ★ Alpine eliminates expensive computer billing costs with cash accounts.
- ★ Alpine uses food grade ingredients for maximum availability and safety to plants.
- ★ Alpine is a neutral PH chlorine free plant food that will not rust equipment, freeze or settle out.
- ★ Alpine will deliver 9-18-9 for payment in Dec. for \$3.10 a gallon. Alfalfa plant food 3-18-18 delivered price \$3.40.

— Pennsylvania Distributors —

HAROLD WOLF
Centre Hall
814-364-1349

GARY REPLOGLE
Bedford
814-847-2851

JAMES LANDIS
East Greenville
215-679-2682

CLYDE BARTHOLOMEW
Orangeville
717-784-1779

RICHARD WILSON
Stewartstown
717-933-6101

WE ARE NOW THE



ALASKA
KODIAK WOODSTOVES

Woodstove Heat
By the people who know cold.

FACTORY OUTLET
For Coal/Wood Stoves/
Boilers/Furnaces
Fireplace insert

\$595

CHESTER B. NOLT

30 S. Hershey Ave. (Bareville) Leola, Pa. 17540

PHONE (717) 656-6898

Hours: Mon. & Tues. By Appointment
Wed., Thurs., Fri. 10 to 8; Sat. 10 to 4

MERRY CHRISTMAS



To Mother, Dad, and "young 'uns," too... Grandma, Grandpa, all of you... we send our warmest wishes, true... for Christmas joys to please the "crew".

MARVIN J. HORST

1950 S. 5th Ave., Lebanon, PA

Max-Emerge Cornplanters 2 Row Custom Built Optional Equipment

No-Till Coulters
Insecticide Attachments
Hydraulic System
Steel or Rubber tires

5% Discount on orders paid by 1-15-82.



GIDEON F. STOLTZFUS

R.D. 2 Gap, Box 2276 17527 Pa.
1½ Mi. N. of Gap along Rt. 897 Lanc. Co.

KATOLIGHT!

THE PIONEER IN BRUSHLESS P.T.O.
ALTERNATORS!! YEARS OF
EXPERIENCE HAVE GONE INTO THE
ADVANCED DESIGN OF THESE
POWERFUL BRUSHLESS
ALTERNATORS. THE RESULT IS THE
UNIQUE COMBINATION OF...



★ 300% Surge Capacity: For Superior motor starting capabilities

★ Totally Brushless Design: For greater reliability and more positive voltage build-up after long periods of idleness



24 HR. EMERGENCY
SERVICE BY RADIO
DISPATCHED SERVICE
PERSONNEL

Model Selection Chart

Model No.	Watts	Momentary Surge Watts	Minimum Required HP	Volts	C.B. Amps	Phase	Wire	Approximate Wt. Net Lbs.	Ship Lbs.
15LR1	15,000	45,000	25	120/240	60	1	3	425	490
25LR1	25,000	75,000	40	120/240	100	1	3	475	500
35LR1	35,000	105,000	55	120/240	150	1	3	580	600
45LR1	45,000	135,000	70	120/240	175	1	3	670	730
55LR1	55,000	165,000	86	120/240	225	1	3	730	750
85LR1	85,000	255,000	130	120/240	350	1	3	795	860

Distributor for
DE, MD, NJ & PA

MARTIN MACHINERY

P.O. Box 35, Martindale, Pa. 17549
215-445-4800 or 267-7771