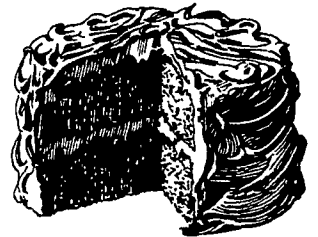


# Home On The Range

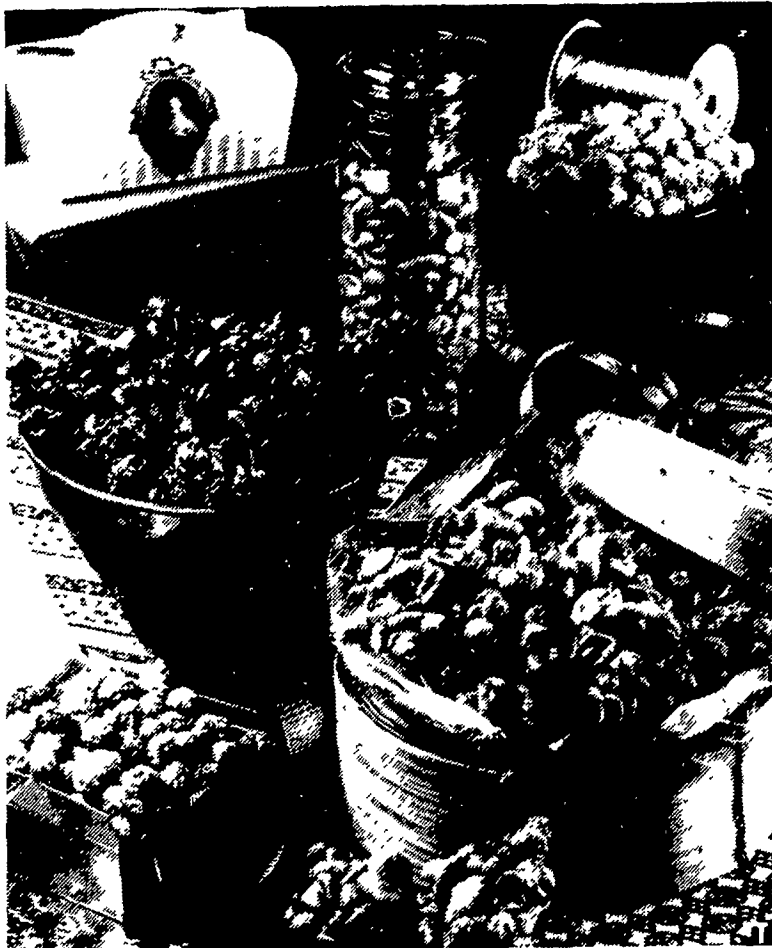


You've completely exhausted yourself and your purse shopping for that 'just right' gift for the loved ones on your Christmas list. And having come up with gifts that are so-so — gifts that say neither thought nor money was put into its selection — you collapse in your chair and say "What can I do?"

Well, we have the answer. Look to your kitchen for help, because the way to anyone's heart is still through his or her stomach.

Gifts of food tell the receiver that they are worth the time both in thought and labor that you applied to its creation.

Breads, cookies, cakes, and a lot of unusual ideas we have included here are all good ways to say "Merry Christmas."



Coated Peanuts



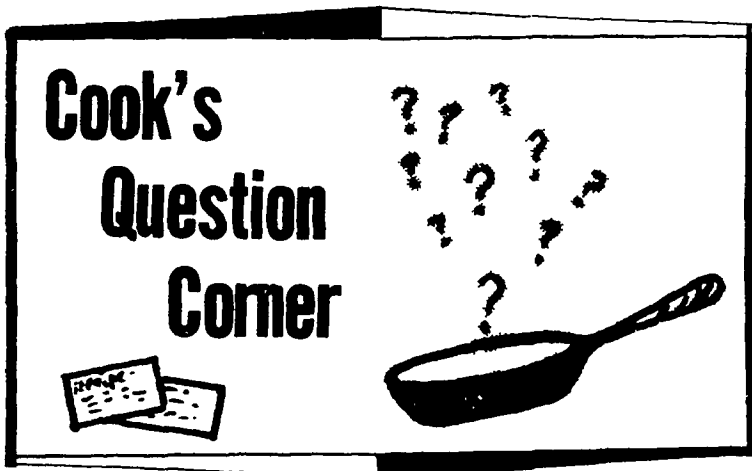
Pecan Pie

### CARAMEL CORN CLUSTERS

- 1 pkg. caramels
- 1/4 c. sugar
- 1/4 c. water
- 2 qt. popped pop corn
- 2 c. peanuts

Combine caramels, sugar and water in saucepan. Cook over low heat, stirring constantly until mixture is smooth and comes to a

## Unusual holiday dishes make thoughtful gifts



**NOTE** - If you're still searching for that perfect gift for someone on your Christmas list, consider a holiday dish. You'll find some unique dishes above and lots of cookie ideas in next week's Home on the Range.

**ANSWER** - For the reader who requested a French onion soup, comes the following contribution from Mrs. Charles Biehl of Mertztown.

### French Onion Soup

- 3 T. butter
- 6 med. white onions, sliced
- 4 c. bouillon
- 1 c. sauterne (wine)
- 6 slices French bread
- 4 T. butter
- 1/2 c. grated Parmesan cheese

Melt butter. Saute sliced onions in butter until transparent. Add bouillon and cover. Cook slowly until onions are tender. Add wine, salt, pepper to taste. Heat to boiling point. Butter and toast French bread. Sprinkle with Parmesan cheese. Bake in top of oven at 450 degrees until cheese browns lightly. Float slices of toasted cheese bread on top of soup.

### Recipe Topics

#### December

- 11 Christmas cookie time
- 18 How about a favorite dish?
- 25 Unique ways to serve ham

#### January

- 1 Thick, juicy beef dishes
- 8 Warm soups for cold weather

full boil; continue to stir constantly while mixture boils gently for 5 minutes.

Combine pop corn and peanuts in large baking pan. Pour caramel sauce over pop corn mixture and quickly toss, using two forks until pop corn and peanuts are well coated. Spread mixture on cookie sheets. Let stand until cold, then break into clusters.

Mrs. Clarence Smith, Dover, Del.

Combine chocolate pudding, sugar, butter, eggs and vanilla; beat until well blended. Stir in pecan pieces and pour into partially baked pastry shell.

Bake at 350 degrees for 45 to 50 minutes. Cool. May be served warm or chilled. Garnish with whipped cream and deliver to a friend.

Planters Peanuts Corp.

Disolve sugar in water in saucepan over medium heat. Add peanuts and continue to cook over medium heat, stirring frequently. Cook until peanut is completely sugared (covered and no syrup left). Pour and spread over ungreased cookie sheet and bake at 300 degrees for approx. 30 minutes, stir occasionally for even roasting.

Mrs. Ralph Eberly, RI Harrisburg

(Turn to Page B7)

### TRADITIONAL PECAN PIE

- 3 eggs
- 1 c. light corn syrup
- 1 c. sugar
- 2 T. butter, melted
- 1 t. vanilla extract
- 1/8 t. salt
- 1 c. pecan halves
- 1 unbaked pastry shell

In a medium bowl beat eggs slightly. Mix in corn syrup, sugar, butter, vanilla and salt. Then mix in pecan halves and pour into unbaked pastry shell.

Bake at 400 degrees for 15 minutes; reduce temperature to 350 degrees and continue baking for 25 to 30 minutes, or until lightly browned and completely puffed across top. Cool. If desired, serve garnished with prepared whipped topping and additional pecan halves.

Arlene Miller, Selinsgrove

### FUDGY PECAN BROWNIE PIE

- 3/4 c. pecan pieces
  - 1 pkg. chocolate pudding and pie filling
  - 1 c. sugar
  - 1/4 c. butter, melted
  - 3 eggs, beaten
  - 1 t. vanilla extract
  - 1 pastry shell, partially baked
- Coarsely chop pecan pieces; set aside.

- ### SUGARED PEANUTS
- 1 c. granulated sugar
  - 1/2 c. water
  - 2 c. raw shelled peanuts, skins on



Caramel Corn Clusters