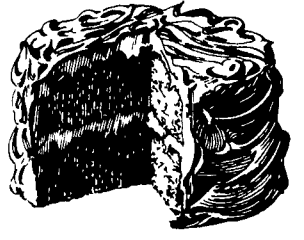


# Home On The Range



## Cookies and brownies make handy snacks

With the kids home all day, snacks are more in demand during the summer months than any other time of the year. Cookies and brownies are easy snacks for them to grab on the way out the kitchen door as they rush to a baseball game or swimming party.

Because adults enjoy them just as much as the kids, they'll never hang around the house long enough to get stale. Fortunately for the cook, these sweet treats are easy and fun to make, and use a wide variety of ingredients.

Mix up a batch of your favorite cookies or brownies, or try some of our readers' favorites. Whichever you select, be sure to sample them while they're still warm from the oven.

### BROWNIES

**Cream together:**  
 1½ cups sugar  
 ¾ cup shortening  
 3 eggs  
 3 tablespoons syrup, either King or pancake syrup  
**Sift together:**  
 1½ cups flour  
 ¾ teaspoon baking powder  
 5 tablespoons cocoa  
 ¾ teaspoon salt

Mix with creamed mixture and pour into a greased and floured 9 x 13 pan. Nuts can be added if you desire.

Geraldine Smith  
 Felton

### AUNT MARY'S SOFT SUGAR DROP COOKIES

6 cups (3 pounds) brown sugar  
 3 cups (1½ pounds, scant) lard, at room temperature  
 6 eggs, beaten  
 2 teaspoons vanilla  
 1 quart thick milk or buttermilk  
 2 full teaspoons soda in milk  
 12 cups (3¾ pounds) flour

Bake in hot oven, 450°F. Dust with 10X sugar if desired.

Anita Shirk  
 Ephrata

### CHOCOLATE CHIP CHEWS

**Cream:**  
 ½ cup shortening  
 1 cup brown sugar  
 ¾ cup white sugar  
**Add:**  
 3 eggs, beaten  
 1 teaspoon vanilla  
**Sift:**  
 2½ cups flour  
 ½ teaspoon soda  
 ½ teaspoon baking powder  
**Add:**  
 ½ cup nuts  
 1 cup chocolate bits  
 Spread in a cookie pan and bake at 350°F. for 15-20 minutes. Cut in bars.

Lydia S. Lapp  
 Gordonville

### CEREAL COOKIES

½ cup chunky peanut butter  
 ¼ cup honey  
 3 cups crisp rice cereal  
 Mix honey and peanut butter together in a mixing bowl. Add 1 cup of the cereal and stir into the honey and peanut butter mixture. Put 2 cups of cereal into another mixing bowl. With your fingers, make small ball of peanut butter mixture and roll them in the plain cereal until they are coated.

Betty Biehl  
 Mertztown

### COCONUT DROP COOKIES

3 cups coconut  
 ¾ cup (½ can) sweetened, condensed milk  
 1½ teaspoons vanilla  
 Candied cherries  
 Mix first 3 ingredients. Drop on well-greased cookie sheet and top with half of a candied cherry.  
 Bake at 350°F. until slightly browned.

Betty Biehl  
 Mertztown

### SUSAN'S BROWNIES

¾ cup sifted cake flour  
 ½ teaspoon baking powder  
 ¾ teaspoon salt  
 1 cup granulated sugar  
 ½ cup soft shortening  
 2 eggs  
 1 teaspoon vanilla extract  
 2 squares unsweetened chocolate, melted  
 1 cup chopped walnuts, almonds, pecans, Brazil nuts or peanuts  
 Start heating oven to 350°F. Grease 8x8x2-inch pan. Sift together flour, baking powder, and salt. Gradually add sugar to shortening, mixing until light. Add eggs and vanilla; mix until smooth. Mix in chocolate, then flour mixture and nuts. Turn into pan. Bake 30 to 50 minutes or until done. Cool in pan; cut into squares or bars. Sprinkle with powdered sugar if desired.

Anita Shirk  
 Ephrata

### PEANUT BUTTER SANDWICH COOKIES

3 cups sifted flour  
 2 teaspoons baking soda  
 ¼ teaspoon salt  
 1 cup butter or margarine  
 1 cup sugar  
 1 cup brown sugar, packed  
 2 eggs  
 1 cup peanut butter  
 1 teaspoon vanilla  
**Peanut Butter Filling**  
 Sift together flour, baking soda and salt; set aside. Cream together butter, sugar and brown sugar in bowl until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in peanut butter and vanilla.

Gradually stir dry ingredients into creamed mixture, mixing well. Form mixture into 1-inch balls. Place balls, about 2 inches apart, on greased cookie sheets. Press each with floured tines of fork, making crisscross pattern.

Bake in 375°F. oven 8 minutes or until golden brown. Remove from baking sheets; cool. When cookies are completely cooled, make sandwich cookies by filling with Peanut Butter Filling.

### PEANUT BUTTER FILLING

Combine ½ cup peanut butter, 3 cups sifted confectioner's sugar, 4 tablespoons milk and 1 teaspoon vanilla in bowl. Beat until smooth and creamy.

Ruth Ann Zimmerman  
 Romulus, N.Y.

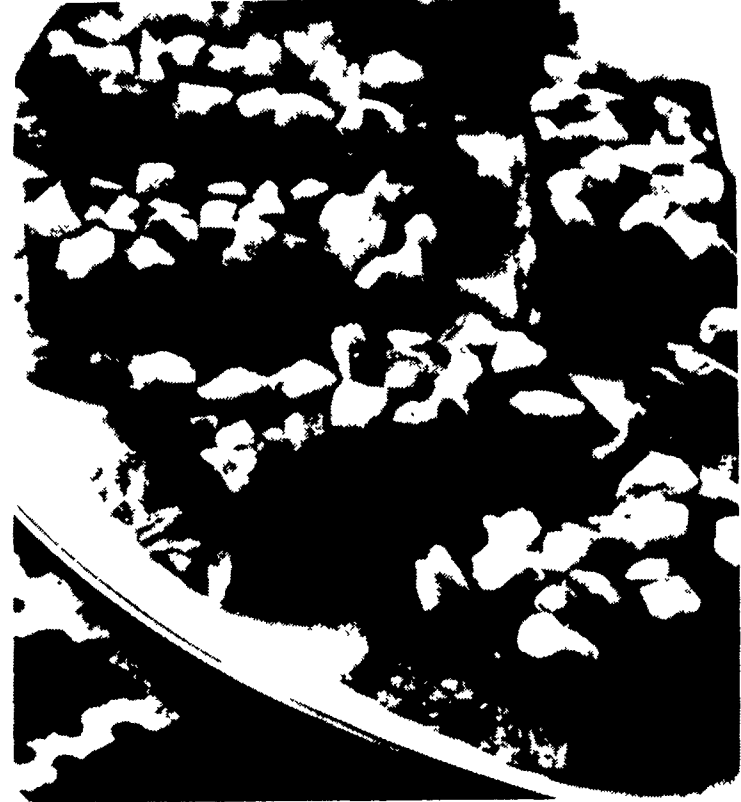
### APRICOT SQUARES

¼ pound butter  
 ½ cup sugar  
 3 egg yolks  
 1 teaspoon vanilla  
 1 10-ounce jar apricot preserves  
 ½ cup ground nuts  
 1½ cups flour  
 ½ teaspoon baking powder  
 ½ teaspoon baking soda  
 Little salt  
 3 egg whites  
 3 tablespoons sugar

Preheat oven to 350°F. Grease 9x12-inch pan. Cream butter and sugar, add egg yolk and vanilla.

Sift together flour, baking powder, baking soda and salt. Add to creamed mixture. Spread cake mixture in pan. Spread apricot preserves on top. Beat egg whites with sugar and spread on top of preserves. Sprinkle nuts on top. Bake for 25 to 30 minutes.

Betty Biehl  
 Mertztown



Mix up a batch of Oatsies, quick bar cookies topped with a layer of chocolate.



Carrot Cookies topped with Orange Butter Icing make a delicious, quick treat for hungry youngsters - or adults!

### JUMBO OATMEAL PEANUT BUTTER COOKIES

¾ cup butter  
 ½ cup sugar  
 1 cup brown sugar, packed  
 2 eggs  
 ¼ cup milk  
 1 teaspoon vanilla  
 2 cups sifted flour  
 1 teaspoon baking soda  
 1 teaspoon salt  
 1 teaspoon ground cinnamon  
 1½ cups quick cooking oats  
 1 cup raisins or chocolate chips  
 Cream together butter, peanut butter and sugar until smooth and creamy. Add egg, milk and vanilla. Blend well.

B. Reed  
 Punxsutawney

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## Featured Recipe

This week's featured recipe comes from Florence Rein, a Brooklyn housewife and elementary school substitute teacher who recently won the New York beef cook-off.

Next month Mrs. Rein will be attending the 1984 National Beef Cook-off in Albuquerque, N.M. to compete for national honors. Her Tropic Shores Beef recipe is a slow cook recipe for a boneless chuck roast with pineapple, celery, green pepper and onion.

To learn more about Mrs. Rein see the story featuring her in this section.

### Tropic Shores Beef

2 lbs. boneless beef chuck, cut in 1 inch cubes  
 2 tablespoons oil  
 1 teaspoon salt  
 1 cup thinly sliced celery  
 1 large green pepper, diced  
 ½ cup sliced green onions (scallions), tops and bottoms  
 1 can (20 oz.) crushed pineapple in juice  
 ½ cup barbecue sauce  
 ½ cup water  
 2 tablespoons flour  
 coconut and green onion tops for garnish

In Dutch oven, in hot oil, brown meat on all sides. Sprinkle meat with salt. Stir in celery, green pepper, green onions, pineapple, and barbecue sauce. Reduce heat. Cover; simmer 2 - 2½ hours until meat is fork tender. Stir flour into water. Add to pot. Bring to boil. Stir constantly until thickened, about 2 minutes.

Remove to serving platter. Surround meat with several rows of green onion tops to form a frame around the meat. Sprinkle the meat with coconut. 4-6 servings.  
 Serve with rice if desired.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

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Salads

Peach Recipes

Lunchbox Treats