(Continued from Page B6)

CHRISTMAS WREATHS 1½ pounds flour 1 pound sugar 9 ounces butter

5 eggs Grated peel of 1 lemon Chopped nuts

Cream butter; add eggs one by one, then sugar and lemon peel. Add flour gradually and mix well. From the dough form small wreaths, placing them on a greased baking sheet, not too close together. Dust lightly with flour and dredge with chopped nuts. Bake in moderate oven (350°F) until lightly browned.

Minerva Martin Shippensburg

PEPPERMINT CHOCOLATE COOKIES

COOKIE DOUGH: 2 cups all-purpose flour ½ cup cocoa

¼ cup sugar 1 teaspoon salt

½ teaspoon baking powder 34 cup butter

2 egg yolks, slightly beaten 3 cup milk 1 teaspoon vanilla extract

PEPPERMINT MERINGUE: 2 egg whites

1/4 teaspoon cream of tartar 1/4 cup sugar

½ teaspoon vanilla extract

1/4 teaspoon salt 1 cup crushed peppermint stick

candy

Red food color Preheat oven to 325°F. For cookies, combine flour, cocoa,

sugar, salt and baking powder in large mixing bowl. Cut in butter until mixture resembles cornmeal. Combine egg yolks, milk and vanilla; add to flour mixture. Stir only enough to form a soft dough. Shape cookie dough into balls 1 inch in diameter and place on unbuttered cookie sheets. Flatten with bottom of glass dipped in granulated sugar. For meringue, beat egg whites until frothy. Add cream of tartar and beat until soft peaks form. Add sugar, 1 tablespoon at a time; continue beating until very stiff peaks form. Add vanilla and salt. Fold in candy and food color. Top each cookie with a teaspoon of meringue. Bake 15 to 18 minutes.

CHRISTMAS **MOLASSES** COOKIES

Blend together in saucepan: 1 cup milk molasses or honey

1 cup sugar

½ cup butter ½ cup lard

Bring to simmer, stirring constantly. Pour over 2 cups flour and beat smooth. Pour over 2 beaten eggs and beat smooth. While mixture cools, sift together:

3 cups flour

browned.

½ teaspoon soda

½ teaspoon salt

½ teaspoon ginger ½ teaspoon cinnamon

½ teaspoon cloves

When egg mixture is cold, blend with flour mixture. Work into smooth dough. Place in covered bowl and chill thoroughly before rolling. Roll very thin. Cut out and decorate as desired. Bake at 350°F. for 8 minutes or until slightly

> Ida Keeny New Freedom

MINIATURE PECAN PIES

½ cup margarine

1 cup sifted flour

13-ounce package cream cheese

Cream and divide into half then shape each half into balls. Press into cups of miniature muffin tins. Filling:

1 egg, beaten

34 cup brown sugar, packed

1/8 teaspoon salt ¼ teaspoon vanilla

1 tablespoon margarine Sprinkle a few chopped pecans in bottom of shells. Add filling and top with pecans. Put about 1 teaspoon of filling in each cup. If

any is left, divide in cups. Makes 24 cups. Bake at 350°F. for 20 minutes. Then bake at 250°F. for 20 minutes.

Julia Shaull Brogue

CHERRY WINKS

21/4 cups all-purpose flour 2 teaspoons baking powder ½ teaspoon salt

34 cup margarine or butter, softened

1 cup sugar

2 eggs 2 tablespoons milk

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1 teaspoon vanilla flavoring 1 cup chopped nuts

1 cup finely cut, pitted dates 1/3 cup finely chopped maraschine cherries

23/2 cups corn flakes, crushed to 11/4

15 maraschino cherries, cut into quarters

Stir together flour, baking powder and salt. Set aside. In large mixing bowl, beat

margarine and sugar until light and fluffy. Add eggs. Beat well. Stir in milk and vanilla. Add flour mixture. Mix until well combined Stir in nuts, dates and chopped cherries.

Portion dough using level measuring tablespoon. Shape into balls. Roll in crushed corn flakes. Place about 2 inches apart on greased baking sheets. Top each with cherry quarters. Bake at 375°F. about 10 minutes or until lightly browned. Remove immediately from baking sheets. Cool. Yields about 5 dozen.

Sarah B. King Lancaster



QUESTION - Priscilla Beiler, Quarryville, would like a recipe for ham bologna.

QUESTION - Vera Martin, Leola, would like a recipe for canned, dark red kidney beans (the kind you buy in the store). They are often used to make chili.

QUESTION - Mary E. Neal, Homer City, is still looking for a vegetable lasagna recipe.

ANSWER - Mrs. Charles Biehl, Mertztown, requested recipes for sugar cookies and breakfast cake. Thanks go to Mollie Tressler, Marietta, for her Breakfast Cake recipe, and to Linda Christman, Greencastle, for her Sugar Cookie recipe.

Breakfast Cake

2 tablespoons butter 1 cup sugar

1 cup milk 1 egg

1 teaspoon vanilla 2 cups flour

2 teaspoons baking powder Mix all ingredients together. Pour into pan. Put lumps of butter the size of peas all over cake. Sprinkle 1 cup brown sugar and cinnamon on cake. Bake at 350°F. for about 1/2

Sugar Cookies

1 cup butter

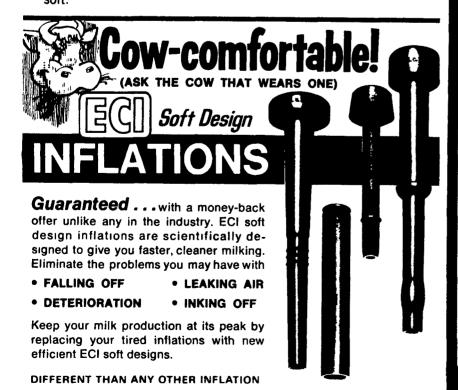
hour.

3 cups flour

1 cup sugar

1 teaspoon soda

Cream together butter, sugar and egg. Add soda and flour. Roll out on floured board and cut with cookie cutters. Bake at 425°F. for 6 to 8 minutes. Cookies stay nice and soft.



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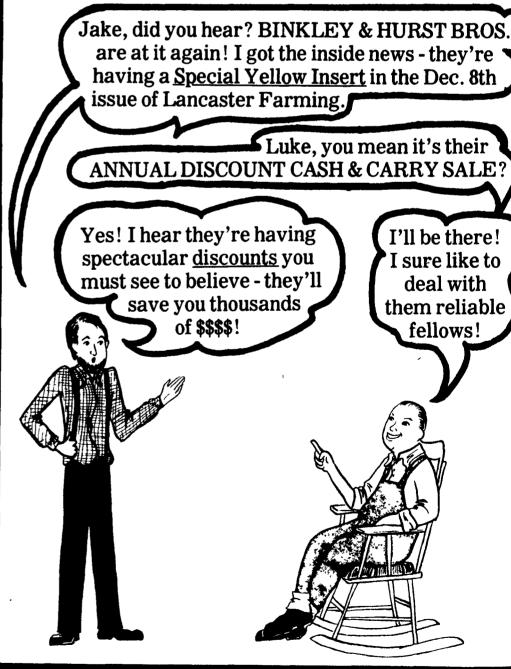
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