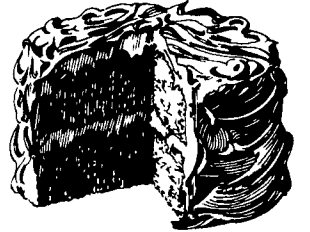


# Home On The Range



## Warm up with fireside treats

On those cold, snowy nights when the wind whistles around the house, a warm, crackling fire invites family and friends to gather around for some good conversation and fellowship. Times such as these call for a hearty supply of warm, tasty snacks.

Share a mug of steaming soup and your favorite cheese spread with your holiday guests as you share a few memories from the past and prepare to meet the new year.

A refreshing glass of eggnog served with a platter of Christmas cookies and assorted delicacies will add to the fun and fellowship inspired by a cheery fire.

### CHOCOLATE CHIP BLOND BROWNIES

$\frac{2}{3}$  cup butter  
2 tablespoons hot water  
2 cups brown sugar  
2 eggs  
2 teaspoons vanilla  
2 cups sifted flour  
1 teaspoon baking powder  
 $\frac{1}{4}$  teaspoon baking soda  
1 teaspoon salt  
 $\frac{1}{2}$  cup chocolate chips  
 $\frac{1}{2}$  cup chopped nuts, if desired

Melt butter; add hot water and brown sugar. Cool slightly. Add eggs and vanilla. Beat well. Add dry ingredients; mix well and add nuts. Spread in greased 9x13-inch pan. Sprinkle chocolate chips over top. Bake for 25 to 30 minutes in 350°F. oven. Cool slightly, cut into squares. These will be chewy in center.

Mrs. Elam Martin  
Shippensburg

### OVEN CARMEL CORN

2 cups brown sugar  
2 sticks (1 cup) oleo  
 $\frac{1}{2}$  cup white Karo syrup  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
2 cups unpopped popcorn grains

Pop the corn, sort out unpopped grains. Combine sugar, oleo, syrup, soda, and salt. Boil 5 minutes. Stir in vanilla. Have popcorn ready in large roaster pan (spray first with PAM) Pour syrup mixture over popcorn and mix well. Bake for 1 hour at 250°F., stirring every 15 minutes. Cool. Serves 15 to 20.

Doris Dilbert  
Everett

### PARTY BLUE CHEESE BALL

2 8-ounce packages cream cheese  
 $\frac{3}{4}$  cup crumbled Blue cheese  
1 cup shredded sharp Cheddar cheese  
1 small onion  
1 tablespoon Worcestershire sauce

Mix all ingredients together in large bowl. Roll in one large ball or 3 small ones. Roll lightly in parsley, chopped nuts and paprika. Serve with crackers.

Grace Ikeler  
Bloomsburg

### CONFETTI POPCORN

2 tablespoons butter  
2 cups sugar  
1 cup water  
1 teaspoon vanilla  
Vegetable colors — red and green

Cook butter, sugar and water over low heat until sugar dissolves. Mix until it boils. Stirring to prevent burning, cook until a small amount cracks when dropped into cold water — about 15 minutes. Take off the burner and add vanilla. Add desired vegetable coloring. Pour over popcorn in bowl. Mix until popcorn separates. Cool and enjoy.

Betty Biehl  
Mertztown

### APPLESAUCE RAISIN COOKIES

$\frac{3}{4}$  cup shortening  
1 cup brown sugar  
1 egg  
 $\frac{1}{2}$  cup applesauce  
 $2\frac{1}{4}$  cups flour  
 $\frac{1}{2}$  teaspoon baking soda  
Little salt  
 $\frac{1}{2}$  teaspoon cinnamon  
 $\frac{1}{4}$  teaspoon cloves  
1 cup raisins  
 $\frac{1}{2}$  cup chopped nuts

Heat oven to 375°F. Mix shortening, sugar and egg thoroughly. Stir in applesauce. Measure flour little at a time. Blend dry ingredients, and stir in. Mix in raisins and nuts. Drop dough by teaspoonfuls onto greased baking sheet. Bake 10 to 12 minutes or until lightly brown. Makes 4 dozen cookies.

Betty Biehl  
Mertztown

### HOLIDAY CRANBERRY PUNCH

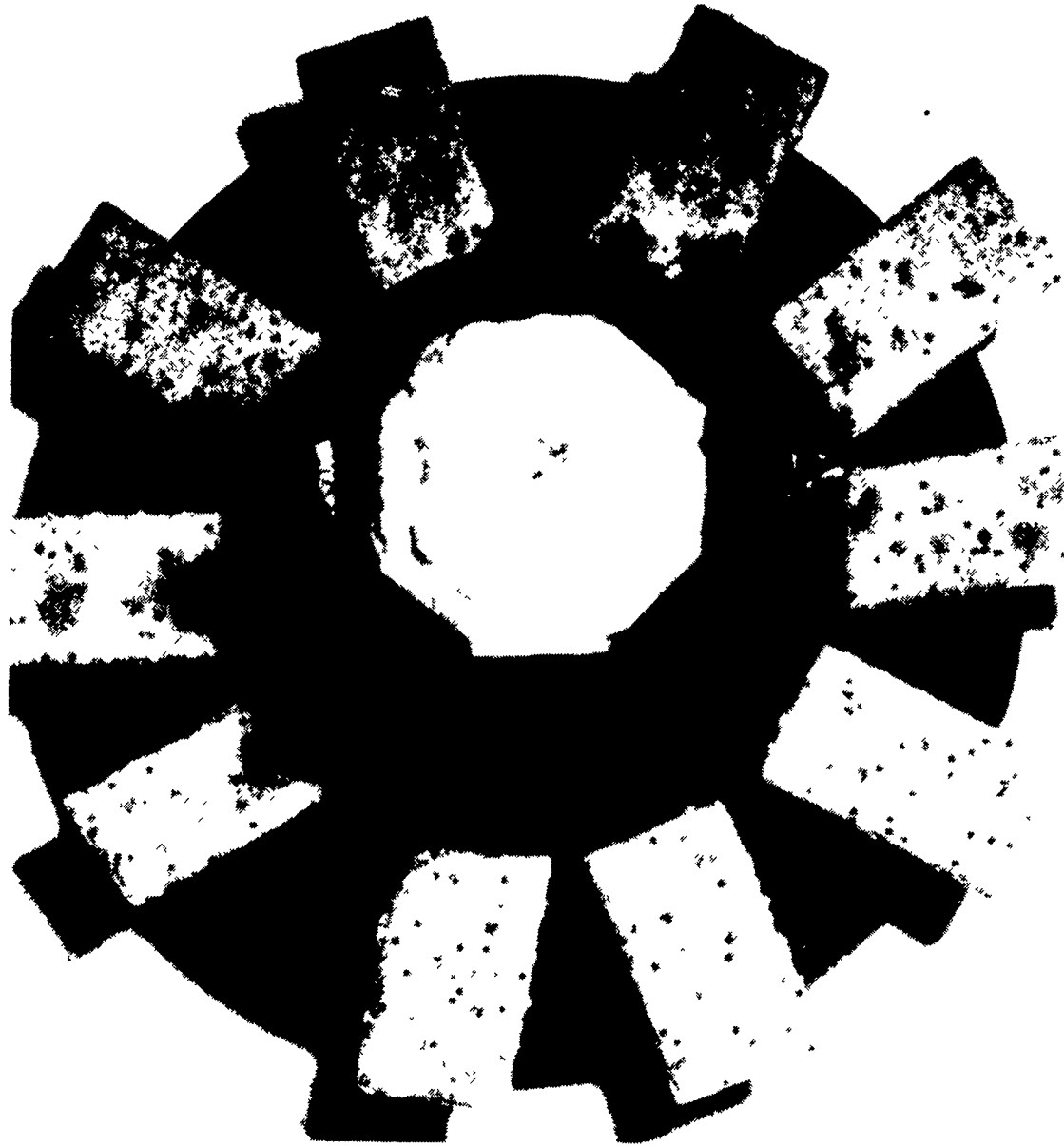
1 32-ounce bottle unsweetened orange-pineapple juice  
1 32-ounce bottle cranberry juice cocktail  
 $\frac{1}{4}$  cup sugar  
3 whole cloves  
2 cinnamon sticks

Combine ingredients; heat. Remove cloves and cinnamon sticks before serving. Serve warm; top with thin orange slices if desired.

### DOUBLE BEAN DIP

1 16-ounce can pork and beans, mashed  
1 16-ounce can kidney beans, drained and mashed  
 $\frac{1}{3}$  cup barbecue sauce  
1 tablespoon chili powder  
1 cup (4 ounces) shredded sharp natural Cheddar cheese

Combine beans, barbecue sauce and chili powder; heat thoroughly, stirring occasionally. Add cheese; stir until melted. Sprinkle with additional shredded cheese, if desired. Serve warm with bread sticks and celery sticks.



Treat your friends and family to creamy Gouda Burst spread on crispy crackers.

### HAM AND BEAN CHOWDER

2 quarts water  
2 cups (1 pound) dried Great Northern or pea beans  
3 tablespoons butter  
2 cups finely chopped onion  
 $\frac{1}{2}$  cup finely chopped celery  
2 teaspoons finely chopped garlic  
1 13 $\frac{3}{4}$  ounce can condensed chicken broth  
1 ham shank (about 4 pounds) OR 2 ham hocks (about 1 $\frac{1}{2}$  pounds each)  
1 1-pound can tomatoes, undrained OR 4-6 medium-sized firm ripe tomatoes, peeled and chopped  
2 whole cloves  
1 bay leaf  
Freshly ground black pepper  
 $2\frac{1}{2}$  cups milk  
2 cups (8 ounces) shredded Cheddar cheese

Bring water to boil in 6-quart saucepot. Drop beans in and boil briskly for 2 minutes. (Water should cover beans by at least 1 inch; add more if necessary.) Turn off heat. Let beans soak for one hour; drain, keeping liquid. Return beans to pot. Add 4 cups of the cooking liquid. Melt butter in a large skillet. Add onion, celery and garlic; cook for 5 minutes. Scrape entire contents into saucepot. Add chicken broth to saucepot. Peel skin from ham shank, cut off excess fat. Add shank and skin to saucepot along with tomatoes, cloves, bay leaf and pepper. Simmer for 2 hours or until ham is tender. Remove ham shank and skin; cool. Transfer soup to large bowl; remove bay leaf and cloves. Cut off meat; return meat to soup mix. Refrigerate. Skim off fat. Transfer to saucepot. Stir in milk. Bring to simmer. Stir in cheese until melted. Extra soup may be stored in refrigerator and reheated or cooled and poured into freezer containers and frozen. Thaw and reheat over low heat.

### NEW ENGLAND CLAM CHOWDER

2 small onions, quartered  
3 carrots, peeled and cut into 1-inch pieces  
3 medium potatoes, peeled and cut into 1-inch pieces  
2 tablespoons butter or margarine  
1 cup water  
2 6 $\frac{1}{2}$ -ounce cans minced clams, with juice  
4 tablespoons butter or margarine, melted  
6 tablespoons flour  
4 cups milk  
1 teaspoon salt

$\frac{1}{4}$  teaspoon pepper  
Chop onions, carrots and potatoes. Melt butter in a 4-quart pot over medium heat. Add onions and saute until tender. Add carrots, potatoes, and water. Cook until vegetables are tender, about 15 to 20 minutes.

Stir in clams with juice. Combine butter and flour to make a smooth paste. Slowly add flour mixture to pot, stirring constantly. Add milk, salt, and pepper. Reduce heat and cook until soup thickens, stirring constantly.

(Turn to Page B8)

## 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.

December	
15	Holiday Favorites
22	Beverages
29	Perfect Pies

## Featured Recipe

This week's featured recipe comes from Betty Siegrist of Lititz. The Siegrist's 171-year-old farm house was recently featured on a Christmas Candlelight tour that drew close to 1,500 curious visitors.

Betty has been busily preparing for Christmas, making wreaths and other Christmas decorations to help her family and friends get into the holiday spirit. Cookie baking is another important part of the Siegrist's holiday preparations. Betty says her grown children still enjoy coming home for her cookie specialities. The sand tart recipe below is one of their favorites. To learn more about Betty, her home and her holiday decorating ideas, see the story about her in this section.

### Sand Tarts

1 cup shortening  
1 cup butter or margarine  
2 cups granulated sugar  
 $\frac{1}{2}$  teaspoon salt  
2 eggs  
 $\frac{1}{4}$  teaspoon almond flavoring  
3 cups all-purpose flour, sifted before measuring

Cream shortening, butter or margarine, sugar and salt until light and fluffy. Add well beaten eggs and mix well. Stir in flavoring and add sifted flour. Blend ingredients thoroughly. Refrigerate dough for  $\frac{1}{2}$  a day or longer. Roll in balls the size of a walnut. Flatten with the bottom of a glass. Sprinkle with a mixture of sugar and cinnamon. Decorate with a candy cherry or nuts. Place cookies on a 10x14-inch cookie sheet and bake for 8 to 10 minutes in oven preheated to 400°F.