

Peanut butter

(Continued from Page B6)

CRUNCH BARS

Bars:

- ½ cup butter
- ¾ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- ¾ cup flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup chopped walnuts

2½ cups miniature marshmallows
 Cream butter and sugar. Beat in eggs and vanilla, flour, baking powder, and salt. Stir in walnuts. Spread mixture in a 13x9x2-inch greased cake pan. Bake at 350°F. 15 to 20 minutes. Remove from oven and evenly place marshmallow over top and return to oven for 4 minutes. Allow to cool 30 minutes and spread with topping.
Topping:
 1 cup chocolate chips
 1 cup peanut butter
 1½ cups rice cereal

Melt chocolate chips over low heat; stir in peanut butter and fold in rice cereal.

Mary E. Glick
 Howard

PEANUT WHIRL COOKIES

½ cup shortening
 1 cup sugar
 ½ cup peanut butter
 1¼ cups sifted flour
 ½ teaspoon salt
 ½ teaspoon soda
 1 egg
 1 teaspoon vanilla
 2 tablespoons milk
 1 6-ounce package chocolate chips
 Cream shortening, sugar, peanut butter, egg and vanilla. Add sifted dry ingredients with milk. Roll out cookie dough into rectangle ¼-inch thick. Melt chocolate chips over hot water and spread on rolled cookie dough. Roll jelly roll fashion and chill ½ hour. Slice with a sharp knife into thin slices ½ inch thick. Bake at 350°F. for 8 to 10 minutes. Makes 5 or 6 dozen.

Marian Martin
 Lebanon

Red meat output up eight percent

HARRISBURG — Commercial red meat production, dressed weight basis, in Pennsylvania during November 1985 totaled 84.6 million pounds, up eight percent from November 1984, according to the Pennsylvania Crop and Livestock Reporting Service.

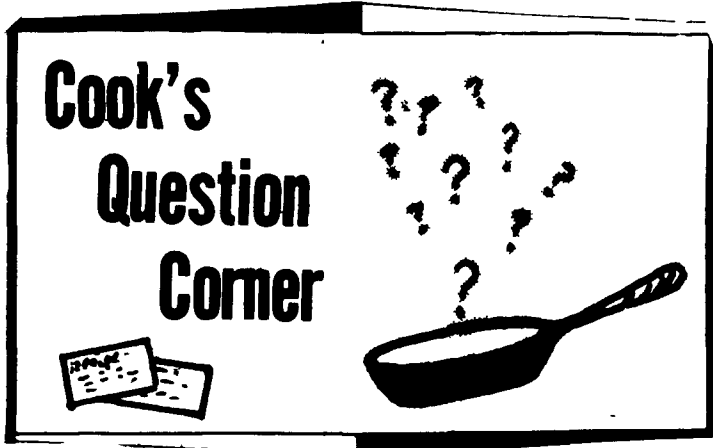
Beef slaughter, at 112.4 million pounds, live weight, was up 17 percent from November 1984. Total head slaughtered was 35,400 up 11 percent, and liveweight averaged 1,178 pounds, an increase of 55 pounds. Veal slaughter was 4.3 million pounds liveweight, 10 percent below last year. Calf slaughter at 26,100 head was down five percent. The average livestock decreased nine pounds to 165 pounds.

Hog slaughter at 31.3 million liveweight, was down nine percent from a year earlier. Total head slaughtered was 133,400, down nine percent, average liveweight decreased two pounds to 235 pounds. Lamb and mutton slaughter was 851,000 pounds liveweight, down 38 percent. The number slaughtered was 18,100, down 39 percent. However, the

average liveweight increased two pounds to 105 pounds.

U.S. commercial red meat production in November totaled 3.12 billion pounds, down six percent from November 1984. Comparing November 1985 with November 1984, beef production at 1.81 billion pounds was down six percent. Total kill at 2.81 million head was down nine percent, while average liveweight increased 20 pounds to 1,102. Veal production at 42 million pounds was down two percent from last year. Calf slaughter at 288 thousand head was down four percent but average liveweight increased seven pounds to 249.

Pork production totaled 1.24 billion pounds, down seven percent. Hog kill totaled 7.01 million head, down eight percent. Average liveweight increased two pounds to 248 pounds. Lamb and mutton production, at 28 million pounds, was down seven percent from last year. Slaughter totaled 476 thousand head, down 12 percent. Liveweight averaged 116 pounds, three pounds heavier than a year earlier.



If you are looking for a recipe but can't seem to find it anywhere, send your recipe request to Cook's Question Corner, care of Lancaster Farming, P.O. Box 366, Lititz, Pa. 17543. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

QUESTION - Raymond Schreyer, Boyertown, is looking for a good recipe for rattlesnake.

QUESTION - Mildred Sickler, Falls, would like a nut roll recipe that makes 4 to 6 rolls.

QUESTION - Verna Weaver, New Holland, would like a recipe for light and buttery croissants.

Refunds denied in grain embargo

WASHINGTON — Everett Rank, administrator of the U.S. Department of Agriculture's Agriculture's Stabilization and Conservation Service, said that hundreds of farmers have been misled into filing claims for on losses on grain allegedly resulting from the 1980 grain embargo to the Soviet Union.

Rank said USDA's General

Counsel takes the position that there is no basis for these claims, only authorizes the purchases of agricultural commodities, other than grains, that were under contract for export to the USSR before the embargo took effect but could not be exported because of the embargo. He said all claims received by USDA have been denied.

Rank said meetings have been held in parts of the Midwest and inaccurate literature has been circulated telling farmers how to file claim for compensation.

According to Rank, "Anyone who tells farmers that they are entitled to compensation under this statute for losses on grain allegedly caused by the embargo either has not bothered to read it or is trying to mislead people."

HAVING SOIL PROBLEMS?

Here's A Timely Tip.

Apply lime on frozen ground

Lime can be applied almost anytime, however winter months are ideal, because the ground is firm and the freezing and thawing action helps to disseminate the lime in the soil.



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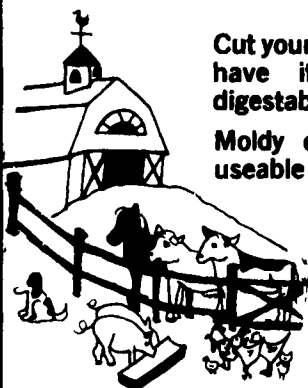
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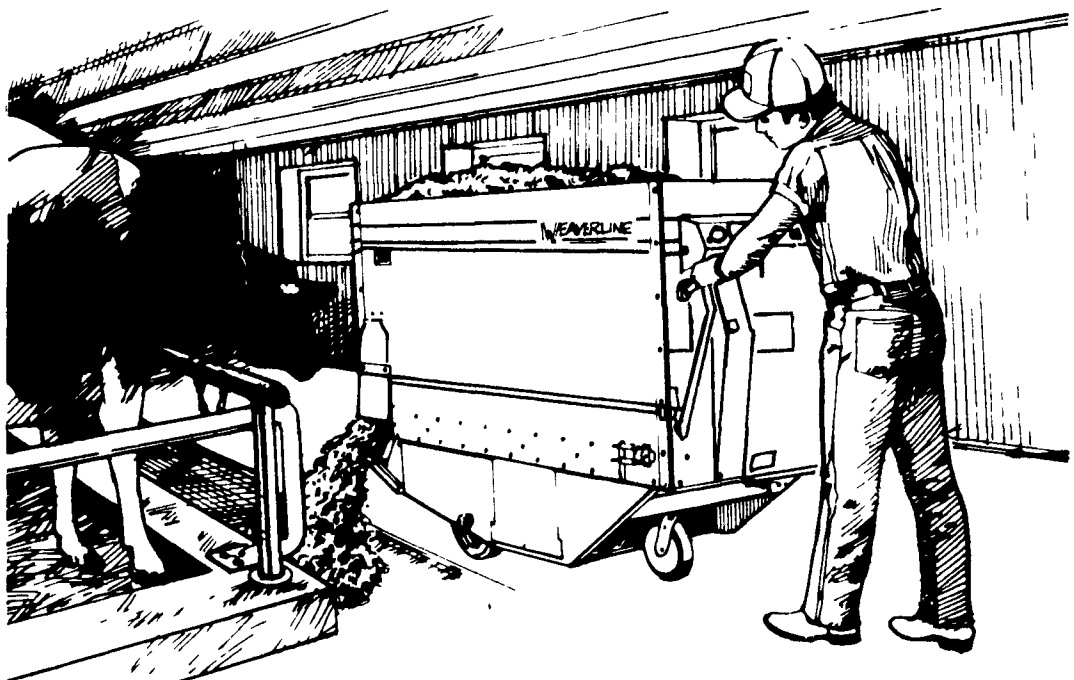


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