

Cook's Question Corner

(Continued from Page B8)

Cream together butter, sugar and eggs. Sift together flour, salt and baking powder; add to creamed mixture. Add cinnamon and oatmeal; mix well. Add baking soda to hot water and add to batter. Mix thoroughly. Drop batter by tablespoonsful onto greased cookie sheets. Bake 10 to 15 minutes at 325° F.

Filling:
2 egg whites
2 tablespoons vanilla
4 tablespoons milk
4 cups confectioner's sugar
1 cup shortening

Combine egg whites, vanilla, milk and 2 cups sugar; cream well. Add remaining ingredients and beat. Spread filling between 2 cookies as a sandwich.

ANSWER - Annette Meyer, Bethel, requested a recipe for apples and onions. Thanks go to Delila Herschberger, Quarryville; and Mrs. Harold Schreiter, Bedford, for the following recipes.

Fried Onions and Apples

4 medium sized onions, sliced
3 large tart apples, sliced
2 tablespoons butter
1 teaspoon salt
½ cup water

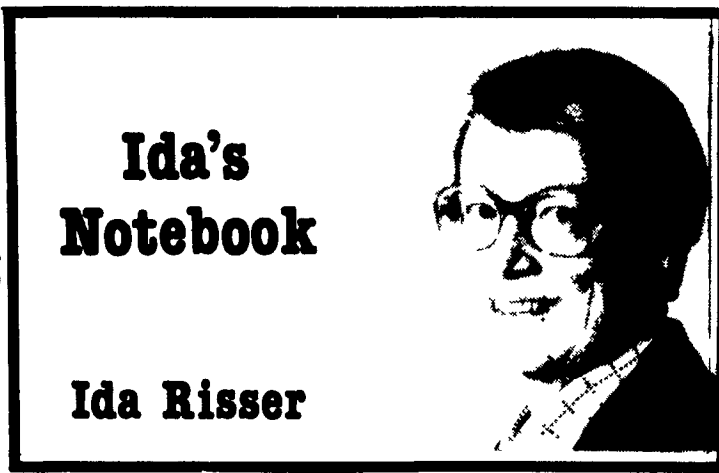
Heat butter in frying pan and add sliced onions. Cook slowly until tender. Pare and slice apples. Then add to onions with water and salt. Cover and cook until apples are soft.

Remove cover and fry until water is absorbed and the apples and onions are light brown. Serves 4. Good with hamburgers.

Fried Apples 'N Onions

½ pound bacon or salt pork, sliced
6 yellow onions (2 pounds)
6 tart apples (2 pounds)
2 tablespoons brown sugar
1 12-inch skillet with cover
Apple corer

Fry bacon or salt pork slices in skillet until brown and crisp. Set them aside on a warm serving platter. While the meat is frying, peel the onions, leaving the stems to hold for slicing. To prevent eyes from watering, hold a slice of



Ida's Notebook

Ida Risser

"Waste not, want not." It seems as though I was raised on this axiom. My parents practiced this belief and now I suppose I'm following in their footsteps.

One thing that happens though when this is practiced is that one accumulates a lot of things that are never used. After all, I tell myself, maybe someday I'll need this piece of material or that newspaper clipping and so drawers and closets are filled. Often my mother would say, "I never saw that before" as we pulled yet another item from the back of a drawer

when we helped her move from one house to another. The passing years do dim one's memory.

In keeping with the "save everything," I usually pick up the corn that is left in the fields after silo filling and after the corn picker has gone through the fields.

So, last week I took a five-gallon bucket and went into the now empty field beside the house. After I had several piles, I decided to push the wheelbarrow down through the field and pick up the piles. It looked like a shower was coming but since I didn't want the

corn to get wet, I started out. After all, my husband told me that he was going to try to get another load of silage before the rain too.

Well, I misjudged and ended up getting a soaking. I hadn't had a shower with all of my clothes on for a long time. Usually I'm just in the yard or garden and can run to the house — but not this time.

And, then to top it off, Allen was in the milkhouse snug and dry watching me getting soaked as he was wise enough to not go out into the field after all.

I certainly got my exercise that day as the wheelbarrow piled with corn had to be pushed uphill to the corn barn. Now I surely hope that the squirrels don't eat all of it.

Fulton Grange 66

Fulton Grange 66 recently honored several members for years of membership. Robert Housekeeper was honored for 60 years and Joseph Eshleman for 55 years.

Fifty-year gold sheaf awards went to Ambrose Giffin, Nina R. Eshleman, Wilmer P. Bolton; Alma L. Shank and Thomas S. Bradley. Suzanne P. Lamborn received a 25-year Silver Star award.

State legislator John Barley attended the meeting. State Master Collins McSparren from Camp Hill spoke on "What is the Grange?"

In answer, he said, the Grange is a wonderful educational institution that develops individual talent; it's a social organization, a builder for the community and a legislative tool.

"I am extremely proud of what I see," he said. "Today our country needs moral leadership. Only Grange provides all of it."

Prior to the award ceremony, members enjoyed a covered dish supper and shared a social visit with friends and neighbors.

bread in your teeth while you slice onions as thin as possible. Discard stems. Core the apples and cut them crosswise in circles about ¼ inch thick. Apple skins help the slices keep their shape and add color to the dish, so don't peel unless skins are tough or scarred.

Drain all but 1 tablespoon of fat from the skillet, then add the onion slices. Cook them over medium high heat for about 3 minutes. Cover with apple slices in an even layer. Sprinkle brown sugar over all, cover the skillet and cook until tender, a few more minutes. Stir only to prevent scorching. Remove to the warm plate with bacon or salt pork slices.

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