

Have You

## Heard?

By Doris Thomas Lancaster Extension Home Economist

## Make Nutritious

Cookies For The Holidays
It's time to begin thinking about bakıng holiday cookies. Why not select recipes which call for fresh nutritious ingredients such as whole wheat flour, oatmeal, dried frut, nuts, peanut butter or applesauce.
Thus year, why not decorate your cookles without sugar and save money while reducing the amount of sugar your family eats? Instead of frosting rolled cookies, paint them with colored egg yolk.
Before baking the cookies, paint etther the entire surface or designs on the cookies with small paint on the coos. If the paint begins to thicken, add a few drops of water.
To make egg yolk paint: mix one beaten egg yolk with one-fourth teaspoon of water. Divide the mixture into several small containers and add a different food color to each. If you have children, et them help you paint your cookles.
cookies.
After you have baked your
cookies make sure you store them correctly so they will keep ther dellcious homemade flavor and aroma.
Store soft cookies, bars and squares in a tightly covered container. If they last long enough to begin to dry, add a piece of bread or apple to supply needed moisture. Crisp cookies should be loosely covered. If they pick up moisture and become limp, freshen them by placing in a 300 degree oven for about five minutes.
Begin now to plan for pretty nutritious holiday cookies to delight your family and friends so they will have a pleasant memory of Christmas 1986.
Here are some nutritious cookie recpes to get you started. Happy Baking!

Oatmeal Fruit Cookies
1 cup ( 2 sticks) butter
1 cup firmly packed brown sugar 1 cup sugar
2 eggs

I cup all-purpos"thour Iteaspoon bakine send ${ }^{1} 2$ teaspoon salt 4 cups rolled oats 1 cup ground raisins 1 cup ground pitted dates 1 cup chopped pecans 1 cup chopped pet ans
1 cup shredded coconut 1 cup shredded coconut
Preheat oven to $325^{\circ}$. Grease Preheat oven to $325^{\circ}$. Grease
baking sheets and set aside. Cream butter with sugars in large bowl until light and fluffy. Beat in eggs and vanilla. Sift flour, soda and salt into egg mixture and stir well. Add remaining ingredients and blend thoroughly. Roll mixture into 36 walnut-size balls. Arrange on bakıng sheets. Bake about 20 minutes. Transfer cookles to rack and cool. Store at room temperature in an arrtght contaner. Makes about 3 dozen. Choco-Nut Bars
2 cup peanut butter
6 tablespoons butter or margarine, softened
1 cup sugar
2 eggs
1 teaspoon vanilla
1 cup whole wheat flour
1 teaspoon bakıng powder
$1_{2}$ cup salted peanuts
$1 / 2$ cup chocolate chips
Cream together the peanut butter, butter and sugar. Beat in eggs and vanilla. Combine flour and baking powder and stir in. Add nuts and chocolate chips. Pour into an $11 \times 7,1 / 2 \times 1,1 / 2$-inch pan and bake in a preheated $350^{\circ} \mathrm{F}$. oven 25 to 30 minutes. Cool and cut into bars. Makes 24 bars.

Coconut-Carrot
Cookies
(The next time you cook carrots
for dinner, cook more than you need and bake these.) about 4 medıum) ${ }^{1}+$ cup sugar
1 . cup margarine or butter, softened
${ }_{2}$ cup shortening
2 eggs
2 cups all-purpose or whole wheat flour
2 teaspoons bakıng powder

## teasmon salt

## Cambria County Capon Sells For ${ }^{\$ 36}$

## Per Pound, Breats State Record

HARRISBURG - The grand champion capon at the Cambria County Roundup in Ebensburg sold for a record breaking $\$ 36$ per pound for a total of $\$ 378$. John Rieg, a senior 4 -H member, sold his $101 / 2$ pound champion to Mark A. Myers during the recent roundup.
The previous state record was $\$ 35$ per pound set in 1978 at the Adams County 4H Capon Roundup in Cashtown Fire Hall.

Rieg won over a field of 10 other $4-\mathrm{H}$ members. The grand champion earned 19 out of a possible 20 points.
Mark and Diane Myers, a husband and wife team, operate Myers Started Capons, R1 South Fork.
Earlier in the year, county agent Jerry McCammon and 4-H leader Elayne Rieg held several training sessions to ensure quality capon at the roundup.

## Grange Offers Cookhook

MADISON, Wis. - The National Grange announced the publication of its third cookbook, "The Glory of Cooking," during its 120th annual convention. Tpe cookbook is dedicated to the Bicentennial of the U.S. Constitution which will occur next year.
Mary R. Buffington, director of women's activities, said the
cookbook will contain nearly 1,000 recipes supplied by Grange members and friends nationwide. It will feature both classic American and ethnic recipes. All of the recipes are from scratch and promote the use of American agricultural products.
A mint-sample of the book was distributed at the convention. It will be available Dec. 1 at a cost of \$8. Copies may be purchased from local Granges or by writing to National Grange Cookbook, "The Glory of Cooking," 1616 H St. NW, Washungton, D.C. 20006.
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