Party Time Ideas

(Continued from Page B8) PECAN PIE BARS 2 cups unsifted flour

- 1/2 cup confectioners sugar
- 1 cup cold butter

14-ounce can sweetened condensed milk

1 egg

1 teaspoon vanilla extract 6-ounce package almond

brickle chips

1 cup chopped pecans

Preheat oven to 350 degrees. In medium bowl, combine flour and sugar; cut in butter until crumbly. Press firmly on bottom of 13x9-inch baking pan. Bake 15 minutes. Meanwhile, in medium bowl, beat sweetened condensed milk, egg, and vanilla. Stir in brickle chips and pecans. Spread evenly over crust. Bake 25 minutes or until golden brown. Cool. Cut into bars. Store covered in refrigerator.

- **SNOWBALLS** 1 cup butter, softened
- ¹/₄ cup confectioners sugar
- 1 teaspoon vanilla extract
- 2 cups flour

1 cup chopped M&M's chocolate candies

1 cup whole M&M's peanut chocolate candies

Beat together butter and sugar; blend in vanilla extract. Gradually add flour; mix well. Add chopped dough about 20 minutes. Shape to form 1-inch balls. Bake on ungreased cookie sheet at 350 degrees for 15 to 17 minutes or until edges are very lightly browned. Remove from oven and immediately press one whole peanut chocolate candy firmly on top of each cookie. Cool thoroughly; sprinkle cooled cookies lightly with additional confectioners sugar. Makes about 3 dozen cookies.

CRANBERRY

WALNUT BARS

- 2 cups fresh cranberries
- ¹/₂ cup sugar
- 1/2 cup water ¹/₂ cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- 1/2 teaspoon baking soda
- Pinch of salt
- 6 tablespoons butter, melted 1-2 cups chopped walnuts

Preheat oven to 350 degrees. For the filling, combine the cranberries, sugar, walnuts, and water in a saucepan, bring to a boil, and boil gently, stirring occasionally for 10 minutes. Remove from heat and let cool while you continue. Toss together the flour, brown sugar, oatmeal, baking soda, and salt. Add the butter and mix thoroughly; mixture will be crumbly. Press half the mixture over the bottom of an 8-inch square pan — it will be a thin layer. Spread with the cranberry filling. Sprinkle the remaining oatmeal mixture over the top and press it gently into the filling. Bake for 30 to 40 minutes until very lightly browned on top. Cool and cut into squares. Makes 16 squares.

WALNUT SHRIMP AND DILLED PASTA SALAD

- 3/3 cup vegetable oil ¹/₃ cup fresh lemon juice 2 tablespoons chopped fresh dill 1/2 teaspoon grated lemon peel
- 1 clove garlic, minced
- 1/4 teaspoon pepper and salt 2½ cups Rotini, uncooked
- 12-ounces medium shrimp,
- peeled, cleaned, and cooked
 - 1¹/₂ cups celery sliced 1% cups shelled walnuts Salad greens

In medium bowl, whisk together oil, lemon juice, dill, lemon peel, garlic, pepper, and salt. Cover; chill 15 minutes, whisking occasionally.

Cook pasta according to directions; drain. Rinse with cold water; drain. In large bowl, mix pasta, shrimp, and celery. Stir in ¹/₄ cup lemon juice mixture. Cover; chill, stirring occasionally.

Before serving, stir in walnuts. Serve on greens, drizzle with dressing. Serves 8.

DIJON CHICKEN DRUMMETTES DELUXE

20 broiler-fryer chicken drummettes

- ¹/₂ cup fat-free, cholesterol-free
- mayonnaise
- 3 tablespoons Dijon mustard 1/2 teaspoon grated onion
- *2 cups cheese bread crumbs
- 1/2 teaspoon pepper

Cover a 151/2 by 101/2 by 1-inch baking pan with foil and spray lightly with vegetable cooking spray. In small bowl, stir together mayonnaise, mustard and onion. Brush each drummette with mayonnaise mixture and then roll in cheese bread crumbs. Arrange chicken in single layer on prepared pan; sprinkle with pepper. Bake in 375° F. oven for about 30 minutes or until chicken is brown and fork can be inserted with ease. Makes 20 hor d'oeuvres.

*If cheese bread is unavailable for crumbs, cheese crackers may be substituted; however, cheese bread crumbs give a lighter crust.

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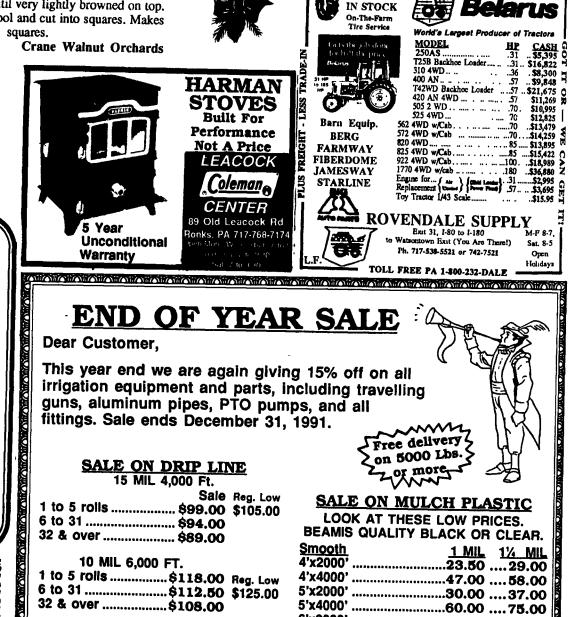
Pa. Christmas Tree Guide Available

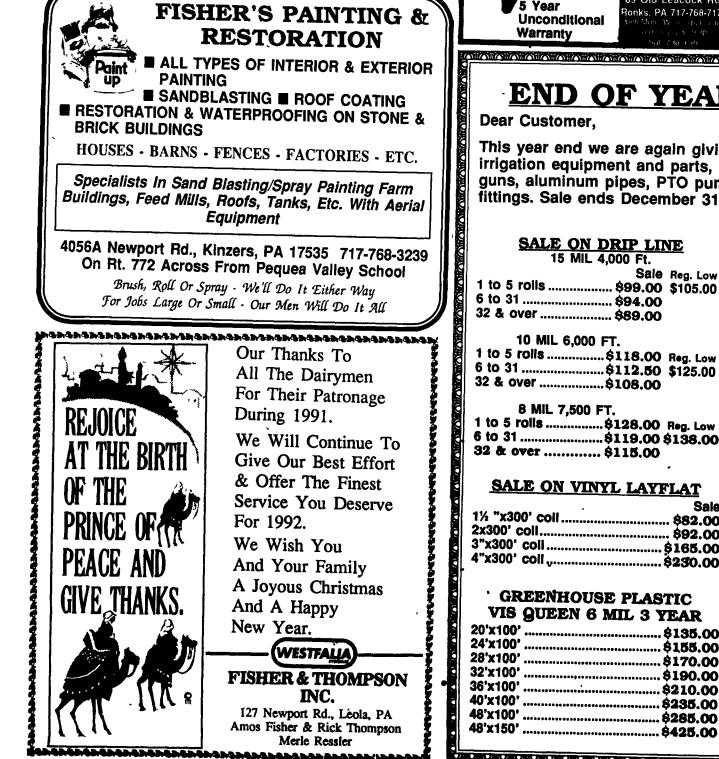
HARRISBURG (Dauphin Co.) Choose and cut your own Christmas tree at one of the 58 locations featured in the Christmas Tree Guide, published by the Pennsylvania Department of Agriculture's Bureau of Market Development.

The Guide lists the names, addresses, and telephone numbers of the various tree farms, noting the types of products and services

available, and including a description of special activities that may be held there.

Copies of the Guide are available at the Department of Agriculture's Regional offices or by sending a stamped, self-addressed business envelope to the Pennsylvania Department of Agricluture, Bureau of Market Development, Room 310, Harrisburg, PA 17110-9408.





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