Candy Making

(Continued from Page B6) PEANUT BUTTER 'N CHOCOLATE FUDGE 16 ounces confectioners' sugar ¹/₂ cup unsweetened cocoa 1 cup chunky peanut butter ¼ cup milk OR light cream 1 tablespoon vanilla extract ¹/₄ teaspoon salt

1/2 cup butter, cut into pieces Sift together sugar and cocoa. In 2-quart microwaveable bowl or casserole, combine sugar mixture, peanut butter, milk, vanilla, and salt. Add butter. Microwave 2 to 4 minutes on high until heated through. Stir until smooth. Pour immediately into well-buttered 8-inch baking pan. Chill. To serve, cut into squares. Place in container with tight-fitting lid and store in refrigerator until ready to serve.

CHOCOLATE CASHEW CLUSTERS

2 cups semisweet chocolate pieces

14 cup butter, cut into pieces 11/2 cups lightly salted cashews 14 cup vanilla baking chips, melted (optional)

Place chocolate and butter in 11/2 quart microwaveable bowl or casserole. Microwave 2 minutes on medium: stir. Microwave 30 seconds to 1 minute more, stirring every 30 seconds until melted and smooth. Quickly stir in nuts. Using two spoons, drop mixture in 36 mounds on waxed paper-lined baking sheets. Drizzle with melted vanilla baking chips. Refrigerate uncovered until firm, about 40 minutes. Transfer to container with light-fitting lid and store in refrigerator until ready to serve. Yields 3 dozen.

Am. Dairy Recipes

PEANUT BUTTER CUPS 1 cup butter, softened

41/2 cups sifted powdered sugar

1 cup creamy peanut butter

2 tablespoons water 1 pound chocolate-flavored can-

dy coating Cream butter in a large mixing

bowl, gradually add sugar, beating well. Stir in peanut butter and water. Shape mixture into ¹/₄ -inch balls. Place on waxed paper-lined baking sheets. Set aside.

Place chocolate in the top of a double boiler, cook over simmering water until chcolate melts, stirring well.

Fill paper candy liners one-third full with melted chocolate. Press a peanut butter ball in the center of each liner. Cover top of peanut butter with remaining melted chocolate. Let cool. Store in airtight containers in refrigerator. Makes about 13 dozen.

> Julie Houghtaling Warwick, N.Y.

SCOTCH TREATS

3 cups rice crispy cereal 1 cup butterscotch morsels

1/2 cup peanut butter Place cereal in large mixing bowl. Set aside. Melt morsels and peanut butter over hot (not boiling) water, stirring constantly until smooth. Pour over cereal. Stir until well coated. Press mixture evenly into buttered 9x9x2-inch pan. Chill until firm for 1 hour. Cut into 1¹/₂ -inch squares. Yields 36 squares.

Mary Sauer Hunlock Creek

(Turn to Page B8)

First Fields, Then Factories

WASHINGTON, D.C. - It has been said by many that no democracy can exist until all of its participants are fed. Recent events in many parts of the world, particularly in the former Soviet Union, provide dramatic evidence of this. As these countries engage in the struggle for freedom and democracy, they are hampered by the unrelenting demands on their national resources. Perhaps most significantly, they are hampered by the inability to feed their people.

Realizing that a plentiful, affordable food supply is essential for democracy to succeed in the former Soviet Union, the United States has provided humanitarian food assistance and millions of dollars in farm credits to the former USSR. In addition, our government has implemented a number of technical assistance and training programs to help develop the agricultural and agribusiness sectors in the region. A number of privately-funded exchange programs also have been initiated between the U.S. and former Soviet Union in an attempt to educate Soviet farmers about U.S. production techniques.

Such world events illustrate the importance of a strong agriculture base. They also underscore how fortunate we in America are to have the remarkable system we do. A system that, while only representing 0.3 percent of the world's agricultural labor force, produces 40 percent of the world's corn, 50 percent of the world's soybeans, 25 percent of the

world's beef, and 11 percent of the anniversary of National Agriculworld's pork. A system that, in 1991, exported \$37.6 billion worth of farm products, cutting our deficit in non-farm trade by about 14 percent. A system that is the envy of the world.

As we celebrate the 20th

ture Day (March 20), let us pledge to support American agriculture and pay tribute to the 20 million American men and women working to ensure that it remains the best in the world.

Lancaster Farming, Saturday, March 20 1993-B7

American Agriculture **Grows Better Every Day**

WASHINGTON, D.C. --American agriculture has a long history of innovation. From the invention of the cotton gin in 1793, to the development of the first light tractor in 1926, to the introduction of minimum tillage methods designed to enhance yields while lessening soil erosion in the 1980s, American agriculture has led the world in new developments. The food and agriculture industry's practice of actively seeking out new ideas, production methods and technologies is really what has helped advance American agriculture and has made it the economic and production powerhouse it is.

Consider these facts. The American food and agriculture system represents 16 percent of our nation's gross national product and generates an estimated 21 million jobs. One American farmer/rancher provides enough food and fiber for 128 people: 94 in the U.S. and 34 abroad. And the U.S. is the world's largest exporter of agricultural products. In 1991, the U.S. exported \$37.6 billion in farm products, cutting our deficit in non-farm trade by 14 percent.

As we celebrate National Agriculture Week (March 14-20), let us take a moment to reflect on the important role agriculture plays in our daily lives. It feeds us, clothes us, houses us, and employs us.

Let us also reflect on the important role agriculture plays in the life of America. It is our most basic industry, our bedrock, and the key to our continued strength. Without a strong agriculture, we cannot have a strong America



