

Cook's Question

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ANSWER — Jane Ferguson, Kirkwood, would like a cookie recipe for an almond cookie dough that is wrapped about a Hershey Kiss and baked. Thanks to Richard M. "Rudy" Rudowski, who writes that he is a Philadelphia 4-H agent and a bachelor who spends time in the kitchen.

He grew up in Michigan, one of seven children.

"Mother kept us very busy during the holiday season by helping her bake cookies and a variety of nut breads such as banana, date, cranberry, chocolate chip-coconut, and something we called "glue bread," he said.

The Sunday after Thanksgiving Day was always designated as nut cracking day. In addition to cracking, the children chopped, blanched, and ground nuts like almonds, walnuts, hazel nuts, and Brazil nuts.

"Mother always hated the following week because she invariably stepped on, in her bare feet, one of the shells that eluded her sweeping efforts," Rudy said.

Rudy always checks the recipe in this paper. One year he tried a recipe for cocoa-applesauce cake with caramel icing. The first time, it turned out great. The second time, he did not have enough brown sugar so he substituted dark brown corn syrup and figured that he could boil off the excess moisture. The only thing that happened was a broken wooden stirring spoon and a lot of effort with a hammer to break up one of the best tasting rich and sweet "oops" of the only candy he ever made. "Maybe we bachelors should stay out of the kitchen," he suggested.

You be the judge. Try these recipes from Rudy that have been passed down from his mother.

HIDDEN MINT COOKIES

- ½ cup shortening
- ½ cup sugar
- ¼ cup brown sugar
- 1 egg
- 1 tablespoon water
- ½ teaspoon vanilla
- 1½ cups flour
- ½ teaspoon baking soda
- 3 dozen chocolate mint wafers

Cream together shortening, sugars, and egg; stir in water and vanilla. Blend flour and baking soda; stir into creamed mixture. Chill dough at least 3 hours.

Shape cookies by enclosing each chocolate mint wafer in about 1 tablespoon dough. Place about 2-inches apart on a greased cookie sheet. Bake 400 degrees for 8 to 10 minutes or until no imprint remains when touched lightly.

Makes about 3 dozen cookies.

CHOCOLATE CHIP SNOWBALLS

- ¾ cup butter
- ½ cup sugar
- 1 egg
- 2 teaspoon vanilla
- 2 cups flour
- 1 cup ground nuts
- 1 cup chocolate chips
- Confectioners' sugar

Cream together butter and sugar until light and fluffy. Stir in egg and vanilla, beat well. Add flour and mix well. Stir in nuts and chocolate chips; blend well. Shape into small balls about ¾-inch in diameter. Place on baking sheet and bake in a 350 degree oven for 20 minutes. Cool slightly; then roll in confectioners' sugar. When thoroughly cool, roll in sugar again. Makes about 6 dozen.

SECRET KISS COOKIES

- 1 cup butter
- ½ cup sugar
- 1 teaspoon vanilla
- 2 cups sifted flour
- 1 cup finely chopped walnuts
- 10 ounces chocolate kisses
- Confectioners' sugar

Cream together butter, sugar, and vanilla. Add flour and nuts; mix well and chill. Using approximately one tablespoon dough, shape it around a chocolate kiss and roll to form a ball. Be sure to cover kiss completely. Place on ungreased cookie sheet and chill. Bake at 375 degrees, about 12 minutes or until cookies are set but not brown. Cool slightly, remove to wire rack. While still warm, roll in confectioners' sugar. Cool and store in tightly covered container. Roll in sugar again before serving if desired.

BRAZIL NUT SNOWBALLS

- ¾ cup butter
- ½ cup sugar
- 1 egg
- 2 teaspoons vanilla
- 2 cups flour
- ½ teaspoon salt
- 2 cups ground Brazil nuts
- Confectioners' sugar

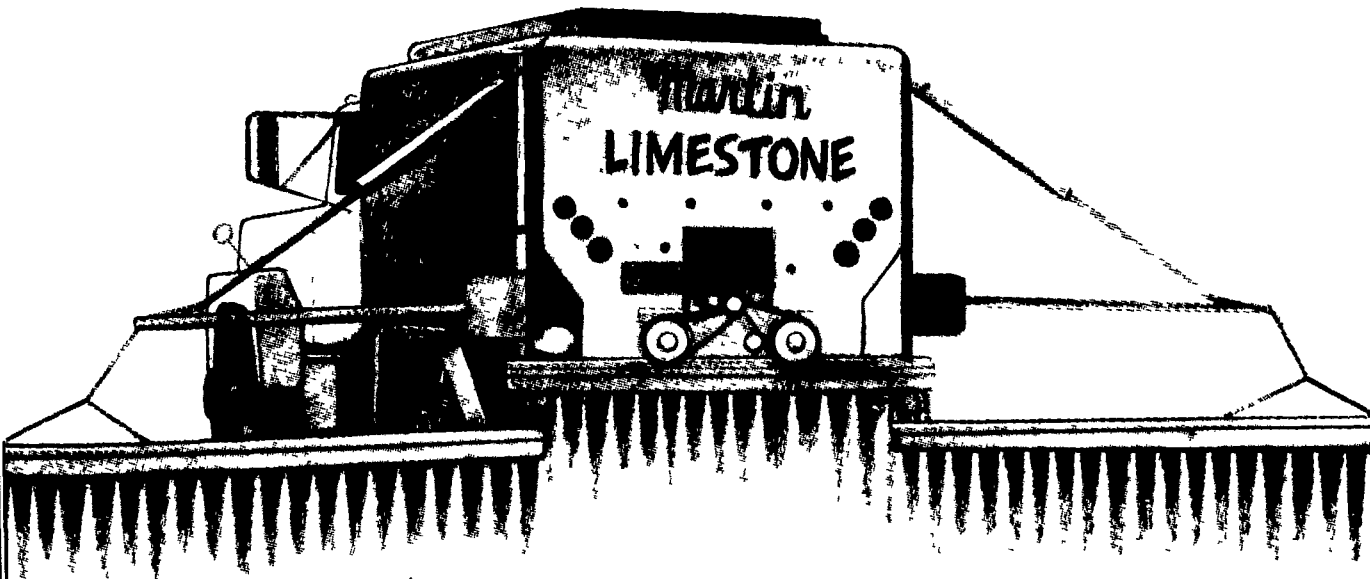
Cream together butter and sugar until light and fluffy. Stir in egg and vanilla, beat together. Sift together flour and salt. Stir into creamed mixture. Add Brazil nuts and blend well. Shape into small balls about two-thirds-inch in diameter. Place on baking sheet and bake in 350 degree oven for 20 minutes. Cool slightly; then roll in confectioners' sugar. When thoroughly cool, roll in sugar again. Makes about 6 dozen.

Eliminate Disease Before Repotting Plants

HUNTINGDON (Huntingdon Co.) — Plant diseases can be carried from season to season in a number of different ways. Two primary ways of importance to bedding plant producers is on plants left in the greenhouse and in previous crop debris.

Plants left in the bedding plant growing area may harbor viruses, bacteria, nematodes and fungi that may not cause obvious symptoms on the mature plants. However, as greenhouse temperatures and humidity are increased for seedling production, these organisms may become active, reproduce, and spread. It is best to remove all mature plants from the bedding plant area before flats of seedlings are moved in.

Crop debris may contain Botrytis or Pythium spores, tobacco mosaic virus, or other disease causing organisms. Not only debris on and in the soil must be removed but also leaves on the greenhouse glass, ribs, or other structures must be brushed or washed off. Following washing and removal, sodium hypochlorite (Clorox* or other household bleach) can be sprayed or painted on. Keep the surface of the item being disinfested wet with the mix (1 part bleach: 9 parts water) for 10 minutes. Then hose down the area, open the vents, and turn on the fans until the smell of bleach dissipates. Bleach will spot growing plants. Bleach fumes can redissolve on droplets of water condensed on the inside of polyhouses, drip on plants, and bleach leaves too. You should not be able to smell bleach when moving plants into the treated house.



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