Cook's Question

(Continued from Page B3)

Banana Nut Bread

5 cups master mix

4 eggs

11/2 cups mashed bananas

1/4 cup buttermilk with 1 teaspoon baking soda

½ teaspoon allspice

1/2 teaspoon cinnamon

2 teaspoons vanilla

1 cup nuts

Put mix, spices, and eggs in a bowl, mix well. Add bananas, buttermilk, soda, and beat. Add vanilla and nuts. Bake in two loaf pans in a 325 degree oven for one hour. When done, remove from pan and cool. Cover with frosting if desired.

Pineapple Upside Down Cake

6 tablespoons butter

1 cup brown sugar

1 can pineapples

Melt butter in Iron skillet and combine other ingredients. Arrange pineapple in pan with maraschino cherries.

31/4 cups master mix

% cup milk

3 egg yolks

2 teaspoons vanilla

Mix one-half cup milk with master mix, beat 2 minutes, add remaining milk, egg yolks, and vanilla. Beat 2 more minutes, pour over pineapple slices in pan. Bake at 350 degrees for 35 to 40 minutes. When cool, invert on a plate and cut into wedges. Top with whipped cream.

Basic Cookie Mix

8 cups all-purpose flour

21/2 cups granulated sugar

2 cups brown sugar, firmly packed

4 teaspoons salt

1½ teaspoons baking powder

3 cups vegetable shortening

In a large bowl, combine flour, granulated sugar, brown sugar, salt, and baking powder until well blended. With a pastry blender, cut in shortening until evenly distributed. Put in large airtight containers. Store in a cool, dry place. Use within 10 to 12 weeks. Makes about 16 cups basic cookie mix.

Snowtop Cookles

4 cups master mix

2 eggs

2 squares baking chocolate

% cup milk

11/2 teaspoons vanilla

Place all ingredients in a bowl, mix well. Chill overnight. Form into balls or drop by teaspoonful into confectioners' sugar. toss lightly. Place on greased baking sheet and bake at 350 degrees for 10 to 12 minutes. Makes 4 dozen.

Peanut Butter Cookies

2 cups master mix

1/2 cup brown sugar

2 eggs

½ cup plus 1 tablespoon peanut butter

1½ teaspoon vanilla

Mix in order given, blend well. Shape into balls, place on greased cookie sheet, press with a fork dipped in sugar to flatten slightly. Bake at 350 degrees for 8 to 10 minutes.

Chocolate Chip Cookie

2 cups master mix

1/2 cup chocolate chips

egg

teaspoon vanilla

1/2 cup chopped nuts

Beat with mixer the master mix, egg, and vanilla, stir in chocolate chips and nuts. Drop by teaspoonful on greased cookie sheet. Bake at 350 degrees about 10 minutes. Makes 3 dozen.

Sweet Quick Bread

6 cups all-purpose flour

tablespoon baking powder

1 tablespoon baking soda

11/2 teaspoon salt

1½ cups granulated sugar

11/2 cups packed brown sugar

11/2 cups vegetable shortening

In a large bowl, stir flour, baking powder, baking soda, salt, granulated sugar, and brown sugar with a large wire whisk until blended. Use a pastry blender, a heavy-duty mixer with a bowl cover or your fingers to blend in shortening until evenly distributed. Spoon into a 12-cup container with a tight fitting lid. Seal container. Label with date and contents. Store in a cool, dry place. Use within 10 to 12 weeks. Makes about 11

Basic Cake Mix

8 cups flour

6 cups sugar

% cup baking powder

1½ teaspoons salt

21/2 cups vegetable shortening In a large bowl, sift together cake flour, sugar, baking powder, and salt. Mix well. With a pastry blender, cut in shortening until evenly distributed. Put into a large airtight container. Label. Store in a cool, dry place. Use within 10 to 12 weeks. Makes about 16 cups basic cake mix.

For free carrot recipes, write: California Carrots, 15 Willow St., Salinas, CA 93901.

For an Allergy Management Kit with practical information on controlling allergy symptoms, educational materials about allergies, valuable coupons and a free procall duct sample, 1-800-TAVIST-D (828-4783).

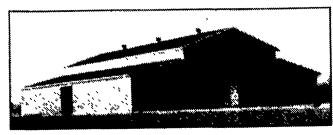
For a free copy of Freedom From House Work! write Work-Enders, P.O. Box 810455, Boca Raton, FL 33482-0455.

For an informative brochure about the Level Best Golf System, write to: Level Best Golf, Inc., Dept. NAPS, 12114 Seminole Blvd., Largo, Florida 34648. To order the system, which comes with an unconditional guarantee that your game will improve, call 1-800-LEVEL-BEST.

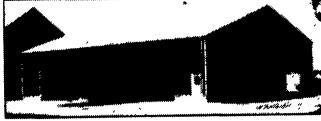
Engineered For Life On The Farm.

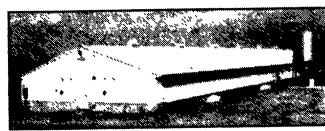






Choose from a wide range of standard or custom Lester wood frame agricultural buildings. Each features value engineered Uni-Frame® construction. Top quality materials. The industry's leading warranty.







And the support of the nation's leading building company.

Reap the benefits of quality, affordable storage. Call your local Lester dealer or 1-800-826-4439 today.



Stop By And Visit Us At AG PROGRESS DAYS on W. 5th St. August 17, 18, 19

Contact The Lester Dealer Nearest You **Today For A Quote** Or More Information

PENNSYLVANIA

Annville H.R. WEAVER BUILDING

SYSTEMS (717) 838-3753

FOUR COUNTIES CONTRACTORS. INC.

Coalport

(814) 672-5751

Lebanon LEBANON BUILDING SYSTEMS, INC. (717) 272-4449

Montoursville COUNTRY CONSTRUCTION (717) 368-1718

Street, MD **GOMPF CONST.** CO. (410) 692-5350

Winterford

ROBERT R. SMITH

& SONS

(814) 825-5828

West Chester DELAWARE

VALLEY

STRUCTURES, INC.

(610) 344-7242

MARYLAND

Reisterstown, MD

REYNOLDS &

YELLOTT

CO., INC.

(410) 833-1840

Nazareth NAZARETH BUILDING SUPPLIES (215) 837-7700

RASCHE BROTHERS, INC. (410) 756-4457

Taneytown, MD

New Oxford UMBAUGH BUILDINGS, INC. 1-800-222-9047

NEW JERSEY Mt. Holly, NJ MATTSON ENTERPRISES, INC. (609) 261-3600

