

(Continued from Page B8)

**ANSWER** — D.K. Love wanted recipes for unusual whoopie pies such as oatmeal, pumpkin, zucchini, carrot, etc. Thanks to an anonymous reader, Vera Dietz of Port Trevorton, and to Glenna Shaner, Hughesville, for sending recipes.

### Oatmeal Whoopie Pies

- 4 cups brown sugar
- 1½ cups butter
- 4 eggs
- 2 teaspoons salt
- 4 cups flour
- 4 cups oatmeal
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 6 tablespoons boiling water

Cream together sugar, butter, eggs, flour, salt, baking powder, and oatmeal. Mix well. Put baking soda in hot water; add to batter. Mix well. Bake at 350 degrees for 8 minutes.

### Molasses Whoopie Pies

- 3 cups vegetable oil
- 4 cups sugar
- 1 cup black molasses
- 4 eggs
- 8 cups flour
- 8 teaspoons baking soda
- 4 teaspoons cinnamon
- 2 teaspoons ginger
- 2 teaspoons cloves
- 2 teaspoons salt

Mix and roll into balls. Press into sugar. Bake at 375 degrees. Bake on top shelf of oven. Do not overbake.

### Red Velvet Whoopie Pies

- ½ cup shortening
- 1½ cups granulated sugar
- 2 eggs
- 2 ounces red food coloring
- 2 tablespoons baking cocoa
- 1½ teaspoon baking soda
- 3½ cups flour
- 1 teaspoon vanilla
- 1 teaspoon salt
- 1 cup buttermilk
- 1 tablespoon vinegar

Make a paste of the cocoa and food coloring. Set aside. Cream shortening, sugar, and eggs. Add cocoa mixture and vanilla. Beat at medium speed for several minutes. Add flour, salt, and buttermilk alternately to mixture. Beat several minutes at medium speed. Fold in baking soda and vinegar. Do not beat. Drop by tablespoonful on greased cookie sheets.

Bake at 350 degrees for 12 to 15 minutes or until done. Put your favorite filling between cookies.

### Banana Whoopie Pies

- 1 cup banana, mashed
- 1 teaspoon baking soda
- 1 egg
- 1 cup sugar
- ½ cup oil
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 1 cup nuts
- 2 cups flour
- ½ teaspoon vanilla

Mix together ingredients. Drop by spoonful on greased cookie sheet. Bake for 12 to 15 minutes at 350 degrees until done. Cool. Put your favorite icing between each cookie.

### Peanut Butter Whoopie Pies

- 2 cups brown sugar
- ½ cup peanut butter
- 2 teaspoons baking soda dissolved in
- 3 tablespoons boiling water
- ½ teaspoon salt
- ½ cup whole wheat flour
- ½ cup butter
- 2 eggs
- 2 cups flour
- 1 teaspoon baking powder

Cream sugar, butter, peanut butter, and eggs. Add salt, flours, and baking powder, baking soda, and water. Beat and drop by spoonful on cookie sheet. Bake at 350 degrees for 8 to 10 minutes.

Filling:

- 3 cups confectioners' sugar
- ½ teaspoon salt
- 1 tablespoon hot water
- ½ cup milk
- ½ cup peanut butter

Mix together all ingredients and spread between cookies.

(Turn to Page B16)

## Restaurant Operators

### Smell Success

CHICAGO, Ill. — Restaurant operators have discovered a sweet smell of success in the delicious aroma of beef promoted in recent beef industry advertising to the foodservice industry.

Since February, more than 2,000 requests have come in for recipes from the current foodservice advertising promotion, which features "scratch and sniff" technology. The ads began in February and will run until October in five of the nation's most prominent foodservice publications: *Restaurants & Institutions*, *Restaurant Hospitality*, *Nation's Restaurant News*, *Restaurant News* and *Food Arts*.

After experiencing the aroma of a "Steak Vesuvio" ad, foodservice operators can call the toll-free beef industry hotline number included in the ads and receive four new recipe cards. Hand-in-hand with the new recipes and advertisements, the beef industry also is using direct mail to entice foodservice managers and other key menu decision-makers to offer more beef entrees. The direct mail piece, "Beef, New Menu Classics," features new beef recipes for steak, burgers, sandwiches and entree salads.

"We've received four to five times as many requests from these ads as we typically receive," said Larry Oltjen, a beef producer from Robinson, Kan., and chairman of the BIC Foodservice Subcommittee.

**POURED WALLS**

**MANURE PITS WITH SLATTED FLOORS OR LAGOONS**

**AARON E. FISHER**  
434 Newport Road  
Ronks, PA 17572  
717-656-6486 Leave Message  
or Call Monday, Wednesday,  
Friday 7 PM - 7:30 PM

**POURED WALLS**

CLOSED SUNDAYS, NEW YEAR, EASTER MONDAY, ASCENSION DAY, WHIT MONDAY, OCT. 11, THANKSGIVING, CHRISTMAS & DECEMBER 26TH

**FURNITURE**

**FISHER'S FURNITURE, INC.**

NEW AND USED FURNITURE  
USED COAL & WOOD HEATERS  
COUNTRY FURNITURE & ANTIQUES

BUS. HRS. MON.-THURS. 8-5  
FRI, 8-8, SAT. 8-12

BOX 57  
1129 GEORGETOWN RD.  
BART, PA 17503

One Mile East of Blue Ball on Rt. 23

**Shady Maple Smorgasbord**

Phone 717-354-8222

Don't Miss

**Our Specialty Nights!**

Monday/Del Monico Steak  
Tuesday/Seafood • Wednesday/Prime Rib  
Thursday/Grilled Marinated Chicken Breast  
Friday/Orange Roughy • Fried Shrimp

Open Mon-Sat 5-8 Closed Sunday  
717-354-8222

**GOOD FOOD OUTLET STORES**

See Our Original Line Of Golden Barrel Products Plus All Kinds Of Beans, Candies, Dried Fruit, Snack Mixes, Etc. At Reduced Prices

**GOLDEN BARREL PRODUCTS**

- ★ BAKING MOLASSES
- ★ BARBADOS MOLASSES
- ★ BLACKSTRAP MOLASSES
- ★ CORN SYRUPS
- ★ HIGH FRUCTOSE SYRUPS
- ★ MAPLE SYRUP
- ★ PANCAKE & WAFFLE SYRUPS
- ★ SORGHUM SYRUP
- ★ LIQUID & DRY SUGAR
- ★ PANCAKE & WAFFLE SYRUPS
- ★ CANOLA OIL
- ★ COCONUT OIL
- ★ CORN OIL
- ★ COTTONSEED OIL
- ★ OLIVE OIL
- ★ PEANUT OIL
- ★ VEGETABLE OIL
- ★ SHOO-FLY PIE MIX
- ★ FUNNEL CAKE MIX
- ★ PANCAKE & WAFFLE MIX
- ★ ASSORTMENT OF CANDIES
- ★ DRIED FRUIT
- ★ SNACK MIXES
- ★ BEANS
- ★ HONEY
- ★ PEANUT BUTTER
- ★ BAUMAN APPLE BUTTERS
- ★ KAUFFMAN PRESERVES
- ★ SPRING GLEN RELISHES

If your local store does not have it, SEND FOR FREE BROCHURE

Processors Of Syrups, Molasses, Cooking Oils, Funnel Cake Mix, Pancake & Waffle Mix & Shoofly Pie Mix

**GOOD FOOD OUTLET**

— Located At Good Food, Inc. —  
W. Main St., Box 160, Honey Brook, PA 19344  
610-273-3776 1-800-327-4406

— Located At L & S Sweeteners —  
388 E. Main St., Leola, PA 17540  
717-656-3486 1-800-633-2676  
- WE UPS DAILY -

VISA, M/C, MasterCard

**SPECIALS FOR AUGUST**

**OLD FASHIONED SHOOFLY PIE MIX w/o SYRUP**  
Regularly \$1.19  
Now **\$ .99**

**VEGETABLE OIL**  
½ Gallon  
Special Price **\$ .99**

**MINT MOLASSES**  
16 oz. Regularly \$1.49  
Now **\$ 1.19**

**BARLEY MALT EXTRACT**  
Regularly \$2.49  
Now **\$ 1.99**

**Cowtown Rodeo**

Cowtown, N.J.  
"Cow Capital of the First Frontier"

Located on U.S. Route 40, eight miles east of the Delaware Memorial Bridge in Salem County

**SATURDAYS THRU SEPT. 30TH**

Every Saturday Night ★ ★ 7:30 Rain or Shins  
Admission \$10 Adults ★ ★ \$5 Children 12 and under  
Free Parking ★ ★ ★ Refreshment Stands  
Group Rates Available: Call 609-769-3200