

Potato Rolls

2 1/2 lbs sweet potatoes
1/2 yeast
1/2 cup all-purpose flour

Sugar, salt, and sweet potatoes in a lukewarm. Sprinkle or crumble yeast until dissolved. Add to sweet potato flour to make a soft dough. Knead as necessary to keep dough firm into bowl and put in greased bowl with a light cloth and let rise in bulk for 15 minutes. Divide dough into 24 rolls. Let stand until doubled in bulk. Bake at 400 degrees for about 15 to 20 minutes.

Reader wanted a recipe to can apple butter. Spade for sending her recipe. **Apple Juice** made from a blend of varieties. Juice from a local cider maker within 24 hours. Without mixing, carefully strain clear liquid from sediment. Strain clear liquid into a pitcher. Boil quickly, stirring occasionally, until thick. Fill immediately into pre-sterilized half-gallon jars, leaving 1/4-inch headspace. Process pints or quarts 5 minutes.

Apple Juice

24 pounds apples
2 quarts water
1/4 cup granulated sugar, optional
Prepare home canning jars and lids according to manufacturer's instructions.
Wash apples; remove stems and blossom ends. Chop apples; place in large kettle. Add water; cook until tender; stirring to prevent sticking.
Press apples through food mill, strain through cheesecloth. Return liquid to kettle, add sugar, heat just to boiling point, stirring to dissolve sugar.
Pour hot liquid into hot jars leaving 1/4-inch headspace; cap. Process in boiling water bath.

ANSWER — Mrs. Guy Sponsiler, Gettysburg, wanted a recipe that tastes like the Tastykake Butterscotch Krimpets with icing. Thanks to Sarah Clark, Breezewood, who sent the recipe. She writes that they were first sold in 1927, and now approximately 6 million are sold every week.

TastyKake Butterscotch Krimpets

Cake:
4 egg whites
16-ounce box golden pound cake mix
1/2 cup water
Frosting:
1/2 cup butterscotch morsels
1/2 cup butter, softened
1 1/2 cups confectioners' sugar
Preheat oven to 325 degrees. Beat the egg white until thick. Blend the egg whites with the cake mix and water. Pour the batter into a greased 9x12-inch baking pan. Bake for 30 minutes or until the top is golden brown and a toothpick inserted in the center comes out clean. Cool on wire rack.
For frosting: Melt the butterscotch morsels in a microwave oven on high for 45 seconds. If you don't have a microwave oven, use a double broiler over hot not boiling water.

Mix the butter with the melted butterscotch. Add the confectioners' sugar. Blend with a mixer until the frosting has a smooth consistency.

Spread the frosting on top of the cooled pound cake. Cut the cake into nine rows.

Make two cuts lengthwise. This should divide the cake into 27 equal pieces. Makes 27 cakes.

ANSWER — Estella Fink, Allentown, wanted a recipe for filled tomatoes or baked tomatoes that are filled and then baked.

Broccoli Tomato Cups

1 1/2 cups soft bread crumbs, divided
1 cup grated parmesan cheese, divided
6 to 8 medium tomatoes
2 cups chopped broccoli
1 cup shredded cheddar cheese
1/2 cup mayonnaise
Salt and pepper to taste
Combine 1/2 cup bread crumbs and 1/4 cup parmesan cheese; set aside. Cut a thin slice off the top of each tomato; scoop out pulp and place in strainer to drain. Place tomatoes upside down on paper towels. Cook the broccoli until crisp-tender; drain. Chop tomato pulp and place in a large bowl. Add broccoli, cheddar cheese, mayonnaise, salt, pepper, remaining crumbs and parmesan; mix gently. Stuff tomatoes. Place in a greased 11x7x2-inch baking dish. Sprinkle with reserved crumb mixture. Bake, uncovered, at 375 degrees for 30-40 minutes. Yield 6-8 servings.

ANSWER — Bernadean Wimer, Harmony, wanted a recipe for sorghum molasses cookies. Thanks to Vera Zimmerman, Stevens, for sending a recipe.

Sorghum Molasses Cookies

1 cup brown sugar
2 cups lard (scant)
3 cups sorghum
2 cups milk
2 tablespoons baking soda
4 cups all-purpose flour
4 cups whole wheat flour
1 teaspoon cinnamon
1/2 teaspoon ginger
1 teaspoon cream of tartar
Blend together sugar and lard, add sorghum and milk. Stir in dry ingredients. Drop dough by tablespoonful on cookie sheets. Bake at 350 degrees until tests done.



(Continued from Page B16)

ANSWER — Sarah Beth Spade, Richfield, wrote that since 1970, she has had an applehead doll displayed in a gallon jar with a tight lid. The apple has darkened but no bugs have appeared. This is another solution for Anna Newswanger, Narvon, who was concerned about appleheads becoming buggy.

ANSWER — Bill Fletcher, Trumansburg, N.Y., wanted to know how to blend kerosene in outdoor torches to control bugs and also hide the strong kerosene smell. Thanks to an anonymous reader who wrote that he should use citronella-scented lamp oil, which is not as strong as kerosene but costs a bit more. It is available at chain department stores or buy citronella oil at the drug store. Add about 1/2 teaspoon citronella oil to one pint kerosene. Add more if a stronger scent is needed.

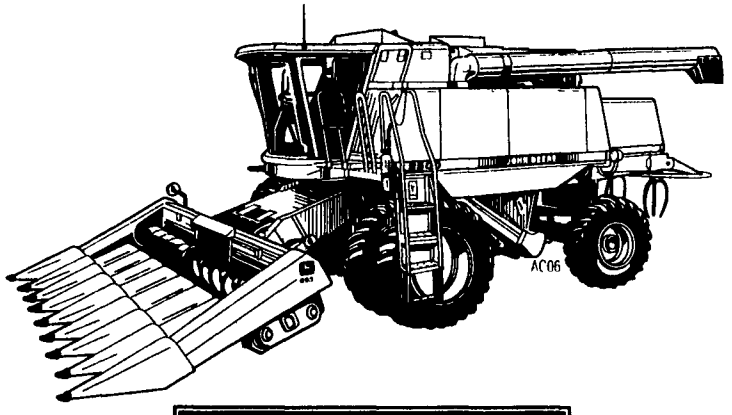
ANSWER — Helen Hagenbuch, Danville, requested the words to the following poem. Thanks to A.M. Rohrer, East Berlin; the Zook children in Myerstown; Mrs. Earl Kimble, Bedford; and others for sending the words.

September

By Helen Hunt Jackson

The golden rod is yellow,
The corn is turning brown,
The trees in apple orchards,
With fruit are bending down.
The gentian's bluest fringes
Are curling in the sun;
In dusky pods the milkweed
Its hidden silk has spun.
The sedges flaunt their harvest
In every meadow-nook;
And asters by the brookside
Make asters in the brook.
From dewy lanes at morning
The grapes' sweet odors rise;
At noon the roads all flutter
With yellow butterflies.
By all these lovely tokens
September days are here,
With summer's best of weather,
And autumn's best of cheer.

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