

Farmers' Tax Guide

HONESDALE (Wayne Co.) — To help you through tax time as easily as possible, the Wayne County Cooperative Extension office has available the 1999 Farmer's Tax Guide. All persons, with farm income, will find the tax guide invaluable when preparing their taxes or making year-end business decisions. The tax guide covers all new tax changes for 1999.

Farmer's tax guides are available, free of charge, from Wayne County Cooperative Extension office, located in the Wayne County Courthouse, Honesdale. Office hours are 8:30 a.m. to 4:30 p.m.

Winter Walks For Young Children

LANCASTER (Lancaster Co.) — Early exposure to nature allows children, and accompanying adults, to experience a sense of wonder. Explore the sights, sounds, smells, and feels of nature outside, weather permitting. Meet in the environmental center in Lancaster County Central Park.

Register at 717-295-2055.

Cook's Question

(Continued from Page B8)

ANSWER — Brenda Hauser, Middletown, wanted cookies that tasted like those served at Shady Maple. Thanks to Doris Brenize, Shippensburg, for sending a recipe that can be used to make different variations. Doris doesn't know if this is the same recipe used at the restaurant, but she sampled those served at the restaurant and writes these taste just as good.

Magic Peanut Butter Middles

- 1½ cups flour
- ½ cup cocoa
- ½ teaspoon baking soda
- ½ cup sugar
- ½ cup firmly-packed brown sugar
- ½ cup margarine, softened
- ¼ cup peanut butter
- 1 egg
- 1 teaspoon vanilla

Filling:

- ¾ cup peanut butter
- ¾ cup confectioners' sugar

In bowl, combine flour, cocoa, and baking soda. Blend well. In large bowl, beat sugar, brown sugar, margarine, ¼ cup peanut butter until light and fluffy. Add vanilla and egg; beat well. Stir in flour mixture until blended. Add chopped peanuts to peanut butter dough.

In small bowl, combine filling ingredients, blend well. Roll into 30 balls. Divide cookie dough into 30 portions (about 1 tablespoon each).

For each cookie (with floured hands) shape dough around a center, covering completely.

Place 2 inches apart on ungreased cookie sheets. Flatten slightly with the bottom of a glass-dipped into sugar.

Bake 375 degrees for 7-9 minutes. Do not overbake. Let cool slightly before removing to rack.

For peanut butter cookie dough, omit the ½ cup cocoa and add ½ cup more flour and ½ cup chopped peanuts.

For chocolate filling, combine:

- ¾ cup confectioners' sugar
- 3 tablespoons baking cocoa
- 2 tablespoons butter, softened
- ½ cup chocolate chips

ANSWER — Janet Weisner, Kempton, wanted a recipe for a cheese yeast bread. Thanks to Audrey Minns, Finger Lakes Region, N.Y., for sending a recipe.

Cheese Bread

- 1¼ cups milk, scalded
- 3 cups shredded process cheese
- 4 tablespoons sugar
- 2 teaspoons salt
- 2 tablespoons butter
- 1 package yeast
- ¼ cup warm water
- 5½ cups sifted flour
- Melted butter

Combine milk, 2 cups cheese, sugar, salt, and butter. Stir until cheese melts. Cool.

Sprinkle yeast over warm water (not hot); stir to blend. Add to milk mixture. Let stand 3 minutes. Add 5 cups flour and additional cheese. Mix well.

Turn onto board that has been sprinkled with remaining flour.

Knead until dough is smooth and satiny. Place in large bowl and brush with melted butter. Cover and let rise until doubled. Punch down and divide into thirds. Let rest 10 minutes covered with a towel.

Shape into three loaves. Place in greased loaf pans. Cover and let rise until doubled.

Bake in 350-degree oven for 45 minutes. Remove from pan to rack to cool. Makes 3 loaves.

ANSWER — Lynda Bell, Lincoln University, wanted a recipe for horseradish jelly. Thanks to Kathi Taylor, Shickshinny, for sending one.

Horseradish Jelly

- 3 pounds tart apples, cut into chunks (do not core or peel)
- 2 cups sugar
- ½ cup prepared horseradish, drained well

Place apples in a large, heavy saucepan and add enough water to cover. Bring to a boil. Reduce heat and simmer 30 minutes. Strain juice through a colander into another saucepan; discard solids. Line colander with a double layer of cheesecloth and strain juice again in a clear saucepan. (It will take about one hour for juice to drain). Place saucepan over medium-high heat and bring juice to a boil. Add sugar and cook gently until it reaches 220 degrees on a candy thermometer or until a few drops gel when placed on a plate or in a freezer. Stir in horseradish and simmer one minute. Skim foam and discard. Pour jelly into sterilized jars. Seal and store in a cool, dark place.

Yields about two pints. Serve on crackers with cream cheese.

Thanks to Audrey Minns, Finger Lakes, N.Y., for sending this recipe, which is obviously different than the other one.

Horseradish Jelly

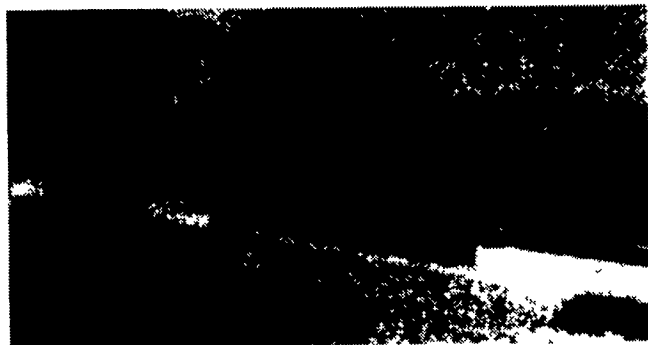
- ½ cup finely ground horseradish
- ½ cup vinegar
- 3½ cups sugar
- ½ cup liquid pectin

Combine horseradish, sugar and vinegar, stirring to dissolve sugar. Bring to boil and add pectin, stirring constantly. Boil hard one-half minute. Remove from heat; skim and pour at once into small jelly molds that have been rinsed in cold water. Unmold when firm. Makes five small molds.



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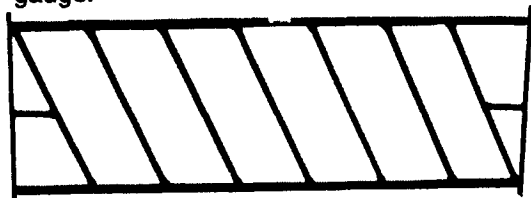
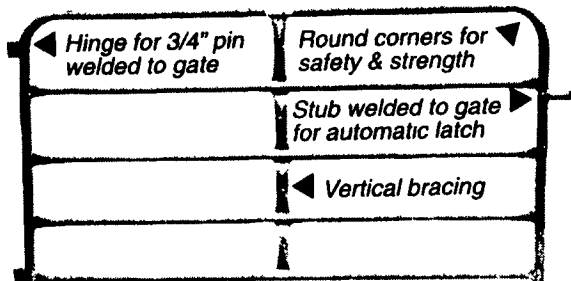
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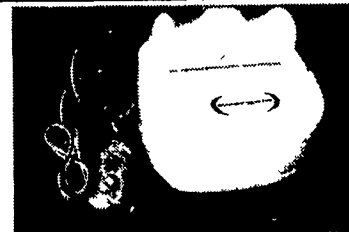
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