

# Celebrating Holiday Baking Traditions

ARDEN HILLS, Minn. — Ringing in the holidays with scrumptious, seasonal treats is a time-honored tradition. This year, with the millennium approaching and hectic holiday schedules, people don't have time to mull over a recipe or make baking mistakes. Getting help with holiday baking is fast and easy with the Land O'Lakes Holiday Bakeline, a toll-free hotline that opens for the 10th consecutive year, just as holiday baking season begins.

## Toll-Free Tips

From Nov. 1 through Dec. 24, the Bakeline's trained home economists will be available to assist callers from 8 a.m. to 6 p.m. (CST), seven days a week. By dialing 1-800-782-9606, consumers can speak with one of the 27 Land O'Lakes baking experts, request recipes and get great baking tips and advice. In addition, 1999 brings a sprinkling of new Bakeline features including a special gift offer, a festive recipe leaflet and an extended online contest with great prizes.

"The Bakeline has become a tradition for thousands of Americans. Whether callers have baking stories to share or need help making a batch of cookies, our experts are here for them," said Lydia Botham, director of consumer affairs and the Land O'Lakes Test Kitchens. "Last year was a record year for the Bakeline, with more than 65,000 calls, and this year, given millen-

nium celebrations and people's busier-than-ever schedules, we anticipate even more calls."

## Brand New Recipe Leaflet

In honor of the many traditions of the season, Land O'Lakes offers "Baking Traditions to Last a Lifetime," a new leaflet chock-full of time-saving tips and traditional recipes such as Santa's Sandwich Cookies and Festive Triangle Tarts. All Bakeline callers will receive a free copy of this colorful leaflet, which also can be downloaded from [www.landolakes.com](http://www.landolakes.com).

## Online Baking Fun

Baking up excitement on the Web, Land O'Lakes is hosting a 10-day, national online contest, "Baking Advice to Last a Lifetime." From Nov. 1 through Nov. 10, consumers can visit [www.landolakes.com](http://www.landolakes.com) to e-mail in their contest entries. To enter, contestants simply need to answer, in 50 words or less, "What's the best baking advice you've received?" and "Who gave it to you?"

Entries will be judged on originality and the importance of their baking advice. One winner will be selected at the end of each day, for a total of 10 winners. The prize packages include a 19-piece ultimate bakeware set containing a variety of premium pans and utensils, \$100 cash for baking supplies and coupons for 10-pounds of Land O'Lakes Butter. For more information, please see enclosed contest rules sheet.

The Land O'Lakes Web site also is an excellent resource for holiday baking information, offering seasonal recipes and baking tips. Visitors to the site can e-mail baking questions to the experts at the Bakeline, and receive a response within 48 hours.

## Land O'Lakes Cookbook

In addition, Land O'Lakes is coming out with a special new cookbook which features 10 years of Bakeline recipes, along with dozens of other holiday favorites and baking tips. The books will be available for \$14.95 by calling the Holiday Bakeline, through our Web site [www.landolakes.com](http://www.landolakes.com) or in fine bookstores everywhere.

## Land O'Lakes: The Baking Experts

Land O'Lakes has been helping families bake delicious treats since 1921. This year, the company celebrates the 10th anniversary of its Holiday Bakeline. This toll-free hotline has helped over a quarter of a million callers through the past nine holiday baking seasons.

For great baking advice and

festive holiday recipes, call the Land O'Lakes Holiday Bakeline, 1-800-782-9606, now through Dec. 24, 8 a.m. to 6 p.m. (CST). Expert home economists are available seven days a week to answer questions. Consumers also may visit the Web site at [www.landolakes.com](http://www.landolakes.com) to e-mail

questions to the baking experts.

All callers will receive a free recipe leaflet filled with easy, scrumptious holiday recipes. Bakeline headquarters is located in Arden Hills, Minn.

## Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

### December

23 - Christmas Dinner  
30 - New Year's Celebration

### January

6 - Cooking With Oats  
13 - Soups And Stews



(Continued from Page B8)

Layer ingredients in order given in a quart wide-mouth canning jar. Mix flour together with baking powder. Press each layer firmly in place, it will be a tight fit. Attach directions to jar:

### Trail Mix Cookies

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add:

½ cup butter, softened  
1 egg, slightly beaten  
1 teaspoon vanilla

Mix until completely blended. You need to finish mixing with your hands.

Shape into walnut-size balls and place 2 inches apart on sprayed cookie sheets. Bake at 350 degrees for 12-14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2½ dozen cookies.

### Brownies In A Jar

2¼ cups granulated sugar  
¾ cup unsweetened cocoa powder  
½ cup chopped pecans  
1¼ cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon salt

Pour sugar into a clean and dry one-quart jar. Press down firmly. Add cocoa powder and press

down firmly. Pour in chopped pecans, making sure pecans are evenly layered in the jar. Combine flour, baking powder, and salt. Pour into jar and seal.

Attach the following directions to the jar: Empty mix into large bowl. Use your hands to mix thoroughly. Add ¾ cup butter and 4 slightly beaten eggs. Mix until completely blended. Spread batter into a lightly greased or sprayed 9x13-inch pan. Bake at 350 degrees for 30 minutes or until done. Cool in pan. Cut into 2-inch squares. Makes 2 dozen cookies.



## SANDBLASTING SAND

BAG OR BULK  
PICKUP OR DELIVERY

CALL FOR PRICES  
MIKE DAVIDSON SAND & GRAVEL  
(410) 758-2618

## LIBERTY FIRE COMPANY

New Holland

FARM TOY & TRUCK SHOW

SAT., JANUARY 6, 2001

Toy Show Opens  
8:30 a.m. - 2:30 p.m.

Admission \$3.00

Senior Citizens \$.200

Children 12 and Under Free

Floor Rights - \$10.00

For information and table rentals contact:  
Irvin Martin, Show Manager  
1035 W. Main St., New Holland, PA 17557  
Phone: (717) 656-6621

12 miles east of Lancaster, PA on Rt. 23.  
12 miles from the turnpike - exits 22 or 23.

Food served by the Ladies Auxiliary

**\$1.00 OFF ADMISSION  
WITH THIS AD**

## NEED YOUR FARM BUILDINGS PAINTED?

Let us give you a price!  
Write:

Daniel's Painting  
637-A Georgetown Rd.  
Ronks, PA 17572

(or leave message)

**(717) 687-8262**

Spray on and Brush in Painting

Great Christmas Gift



**Lancaster Farming  
CAP \$3.50 Each**

Available At

**Lancaster Farming,**  
1 East Main St., Ephrata, PA

Shipping & Handling \$2.50

Add't Cap and Shipping @ \$4.00 Each

Phone 717-626-1164

## Are You Interested In Better Health? Consider the original...

### The Chi Machine

The Sun Harmony  
Aerobic Exerciser

Worldwide, nearly a million people are using the Chi Machine daily to improve their health and sense of well-being, by increasing their oxygen levels with this remarkable method of passive aerobic exercise.

In addition to helping you increase your levels of oxygen, the Chi Machine can also exercise and tone your body. And, it is simple and fun to use!

**\$398**

Also Available: **The Booster**

12V - \$260 • 110V - \$225

Pneumatic - \$398



343 Christiana Pike  
Christiana, PA 17509  
610-593-2753