These dishes will help to welcome new neighbors



Cream margarine. Gradually beat
in sugar and continue beating till in sugar and continue beating till
light and fluffy. Add egg yolks, vanilla and chocolate, blend well.
Add flour and salt; mix well Mold Add flour and salt; mix well. Mold
dough through cookie press onto dough through cookie press onto
ungreased baking sheets. Bake at
400 degrees for 40 degrees for 8 to 10 minutes, or
till cookies are lightly browned till cookies are lightly browne
around the edges. Cool and deco around the edges. Cool and dec
rate, if desired. Makes about dozen.


Sept. 18
7:30 p.m
$\qquad$


Cars a greatidea


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THE DALLAS POST, WEDNESDAY, SEPTEMBER 12, 198417


## Sunbeam mixer does it all

## cakes, but also want something usually saving the consumer sub- mix and knead up to three pounds of

 which will slice, shred and grind stantial dollars over purchasing the If your most frequent need is for food? A mixer from SUNBEAM mixer and attachments separately. conventional mixer, a stand mixermay be the answer. SUNBEAM has three attachments purchased without allowing the consumeries, to that either comes with attachments
or for which attachments can be for its Mixmaster Power Plus TM attachments desired. Mixer: a slicer-shred.r, a food The SUNBEAM Mixmaster Power attachments, come to the 1984
grinder and a juicer. They attach Plus TM Mixers have a 350 -watt
Homemakers School, where grinder and a juicer. They attach
quickly and easily to the front of the motor; 16 electronically-controlled
mixer with no adapemakers Schoomiter where home
economist Diane Gryer will share

We all have a love for coffee cake

| OCOLATE CHIP | $1 / 2$ cup HERSHEY'S Semi-Sweet | free from draft, till doubled in bulk |
| :---: | :---: | :---: |
| COFFEE CAKE | Chocolate Chips Scald milk; stir in margarine, | minutes remove from oven |
| $1 / 2$ cup milk | ugar and salt. Cool to lukewarm. | and sprinkle with Coffecake Top- |
| $1 / 2$ cup BLUE BONNET Margarine | Sprinkle yeast into warm water in a | ping. Return to oven and bake |
| one third cup sugar | large bowl. Stir till dissolved. Add | additional 15 minutes or till done. |
| 1 teaspoon salt | lukewarm milk mixture, eggs and 2 | Turn out of pan immediately andlet |
| 2 pkgs. FLEISCHMANN'S Active | cups flour. Beat at medium speed of | cool on wire rack. |
| Dry Yeast | electric mixer till smooth, about 15 |  |
| 1/2 cup warm wter (105-115 F | seconds. Stir in remaining 1 cup |  |
| degrees) | flour and chocolate chips till well | Subscribe 10 |
| 2 eggs, beaten (at room tempera- | blended, about 1 minute. Turn into a |  |
| ture) | well greased 10 -inch tube pan. | he Post |
| 3 cups flour | Cover and let rise in warm place, |  |

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