

at 350 degrees for 2-35 minutes or until finished.
HAM LOAF
 David H. McMichael, Lancaster, Pa.
 10 pounds cured ham
 10 pounds fresh pork
 2 cups milk
 2 cups bread crumbs
 2 eggs, beaten
 2 tablespoons light brown sugar
 2 teaspoons salt
 2 teaspoons pepper
 Add ham and pork to rest of ingredients and mix well. Shape in loaf and bake in 350 degree oven for 3 hours.

POTATO SALAD
 J. Lloyd Harnish, Rt. 1, New Street, Pa.
 2 cups cold boiled potatoes
 1 cup finely chopped celery
 1 cup chopped English onions
 1 hard-cooked egg
 1 teaspoon salt
 1/2 cup chopped English onions

1/4 cup cream
 1/4 cup vinegar
 3 tablespoons sugar
 1 teaspoon butter
 1/2 teaspoon celery salt
 1/2 teaspoon prepared mustard
 Pepper and salt to taste
 Beat up eggs, add cream, vinegar, sugar, pepper and salt. Cook until thick.

CHEESE CAKE
 Mrs. Albert Graybill, R6, Lancaster, Pa.
 13 graham crackers
 2 Tablespoons granulated sugar
 1 teaspoon cinnamon
 2 Tablespoons melted butter
 5 eggs
 1 3/4 cups granulated sugar
 1 cup cream or milk
 3 cups dry cottage cheese
 1/2 cup cake flour
 Pinch of salt
 1/4 teaspoon nutmeg
 1/2 teaspoon vanilla
 1/2 teaspoon lemon extract
 Roll the crackers into fine crumbs, add sugar, cinnamon and melted butter. Press evenly into the bottom of a tube pan or spring form

mold, reserving a few tablespoons to be sprinkled over the top.
 Bake 8 minutes in hot oven (400 degrees). Allow to cool.
 Beat egg yolk until thick and lemon colored. Add sugar gradually, beating constantly. Add cream. Beat in the cottage cheese which has been forced through a fine sieve. Mix together the flour, salt and nutmeg and add. Fold in the stiffly beaten egg whites, lemon and vanilla.
 Pour this mixture into the prepared pan, sprinkle with remaining crumbs, bake in slow oven (300 degrees) about 1 1/2 hours or until the mixture is thoroughly set. It will skrink while cooling.

HAMBURGER PIE
 Mrs. Jay C. Garber, R6, Lancaster, Pa.
 1 pound hamburger
 3/4 cup tomato juice
 1 small onion, minced
 1 teaspoon salt
 1/4 teaspoon pepper
 1/2 teaspoon Worcestershire sauce

Combine ingredients and place in greased casserole. Cover with your favorite biscuit dough. Bake at 425 degrees for 40 minutes.

PINEAPPLE PHILLY PIE
 Mrs. Mervin McMichael, B6, Lancaster, Pa.
 1/2 cup sugar
 1 tablespoon cornstarch
 1 cup crushed pineapple, not drained
 8-ounce package cream cheese
 1/2 cup sugar
 1/2 teaspoon salt
 2 eggs
 1/2 cup milk
 1/2 teaspoon vanilla
 1/4 cup chopped pecans
 Blend sugar with cornstarch. Add crushed pineapple and cook, stirring constantly, until mixture is thick and clear. Cool.

Combine cheese with sugar and salt; blend smooth. Add egg, one at a time; stir well after each is added. Blend in milk and vanilla. Spread the cooled pineapple mixture in a 9-inch unbaked pastry shell. Pour on cream cheese mixture and sprinkle with pecans. Bake in hot 400 degree oven for 10 minutes. Reduce heat to 325 degrees and bake 50 minutes more. Cool before serving.

CHOCOLATE CAKE
 Mrs. Walter Warfel, R6, Lancaster, Pa.
 3 cups brown sugar (light)
 1/2 cup butter
 3 eggs, separated
 1/2 cup cocoa mixed in 3/4 cup water
 1 teaspoon vanilla
 2 3/4 cups sifted cake flour
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