

Recipe Exchange

Home on the Range

This week we have a wide variety of recipes to use in our exchange, some sounding very old-fashioned and yummy, others more modern and tempting. Some seasonal recipes are beginning to come on the scene, such as rhubarb recipes.

We urge you to try your hand at making these additions to your meals. Try it, you'll like it!

We also urge you to share your recipes with our readers. Send a recipe, or recipes, to: Recipes, Lancaster Farming, Box 266, Litz, Pa. 17543. We'll send you a handy potholder for your efforts

xxx
Rhubarb Pies
(Makes 3 pies)

- 4½ cups rhubarb
- 3 cups brown sugar
- 3 eggs
- 3 heaping tablespoons flour
- Crumbs
- 3 cups flour
- 1 cup brown sugar
- 1 cup lard
- 1 teaspoon soda
- Pinch of cream of tartar

Put rhubarb into three pie shells. Mix brown sugar, eggs and flour together. Pour on top of rhubarb. Mix crumb mixture together. Put on top of rhubarb mixture.

Bake at 400 degrees for 10 minutes, then 370 degrees til done (about 30 minutes)

Mrs. Wilmer Stoltzfus
R.D. 1
Leola

xxx

"I am enclosing recipes using the electric blender and Knox gelatin. You can prepare tempting dishes that be ready to serve almost immediately. With this modern Blen 'n Gel method there's literally no cooking needed. Just the time needed to boil a liquid. Everthing else happens in your blender."

Vanilla Blen 'n Gel Dessert

- 2 envelopes Knox unflavored Gelatine
- 1½ cups cold milk, divided (for richer dessert, use ½ cup cold milk and 1 cup cream or evaporated milk)

1 cup milk, heated to full boil

2 eggs

½ cup sugar

¼ teaspoon salt

2 teaspoons vanilla

1 cup ice cubes or crushed ice

1 Sprinkle gelatine over ½ cup cold milk in 5 cup container of electric blender, allow to stand until gelatine granules are moistened

2 Add boiling milk, cover and process at low speed until gelatine dissolves, about two minutes. Stop blender.

3 Add eggs, sugar, salt, vanilla and remaining one cup cold milk (or cream). Cover and turn control to high speed. Remove cover and, with blender still running, add ice cubes one at a time. Continue to process until ice is melted.

4 Pour immediately into individual serving dishes, 5-cup mold or bowl.

5 Chill until set. Individual servings may be served after 20

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to 30 minutes; bowl should be chilled about two hours. Makes six to eight servings.

Other variations of this recipe are:

Chocolate Blen 'n Gel

Reduce vanilla to 1 teaspoon. After dissolving the gelatine in step 2, add 1 package (1 cup) semi-sweet chocolate bits; cover and process until smooth.

Strawberry Blen 'n Gel

Omit vanilla. Reduce cold milk or cream by 1-3 cup. In step 3, add 1 package (10 ounces) frozen strawberries, partially thawed, and 2 teaspoons lemon juice with the eggs and sugar.

Mrs. John B. Becker
R.D. 1
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Filled Doughnuts

- 1 pint milk, lukewarm
- 1 cup lard
- 2 tablespoons yeast
- ½ cup lukewarm water
- ½ teaspoon salt
- 2 eggs beaten
- 1 cup sugar
- 7 to 7½ cups flour

Dissolve yeast in warm water. Mix and beat well, let rise, cut and let rise again. Fry in deep lard and fill.

Filling

- 2 beaten egg whites
- 4 tablespoons flour
- 2 tablespoons vanilla
- 4 tablespoons milk
- 2 cups 10X sugar
- 1½ cups Crisco

Add everything in bowl, then beat till smooth.

Susie S. Allgyer
R.D. 1
Bird-in-Hand

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Walnut Glory Cake

- ¼ cup sifted all-purpose flour
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 9 eggs, seperated
- 1½ cups sugar
- 2 teaspoons vanilla
- 2 cups finely chopped English walnuts

Sift flour with salt and cinnamon

Beat egg whites (1¼ cups) in large mixing bowl until soft mounds form, gradually add ¾ cup sugar. Continue beating until very stiff, straight peaks form

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Combine egg yolks, ¾ cup sugar and vanilla in small mixing bowl. Beat until thick and lemon colored. Stir in dry ingredients. Fold batter gently but thoroughly into egg whites using a wire whip or spatula. Fold in walnuts.

Turn into ungreased 10-inch tube pan. Bake at 350 degrees for 55 to 60 minutes. Invert immediately. Cool completely before removing from pan. Frost with a vanilla glaze.

Mrs. David M. Nolt
R.D. 2
Ephrata

xxx

"Have you tried homemade soft pretzels? We think these are good, others might like to try them too."

Soft Pretzels

- 1 envelope yeast
- Pinch of sugar
- 2 teaspoons salt
- 4 to 5 cups flour
- Butter as needed
- 4 teaspoons soda
- Coarse salt for sprinkling
- Dissolve yeast in ¼ cup warm water. Then stir in an additional cup warm water. Add sugar and salt. Pour into bowl and beat in flour to make a stiff dough. Knead as for bread dough.

Place in bowl and spread with butter. Cover. Let rise 45 minutes or until double.

Shape pretzels into sticks or twists as you wish, about as thick as your finger. Bring one quart water to boiling, add soda. Drop three pretzels in at a time and boil one minute, until they float.

Remove and drain, place on buttered cookie sheet and bake at 475 degrees for about 12 minutes, or until golden brown. Sprinkle with salt before baking.

Mrs. E. M. Sensenig
R.D. 2
East Earl

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Cocoanut Shoo Fly-Supreme

- 1 cup sifted enriched flour
- ¾ cup dark brown sugar, packed
- 1 tablespoon shortening, rounded
- 1 cup cocoanut
- 1 egg slightly beaten
- 1 cup dark table syrup
- 1 teaspoon baking soda

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Combine ingredients for each filling. Trim crusts from loaf. Slice bread lengthwise in four equal layers. Butter slices. Spread first slice, butter side up, with egg-salad filling, second slice, ham filling, third slice with chicken filling. End with fourth slice. Wrap loaf in foil; chill.

Beat three 3-ounce packages softened cream cheese with five tablespoons top milk till fluffy; frost loaf.

Trim—"Daisy" garnish: Egg slice petals and a gree-pepper stem. Circle with pineapple rings, stems on cherries. Makes 10 slices.

Mrs. Robert Rohrer
R.D. 1
Nottingham

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Lemon Sponge Pie
(2 Pies)

- 2 cups granulated sugar
- 1 cup margarine
- 4 eggs
- 3 cups milk
- 6 tablespoons flour
- 3 lemons

(Use juice of 3 and grated rind of 2)

Cream butter, sugar, and egg yolks; add lemon juice and rind. Warm milk, then sprinkle the flour as you are mixing ingredients. Last of all add beaten egg whites from the 4 eggs. Bake at 375 degrees for 45 minutes.

Mrs. Donald Burkhardt
R.D. 1
Strasburg

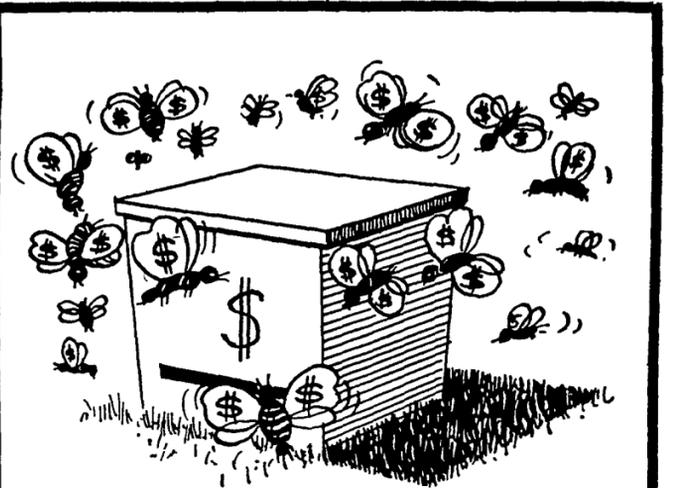
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White Bread

- ¼ cup sugar
- 2 tablespoons shortening
- 4 teaspoons salt
- 4 cups milk, scalded
- 1 package yeast
- ¼ cup lukewarm water
- 12 to 14 cups flour

Combine sugar, salt, milk and

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