

## Recipe Exchange

# Home on the Range

This week we present another wide variety of recipes for your selection.

We are entering the first official holiday of the summer season. Very often picnics are included sometime during the long weekend. Perhaps one of the recipes here may be what you are looking for for that "something different" touch.

And how about some of your favorites? Maybe someone else could use your suggestion to add to her files. Send your choice, or choices, to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We'll reward you with a Lancaster Farming potholder for your efforts.

### Macaroni Salad

- 1 lb macaroni, cooked
- 1 bunch celery, cut fine
- 1 cup sugar
- 1 pint sweet pickles, cut fine
- 6 hard boiled eggs
- 2 carrots, cut fine
- 1 teaspoon salt
- 1 onion, cut fine

Add pickle juice instead of vinegar  
1 pint salad dressing  
1 pint sweet milk with cream  
Mix all together. Stays delicious for a couple of days. We really like it

Mrs Reuben L Zimmerman  
Star Route  
Terre Hill

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### Quick and Easy Cake

- Break 2 eggs in a cup and fill it with milk
- Sift together:
- 1 cup sugar
- 1 heaping teaspoonful baking powder.

Stir two mixtures together and add 1 teaspoon flavoring. Add ¼ cup melted butter last. Beat and bake in loaf pan, sheet cake, layers, or cup cakes. Bake in 350 degree oven.

Mrs. Lewis Nafzinger  
Rt 1, Hacks Point  
Earleville, Md.

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### ABC Dessert Salad

- 1 No 2 can pineapple tidbits
- 1 package lime flavored gelatin
- 2 cups tiny marshmallows
- 1 cup heavy cream, whipped

Drain pineapple, reserving syrup. Add water to syrup to make two cups. Make jello. Add pineapple. Pour into 10 x 6 x 1½ inch baking dish. Cover immediately with a layer of marshmallows. Spread top with whipped cream. Chill until firm. Cut in squares.

Serves 8 to 10

Mrs Roy Dice  
Route 5  
Shippensburg

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### Crown Rolls

- 1 cup scalded milk
- ½ cup shortening
- ½ cup sugar
- 4½ cups (about) flour
- 1 teaspoon salt
- 2 cakes yeast (Soak in ½ cup warm water, and 1 teaspoon sugar)
- 2 beaten eggs

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Combine milk, shortening, sugar and salt into mixing bowl and the yeast mixture. Add the flour. Knead and allow to raise one hour. Work down and let stand 10 minutes. Make into rolls size of golf balls. Roll in melted butter, then roll in chopped nut meats, also roll in a mixture of sugar and cinnamon. Place in standard size angel food cake pan and let rise before going into oven. Bake about 50 - 55 minutes at 350 degrees and double in bulk. Serves 12.

Mrs. Roy Dice  
Route 5  
Shippensburg

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### Shoo Fly Pie

- 2½ cups flour
- 1 2-3 cups brown sugar
- 2½ tablespoons Crisco

Keep one cup of crumbs for the top. Add:

- 3 eggs
- 2½ cups molasses
- 2 cups boiling water
- 2½ teaspoons soda in water

Bake at 400 degrees for 10 minutes, then at 350 degrees until done.

Miss Marion Shirk  
R.D. 3  
Ephrata

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### Sunshine Spin

- 2 envelopes Knox unflavored Gelatine
- ½ cup cold orange juice
- ½ cup boiling orange juice
- ½ cup lemon, peeled and seeded
- ¼ to 1-3 cup sugar
- ¼ teaspoon salt
- 1½ cups carrot pieces
- 1½ cups crushed pineapple with syrup

Sprinkle gelatine over cold orange juice in electric blender container. Add boiling orange juice, cover and process at high speed until gelatine dissolves. When gelatine is dissolved, turn control to highest speed and add lemon, sugar and salt. Continue to process until smooth. Stop blender, add carrot pieces, cover and chop by turning to high speed and off several times.

Stop blender, add pineapple and syrup and turn to high speed and off to mix well. Turn into four-cup mold or bowl. Chill until firm, about 3 hours. Garnish with orange sections. Yield: 8 servings

Mrs. John B. Becker  
R.D. 1  
Ronks

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### Strawberry Pie

- 1 baked crust
- Cook till thick:
- 1 cup strawberries, crushed
- 4 tablespoons cornstarch
- 1 cup sugar
- Cool.
- Spread 2 ounces cream cheese thinned with milk on bottom of crust. Fill crust with whole

Mrs. John B. Becker  
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Ronks

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Mrs. John B. Becker  
R.D. 1  
Ronks

strawberries. Pour glaze over strawberries. Serve with whipped cream.

"So-o-o easy! Yet it rivals the strawberry pies that make some stores famous."

Mrs. Robert Rohrer  
R.D. 1  
Nottingham

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### Cream Cheese Salad

- 1 box lime or orange jello
- 1-8 oz. package cream cheese
- 1 medium can crushed pineapples
- ½ cup celery
- ½ cup nuts

Mix jello as directed on package. Have cream cheese at room temperature, then beat until smooth. Slowly add jello mixture till nice and smooth. Add pineapple, celery and nuts, mix well. Pour into molds, let set until firm. This is a refreshing salad.

Mrs. Isaac S. Beiler  
R.D. 1  
Gap

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### Maple Chiffon Cake

- 2 cups cake flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 cups brown sugar

Mix together in big bowl and make a well by making a hole. Then mix the following in another bowl till smooth:

- ½ cup wesson oil
- 7 unbeaten egg yolks
- ¾ cup water
- 1 tablespoon maple extract
- Pour in well and mix.
- Beat the following till stiff:
- 8 egg whites
- ½ teaspoon cream of tartar

Fold gently in batter and pour in greased pan. Bake at 350 degrees. Frost with your favorite vanilla frosting, or while mixing add maple extract instead of vanilla.

Mrs. Elam M. Reiff  
Route 1  
Bird-in-Hand

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### Pineapple Cheese Dessert

"A creamy, no-bake cheesecake, glazed with pineapple."

Crumb Crust:

- 1 1-3 cups fine graham cracker crumbs
- ¼ cups sugar
- ¼ cups softened butter or margarine

Combine ingredients and mix well. Press firmly with back of spoon over bottom and sides of a nine inch pie pan or bottom of eight inch square pan. Chill at least one hour or bake in moderate oven (375) eight minutes and cool before filling.  
Filling:  
1 can (8¾ oz.) crushed pineapple  
1 package (3 oz.) Jello (orange, pineapple or lemon)  
¼ cups boiling water  
1 package (3 oz.) cream cheese,

softened  
¼ teaspoon grated orange or lemon rind

- 3 tablespoons sugar
- ½ teaspoon vanilla
- 1 cup sour cream

Drain pineapple, reserving syrup. Dissolve Jello gelatin in boiling water. Add syrup, cool slightly.

Meanwhile, blend cream cheese, rind, sugar and vanilla. Combine ½ cup gelatin and the pineapple. Gradually blend remaining gelatin into cheese mixture until smooth. Fold in sour cream. Pour into crumb crust. Chill until set but not firm. Then carefully spoon on pineapple. Chill until firm. Makes about 8 or 9 servings.

Barbara King  
R.D. 3  
Quarryville

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### Pumpkin Cookies

- 2 cups granulated sugar
- 2 cups shortening
- 1 16-oz. can pumpkin
- 2 eggs
- 2 teaspoons vanilla
- 4 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg

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½ teaspoon ground allspice  
2 cups raisins  
1 cup chopped nuts

In bowl, mix thoroughly sugar, shortening. Add eggs and pumpkin, beat well, add vanilla. Sift together flour, baking powder, soda, salt and spices. Add to creamed mixture and mix well. Stir in raisins and nuts. Drop dough from teaspoon onto greased cookie sheet about 2 inches apart. Bake at 350 degrees for 12 to 15 minutes. Remove and frost with your favorite frosting.

Mrs. Donald Burkhardt  
R.D. 1  
Strasburg



"To err is human—but usually a much better excuse is demanded."

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