

Recipe Exchange

Home on the Range

Part of cooking is having failures as well as successes. One of our readers, Mrs. Melvin M. Martin, RD3, Box 105, Kutztown, is having a problem and asks you readers if you can help her solve it.

She is interested in recipes for making cheese, especially soda cheese, also tips on how to keep it from getting lumpy. She would also like milk cup cheese recipes. Mrs. Martin says, "I tried ever so often to make soda cheese and most of the time it gets lumpy. A few times it got nice and smooth but most times it's lumpy and I don't know that I made it different."

For those of you who make your own cheese with success, perhaps you may be able to come to Mrs. Martin's aid. Send your suggestions either to Mrs. Martin at the address above, or send your recipes to: Recipes, Lancaster Farming, Box 266, Lititz, Pa 17543. While you're at it, why not add another recipe of your choosing to share with other readers? We will send a potholder to you for use in your kitchen chores for your thoughtfulness.

Mrs. Martin sent two recipes of her own to share with you. The one for Raisin Mumbles you might like to try soon, the second recipe we shall use later.

Raisin Mumbles

Filling:

2½ cups seedless raisins
½ cup sugar
2 tablespoons cornstarch

¾ cup water

3 tablespoons lemon juice

Mix and cook, stirring constantly, over low heat until thickened (about 5 minutes). Cool.

Crumb Mixture

¾ cup soft margarine

1 cup brown sugar, well packed

½ teaspoon salt

½ teaspoon soda

1½ cups rolled oats

1¾ cups flour

Mix butter with sugar. Add dry ingredients, then oats. Press half of mixture into greased pan (13x9x2). Spread on filling. Put on remaining crumbs. Bake until golden brown, 25 to 30 minutes.

(Any filling can be used)

Mrs. Melvin M. Martin

Rt. 3, Box 105

Kutztown, Pa. 19530

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Shoo Fly Pie

1 cup brown sugar

1 cup flour

1 cup molasses

1 cup warm water

1 egg

1 teaspoon soda

1 teaspoon vanilla

2 tablespoons oil (vegetable)

Beat all together with mixer

Makes 1-9 inch pie.

Bake 350 degree oven 45 minutes.

Mrs. W. Seibel

R.D. 1

Ephrata

xxx

Apple Grunt

½ cup sugar

2 tablespoons shortening

1 egg

1 cup flour

½ teaspoon salt

1 teaspoon baking powder

½ teaspoon soda

½ cup sour milk or buttermilk

1½ cups sliced apples

½ teaspoon vanilla

Cream sugar and shortening together. Add egg and beat. Add soda to sour milk and stir into mixture.

Sift dry ingredients together and add, beat thoroughly. Add sliced apples and blend into mixture. Pour into greased shallow baking dish.

Rub together the following for crumbs:

6 tablespoons brown sugar

1½ teaspoons flour

½ teaspoon cinnamon

1½ tablespoons butter

Sprinkle crumbs over top of mixture. Bake at 375 degrees for 35 to 40 minutes. Serve hot with rich milk. Makes 4-6 servings.

Martha Stoltzfus

R.D. 1

Elverson

xxx

Coconut Sweet

Potato Pie

To 1 cup mashed sweet potatoes, add 1-3 cup hot milk, 3 beaten eggs, ¼ pound shredded coconut, and these dry ingredients sifted together: 1 cup sugar, ½ teaspoon nutmeg and 1 tablespoon flour.

Blend well. Pour into a large unbaked crust and bake in a 350 degree oven for 45 minutes.

Mrs. Lewis Nafzinger

Rt. 1, Hacks Point

Earleville, Md.

xxx

Carmel Pudding

1½ cups brown sugar

Butter size of an egg

Melt butter, add sugar and

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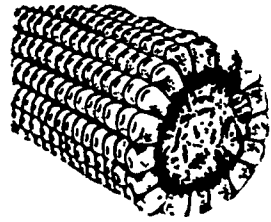
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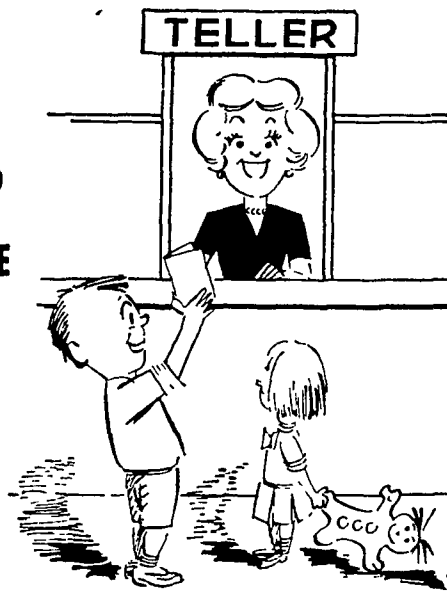
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