

Home on the Range

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brown together. Add a little water, about ¼ cup, and ½ teaspoon soda. Then add 1½ quart milk and heat. Reserve about ½ cup milk to make paste.

Beat two eggs and add to four rounded tablespoons cornstarch and make a smooth paste with reserved milk. Stir into hot milk mixture. Add 1 teaspoon vanilla. Cook until thick

Miss Marion Shirk
R D. 3
Ephrata

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Gingerbread Cake

½ cup butter
1 cup sugar
1 cup molasses, dark
2 eggs, separated
3 cups flour
1 teaspoon salt
1 teaspoon soda
2 teaspoons ginger
2 teaspoons cinnamon
1 cup buttermilk

Cream butter, add sugar and cream until light and smooth. Add molasses and beaten egg yolks and mix thoroughly. Sift flour, measure, sift with salt, soda and spices.

Add flour mixture alternately with buttermilk. Fold in stiffly beaten egg whites. Turn batter into well-greased and floured eight inch pans. Bake in 350 degree oven for 30 to 40 minutes.

Ada W Zimmerman
R D 1
East Earl

xxx

Chipped Ham Barbecue

1 bottle Bennett's chili sauce
½ cup vinegar
½ cup brown sugar
½ cup water

Cook slowly, four or five minutes. Add one pound good chipped ham and heat.

Mrs. Merle Mishler
R D 2
Hollsopple

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Pineapple Cookies

1 cup brown sugar
1 cup granulated sugar
1 cup shortening
2 eggs
1 cup crushed pineapple
1 teaspoon pineapple flavor

½ teaspoon salt
1½ teaspoons soda
½ teaspoon baking powder
4 cups flour, or more if pineapple is not drained.

Combine in order given. Drop tins and bake about 350 degrees for 20 minutes.

Miss Anna Mary Newswanger
R D 1
New Holland

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Pineapple Pudding

Mix together:
2 cups brown sugar
4 tablespoons flour
4 tablespoons butter
Yolks of 3 eggs

Beat, stir into two pints water, cook until thick in double boiler.

Then add juice of 1 can (30 oz.) pineapple and cook a little longer. Remove from fire, add crushed pineapples.

Put in a baking dish a layer of broken graham crackers (not crushed), then a layer of pudding. Continue until all is used. Put whites of eggs on top and brown. Handy and delicious.

Mrs. Eli S Brubaker
R D. 2
East Earl

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Fluffy

Lemon Dessert

1 envelope (1 tablespoon) un-flavored gelatin
½ cup cold water
3 slightly beaten egg yolks
½ cup sugar
½ teaspoon salt
½ teaspoon grated lemon peel
½ cup lemon juice

1 cup marshmallow creme
3 egg whites
¼ cup sugar

Soften gelatin in cold water. In top of double boiler, combine egg yolks, ½ cup sugar, salt, and lemon peel and juice, cook over simmering water, stirring constantly, till thick. Remove from heat, add gelatin; stir till dissolved. Add marshmallow creme; cool. Beat egg whites till soft peaks form, gradually add ¼ cup sugar, beating till stiff peaks form. Fold into gelatin mixture. Pour into 8x8x2-inch pan; chill till firm. To serve, spread with sweetened whipped cream and

sprinkle with chopped nuts; cut in squares. Makes 9 servings.

Mrs. Merle Mishler
R.D. 2
Hollsopple

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Brownie Mix

6 cups flour
4 teaspoons baking powder
4 teaspoons salt
8 cups sugar
2½ cups cocoa

1 pound margarine or butter
Sift and mix dry ingredients well. Cut in shortening. Put in well covered container and store for future use.

To Use Browning Mix:

Beat 2 eggs. Add 1 teaspoon vanilla and 2 cups brownie mix. Blend. Batter will not be smooth. Add ¼ cup nuts and mix in.

Bake in 8x8 inch pan at 350 degrees for 25 minutes. Double for 9x13 inch pan.

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Mrs. Glenn E Burkholder
Route 1
Washington Boro

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This is the Menu of the Month which comes through the courtesy of the Lancaster County Extension Service



DOWN TO EARTH—Dressing in layers is both stylish and practical this season. Benson & Partners shows how it's done with fashionable flair in this all-cotton ensemble with a military air.

Mrs. Doris Thomas, Lancaster County home economist, says budget meals should save the homemaker's time as well as her money. They ought to be as pleasing to the eye as to the palate and contain the nutritious foods an active family needs.

The menu of the month represents a small investment of time and money for the busy homemaker. In return, her family enjoys good eating and nutritional benefits from all four Food Groups. Meat, bread, vegetables, eggs, cheese and milk combine to make this taste-treat casserole an unusual, but economical way to satisfy the appetites of the entire family.

Meat Balls

'N' Vegetables

1 pound ground beef
½ cup fine dry bread crumbs
1-3 cup milk
1 egg, beaten
¼ cup finely chopped onion

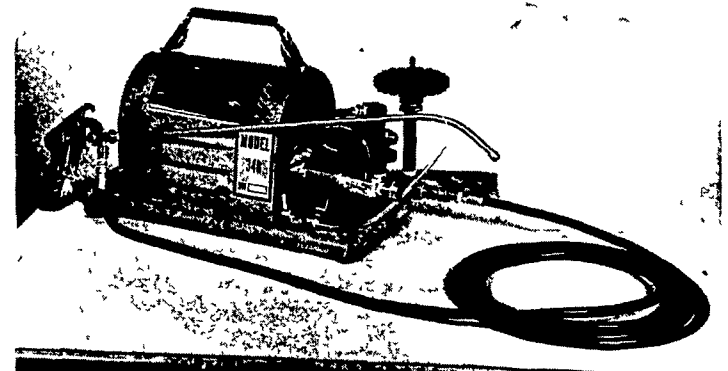
1 teaspoon salt
¼ teaspoon dry mustard
1 tablespoon butter or margarine
1 can (10½ oz.) condensed cream of mushroom soup
½ teaspoon rubbed sage
1½ cups (6 oz.) shredded Cheddar cheese

2 packages (10 oz each) frozen mixed vegetables.

In a bowl lightly combine beef, bread crumbs, milk, egg, onion, salt and mustard. Shape into twenty-four 1½ inch balls. In a large skillet melt butter or margarine; brown meat balls slowly on all sides. Combine soup, cheese and sage. Meanwhile, cook vegetables according to package directions; drain. Arrange meat balls around sides of a shallow 1½ quart casserole; spoon soup mixture into center. Place cooked vegetables over top. Cover with foil; bake in a preheated 350 degree oven for 30 minutes. Yield: 6 servings.

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