

Recipe Exchange

Home on the Range

In the recipe exchange two weeks ago, Mrs. Martin, Kutztown, asked for recipes and suggestions for making cheese. As usual, you readers have been great. We received several recipes as well as complete details for cheese making, which we present here for your use.

If any other readers are having a problem or are seeking a particular recipe, perhaps we in the Exchange can be of help to you, too. We don't guarantee results, but we're all willing to give it a try.

For most of us, our gardens aren't keeping us very busy this summer. It is rather disheartening to view the empty shelves in the cellar, and even more of a concern to realize it will take lots of doing to fill those hundreds of jars and many freezer boxes this year.

Maybe this will be the year to make lots of economy meals. Do you have a favorite that might be of interest to share with other farm wives? Or, for that matter, any recipe at all. We are looking for more! Send your choices to: Recipes, Lancaster Farming, P. O. Box 266, Lititz, Pa. 17543. A handy kitchen helper, a potholder, will be coming to you as our way of saying "Thanks" for sharing your recipe with others.

xxx

"My Cup Cheese"

2½ gallons milk
2 heaping teaspoons soda
2 teaspoons salt
1 cups sweet milk

Let milk stand till thick like Junket. Heat slowly till it is too hot to hold your hand in, stir frequently. Pour in cheese cloth to drain overnight. Squeeze out all excess whey in morning. Then

crumble into bowl and mix soda in. Let set 12 hours for medium taste, then melt in double boiler slowly. Add 2 cups milk when about half finished melting. Add salt to rest of milk and add when finished melting. Pour into cups. "This is my recipe I use to make for sale."

Mrs. Amos R. Zimmerman
R.D.2
Ephrata

xxx

"Here is a recipe for mild cup cheese which one of the readers had requested:"

Mild Cup Cheese

3 teaspoons salt
3 level tablespoons soda
3 gallons thick milk

When milk is real thick (milk has to be real thick or it will not scald), put it in a large dishpan to scald, and heat very very slowly to prevent it from getting lumpy, till you can hardly stand your finger in it. Stir very often. Then turn on simmer for about 1 hour till tiny balls appear.

Then put in cheese cloth and set in colinder to run out the whey. Pull from side to side so it all drops out, takes about ½ hour till it doesn't drop out anymore. Do not squeeze.

Then put it in a 6 or 8 quart kettle and work in soda and salt. Work it easy through fingers. Do not squeeze. Let set about 3 or 4 hours.

Then set kettle in dishpan with warm water and stir often for about ½ hour. This helps melt it. Then heat very slowly till water boils. If it is too thick add a little milk and mix well and cook water for about 15 minutes.

Mrs. Weaver Shirk
R D.3, Glenwood Drive
Ephrata

xxx

Pennsylvania Cream Cheese

2½ gallons milk, thick like Junket
2 teaspoons soda
2 teaspoons salt
1¾ cup thick sour cream
½ cup butter

Heat sour milk like for cup cheese. Crumble curds. Add soda and butter. Let stand two hours, then melt over double boiler. Add 1 cup cream when starting to melt, then add salt with rest of cream and add when altogether melted. Pour into loaf pan.

When cold this can be sliced and tastes much like Muenster cheese.

Mrs. Amos R. Zimmerman
R.D.2
Ephrata

xxx

Lime Water Pickles

7 pounds pickles
1 cup lime
1 gallon water
Soak 24 hours. Drain and wash. Soak 3 hours in clean, clear water. Pour off water, and add boiling syrup:
1½ quarts vinegar
1 quart water
9 cups sugar
1 teaspoon celery seed
1 tablespoon allspice or pickling spice
1 teaspoon salt
Add green coloring as desired.

Let stand 24 hours. Cook pickles in syrup 30 minutes and can.

Mrs. Norman Seibel
R.D.2
Manheim

xxx

Cherry Cobbler
¼ cup shortening

1 cup sugar
1 egg
1½ cups flour
½ teaspoon salt
2 teaspoons baking powder
1 tablespoon tapioca
1 tablespoon lemon juice
2 tablespoons butter
1-3 cup milk

2 cups cherries, sweetened
Sift flour and measure. Sift flour, baking powder, salt and sugar together. Cut shortening into dry ingredients.
Beat egg and add milk. Combine with flour mixture. Stir until flour is damp.

(Continued On Page 21)

ANSWERS (Hold to mirror & upside down)

1	O	I	E	K		K	N	I	2
E	D	E	W	V		O	A	I	D
D	E	I		W	W	2		V	I
O	B		E	A	E	2	O	B	E
C		E	I	C	H	I		C	
	2	B	O			C	N		I
2	E	V	W	E	B	2		2	I
W	2		O	M	E		I	E	V
B	V	I	B		C	I	H	C	H
B	E	V	B		I	2	V	V	C

Across

- 1 As ye sew ye are like to _____
5 Inventor of home sewer's helper (first name)
10 Of scissors, you need one of these
14 Waist whittler
19 Neither Miss nor Mrs
21 Under obligation
24 Usually served at sewing bees
27 They sew fine ones
34 Yes (Sp.)
36 No place to sit (colloq.)
39 TV close up (abbrev.)
43 Mezzotint
50 Gold
52 Ocular assault
59 Frequently the sewing room
62 Marilyn Monroe and others
65 Article
67 Swelling
72 Roman poet
76 One who carries
81 Hosiery, invariably, _____

Down

1. Record speeds
2. Distributes fullness
3. Three-toed sloth
4. Elevate
5. Cake froster

HOME SEWING CROSSWORD PUZZLE

1	2	3	4	5	6	7	8	9
10	11	12	13	14	15	16	17	18
19	20		21	22	23		24	25
27	28	29	30	31	32	33	34	35
36	37	38	39	40	41			
42	43	44	45	46	47	48	49	
50	51	52	53	54	55	56	57	58
59	60	61	62	63	64	65	66	
67	68	69	70	71	72	73	74	75
76	77	78	79	80	81	82	83	84

6. Yes (Ital.)
7. Community resident
8. Single spots
9. Kind of stitch
22. Pronoun (pl.)
29. Exist (pl.)
33. Half of 10 Across
40. One (Ital.)
42. Set in a cutout

45. Today it's often called a negligee
46. Best when it's invisible
49. Lengthwise and crosswise direction of fabric
51. Make it again
58. Finishes
61. Tulle
70. Pronoun (sing.)
73. Déjà _____

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