


Home on the Range

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(Continued from Page 20)
Pour cherries into a greased, shallow baking dish. Sprinkle with tapioca, add lemon juice and butter. Drop batter in 6 mounds on top of cherries. Bake at 400 degrees for 30 minutes. Serve with milk or cream. Makes 6 servings.

Miss Lydia Weaver
Orrstown, Pa.
x x x
McKinly Pie
1 egg
1 cup sugar

1 cup molasses
1 1/2 cups water
1 teaspoon soda
2 tablespoons flour
Pour in unbaked pie crust.
Top

2 cups sugar
1 egg
1/2 cup butter
2 teaspoons baking powder
1 cup milk
2 1/2 cups flour
Makes three 8-inch pies.
Edna M. Zimmerman
R.D.3
Ephrata

"Never Fail" Pie Dough
4 cups sifted flour
1 tablespoon sugar
1 1/2 teaspoons salt
1 1/2 cup lard
1 egg
1 tablespoon vinegar
1/2 cup water
Blend flour, sugar and salt. Cut in lard until particles are size of peas.
Beat egg, blend in vinegar and cold water. Sprinkle over flour mixture, a tablespoon at a time, tossing with a fork to mix. Gather together with fingers and roll.
Mrs. Merle Mishler
R.D.2
Hollsopple

x x x
Macaroni Dried Beef Casserole
1 cup uncooked macaroni
1 cup milk
1 can cream of mushroom soup
1/4 pound grated longhorn or cheddar cheese
1 or 2 ounces dried beef
1/2 small onion, chopped
2 hard-cooked eggs, chopped
Combine all ingredients and let set overnight in refrigerator. (May set for only two or three hours, or until macaroni has become soft and swelled.) Place in greased casserole and bake at 350 degrees for one hour.
"This is nice for Sunday dinner because it can be prepared on Saturday."
Mrs. Glenn E. Burkholder
Route 1
Washington Boro, Pa.

x x x
German Cabbage Slaw Dressing
3/4 cup Wesson Oil
1 cup vinegar
1 teaspoon dry mustard
1 teaspoon celery seed
2 tablespoons sugar
Shred large head of cabbage. Pour 1 cup sugar over cabbage and mix. Let stand while making dressing. Bring dressing to boil. Cool slightly, then pour over cabbage.
This keeps up to two weeks in refrigerator.
Mrs. John H. Martin
R.D.1
Narvon, Pa. 17555

x x x
Date Shoo Fly Pie
1 1/2 cups flour
1/2 cup brown sugar
1 teaspoon cinnamon
1/4 teaspoon salt
1/4 cup shortening
2-3 cup light molasses
2-3 cup hot water
1/4 teaspoon baking soda
1 1/2 teaspoon lemon rind
1 cup chopped dates
1 unbaked pie shell
Combine flour, sugar, cinnamon, salt in large bowl. Add shortening, beat until crumbly. Blend together molasses, hot water, soda, lemon rind. Sprinkle a thin layer of crumbs in bottom of pie shell and cover with chopped dates. Alternate layers of molasses mixture and crumbs on top of dates, ending with crumbs. Bake at 425 degrees 10 minutes, reduce to 350 degrees for 30 minutes.
Mrs. Aaron Horst
R.D.4
Lebanon

x x x
Moon Rocks
1 cup shortening
3 eggs
1 teaspoon vanilla
1 teaspoon salt
1/2 teaspoon cinnamon
2 cups brown sugar
3 1/2 cups flour
3 1/2 level teaspoons baking powder
Mix thoroughly shortening, brown sugar, eggs and vanilla. Add flour, which has been sifted with salt, cinnamon and baking powder.
Drop one teaspoon dough on ungreased baking sheet, cover with one teaspoon filling. Top with 1/2 teaspoon of dough. Bake at 350 degrees for 12 to 15 minutes.

Filling
2 cups dates, cut into cubes
3/4 cup water or orange juice
Boil together, stirring constantly, until thick. Stir in 1/4 cup chopped nuts. Cool before using.
Mrs. Lester Faus
R.D.2
Manheim

x x x
German Chocolate Cake
1/2 cup cocoa
1/2 cup boiling water
1 cup butter
2 cups sugar
4 egg yolks, unbeaten
1 teaspoon vanilla
Pinch of salt
1 teaspoon soda
2 1/2 cups sifted cake flour
1 cup buttermilk
4 egg whites
Melt cocoa in boiling water. Cool.
Cream butter and sugar until light and fluffy; add egg yolks, beating well. Add vanilla to cocoa mixture. Add cocoa mixture to batter.
Sift together salt, soda and flour. Add alternately with buttermilk to cocoa batter, beating well after each addition.
Beat egg whites until stiff. Fold into batter. Pour into two 9-inch greased pans. Bake at 325 degrees for 30 to 40 minutes.
"A very good moist cake."
Verna W. Zimmerman
R.D.1
East Earl

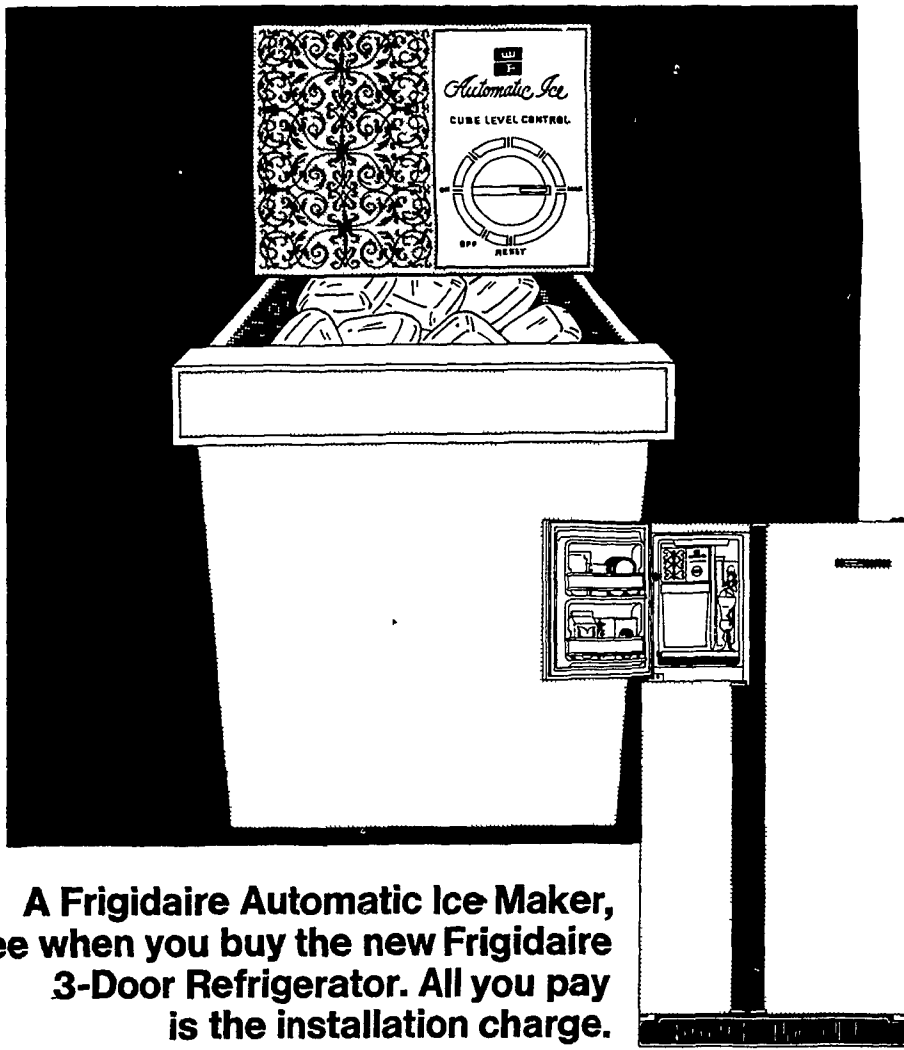
x x x
Kool Aid Dessert
1 package Strawberry Kool Aid
1 cup sugar
2 quarts water or some fruit juice
4 heaping tablespoons clear jell
Cook until clear. Add:
1 package jello, same flavor as Kool Aid.
When cool add fresh or frozen strawberries.
"Sometimes I use Orange Kool Aid and jello and add peaches or light cherries, or cherry flavor and add dark cherries."
Mrs. Ira Martin
R.D.1
East Earl

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