

## Recipe Exchange

# Home on the Range

The hot, humid days of summer present quite a challenge in cooking to homemakers. It seems too hot to bother with the usual baking and cooking processes, yet our nutritional requirements must be met.

And we can't forget, either, that for most of us our men are laboring in hot fields and barns and need well balanced meals. How often has that familiar sound "Oh, it's too hot to eat" turned out to be false when confronted with a tasty favorite?

So what has been your answer to the hot-weather, not-wanting-to-cook blahs? Do you have a suggestion you could share with others? We are anxious to receive your recipe or recipes. Send any of your choosing to: Recipes, Lancaster Farming, Box 266, Lititz, Pa., 17543. You'll receive a potholder for your efforts.

Here is a one-dish suggestion that has been a year-long favorite with our family. Easy to make and easy to eat, it combines scalloped potatoes and meatloaf in one operation. Less dishes to wash! The appetites and tastes of your family can determine which vegetables and salads go with this dish.

### Meat Loaf-Potato Casserole

4 cups sliced potatoes  
1 tablespoon onion  
1 teaspoon salt  
½ teaspoon pepper

1½ pound hamburger  
¼ cup onion  
¾ cup milk  
½ cup cracker crumbs or dry oatmeal  
½ teaspoon pepper

1 teaspoon salt  
¼ cup catsup  
Arrange potatoes, onion, salt and pepper in casserole.

Mix next ingredients, as for meatloaf. Top potatoes with meatloaf mixture. Bake at 350 for 1 hour.

x x x

### Rocky Road Bars

First Part:  
Line bottom of pan with whole graham wafers (not crushed). Cover with white miniature marshmallows.

Second part:  
Put in double boiler over hot water:

½ cup butter  
1 cup icing sugar  
1 beaten egg

Stir in 1 package butterscotch or chocolate chips. Stir a little until melted. Take off stove and cool slightly, stirring 4 or 5 times. Then pour over first mixture in pan. (If you don't let it cool slightly it will melt the marshmallows.) Put some cut pecan pieces on top and press down a little.

Lavina M. Zimmerman  
R.D.3, Box 516  
Ephrata

x x x

### Celery Casserole

3 cups cooking celery, diced diagonally  
1 can (10½ oz.) cream of mushroom soup

1 can water chestnuts, drained and sliced  
1 can (4 oz.) mushroom bits and pieces, drained

1 tablespoon melted butter  
¼ cup dry bread crumbs

In buttered casserole, combine celery with soup, water chestnuts, and mushrooms. Mix melted butter with bread crumbs and sprinkle over celery. Bake at 350 degrees about 20 minutes to

brown crumbs. Celery should remain crunchy when done.

Mrs. Thomas M. Hampton  
R.D.2  
Holtwood

x x x

### Pineapple Fluff

1 package gelatine  
1 small box lemon jello  
1 cup boiling water  
½ cup granulated sugar  
1 8-oz. package cream cheese  
1 can (No. 2½) crushed pineapple  
1 can Carnation milk  
3 cups graham cracker crumbs  
¼ pound margarine or butter  
½ cup brown sugar

Dissolve gelatine in ½ cup cold water and jello in hot water. Add sugar and cool till syrupy. Then beat till light and fluffy.

Mash cream cheese and pineapple and add to jello mixture. Have the milk cold. Beat milk and mix all together.

Melt margarine and mix with brown sugar and crumbs. Line cake pan with crumbs and add filling. Pour rest of crumbs on top.

Elizabeth Fisher  
33 North Ronks Road  
Ronks

x x x

### Ice Cream Lemon Pie

2 egg yolks  
½ cup sugar  
1 teaspoon lemon rind  
1-3 cup lemon juice  
1 small can evaporated milk, beaten

2 egg whites, beaten stiff  
Add beaten egg whites to first mixture; add milk.

¾ cup graham cracker crumbs  
1 cup brown sugar  
3 tablepoons butter  
Freeze.

Miss Katie Nolt  
R.D.1  
New Holland

x x x

### Peanut Butter Cream Pie

1 8-inch pastry or graham cracker crust pie shell (we prefer the graham cracker crust best.)

¾ cup powdered sugar  
½ cup peanut butter  
2-3 cup sugar  
3 tablepoons cornstarch  
1 tablepoon flour  
Pinch of salt

3 egg yolks  
3 cups milk  
2 tablepoons butter  
1 teaspoon vanilla  
3 egg whites, stiffly beaten  
¼ teaspoon cream of tartar  
¼ cup granulated sugar

Cream powdered sugar and peanut butter together until crumbly and set aside.

Stir next eight ingredients together in sauce pan. Cook over medium heat, stirring constantly, bring to boiling point.

Sprinkle two-thirds of peanut butter mixture in bottom of baked pie shell. Pour custard over peanut butter crumbs. When custard is cool, make a meringue of egg whites, cream of tartar and ¼ cup sugar. Spread on custard and sprinkle with remainder of peanut butter mixture. Put under broiler till brown.

Mrs. Bennie L. Fisher  
Route 1  
Paradise

x x x

### Carrot Cake

2 cups flour  
1 teaspoon baking powder  
1 teaspoon soda  
1 teaspoon cinnamon  
¼ teaspoon salt  
Sift together.  
1½ cups salad oil

2 cups sugar  
4 eggs, beat one at a time  
Mix well, gradually add dry ingredients. Fold in two cups of raw, grated carrots. Bake at 350 degrees for 45 minutes to one hour.

### Icing

½ cup butter (1 stick)  
8 oz. cream cheese  
Beat until light, then add:  
1 pound (or 2 cups) 10-X sugar  
1 teaspoon vanilla  
1 cup chopped nuts (walnuts or pecans)

Add together and spread on cake. Keep in 'frige.

Mrs. Wilmer Hoover  
Rt. 1  
Nottingham, Pa. 19362

x x x

### Delightful Cabbage Salad

(Keeps for months in refrigerator)

2 tablepoons celery seed  
1 large head cabbage  
1 green pepper  
2 medium onions  
1 small stalk celery

Bring to boil the following and pour over shredded vegetables:

1 teaspoon dry mustard  
1 teaspoon tumeric  
1 teaspoon salt

2 cups sugar  
2 cups cold water  
1 cup vinegar

Serve immediately, or seal in tightly closed containers and serve anytime. Make sure container is closed tightly each time you remove some of the salad.

Mrs. Lester Faus  
R.D.2  
Manheim

x x x

### Barbecued Beans

1 pound ground beef  
½ cup onions (chopped or sliced)  
½ teaspoon salt  
½ cup catsup  
¼ teaspoon pepper  
1 tablepoon vinegar

1 (1 lb. 12 oz.) can baked beans  
2 tablepoons Worcestershire sauce  
Brown beef and onion. Pour off fat. Add remaining ingredients; mix well. Pour into 1½ quart casserole. Bake at 300 degrees for 30 minutes, or cook slowly over medium heat for several minutes.

Mrs. Glenn E. Burkholder  
Route 1  
Washington Boro

x x x

### Fruit Sparkle Sundaes

1 (1 lb. 14 oz.) can fruit cocktail  
¼ cup sugar  
1 tablepoon cornstarch  
¼ teaspoon salt  
¼ cup water  
½ (6 oz. can) frozen orange juice concentrate (1-3 cup thawed)  
¼ cup coarsely chopped pecans  
Drain fruit cocktail, reserving

FARMERS, CATTLEMEN AND HORSEMEN AGREE . . .

**"Greatest Invention since the Pitchfork"**

**Bale Hook & Twine Cutter**

Place Hook Under Twine, Unload or Drag . . .

PAT. PEND.

Simply Strike Twine With Cutting Edge and Spread

STANDARD MODEL 4 FT.—\$7.95 add \$1.00 for postage and handling. Sales tax where applicable . . . Other lengths available on request. Send Check or Money Order to THE EDINBORO LAND & CATTLE CO. BOX 733 • EDINBORO, PA. 17412

syrup. In a saucepan, combine sugar, cornstarch, and salt; blend in water. Add syrup and concentrate. Cook and stir till mixture is thickened and boiling. Add fruit. Chill. Stir in pecans. Makes 3½ cups.

Serve over vanilla ice cream.

Mrs. Glenn E. Burkholder  
Route 1  
Washington Boro

x x x

### Shoo-Fly Pie

1 cup flour  
2-3 cup brown sugar  
1 tablepoon shortening

Mix into crumbs, take out nearly ½ cup. Mix the rest crumbs with lower part:

1 cup molasses  
¾ cup boiling water  
1 well beaten egg  
1 teaspoon soda

Mix all together and pour in one pie shell and bake 10 minutes at 375 degrees, turn back to 350 degrees to finish.

Rhoda Kilheffer  
R.D.1  
Manheim

**\* FARM \* ANIMAL \* EQUIPMENT**

**AUCTION SALE**

**FREE!**

Your sale can be listed in our Sales Register without charge. Just mail details to Lancaster Farming, P. O. Box 266, Lititz, Pa. 17543

**GARBER OIL CO.**  
**TEXACO HEATING OIL**  
**BURNER SALES AND SERVICE**  
MOUNT JOY, PA.  
Ph. 653-1821

**Take me to dinner tonight!**

**master charge**  
THE INTERBANK CARD

**Commonwealth National Bank**

**The Master Charge Bank**

**WHEEL HORSE**

**LAWN RANGER 700**  
3 Speed 7 H. P.

**\$495.00** with mower

FINANCING AVAILABLE  
TRADE-IN AS DOWN PAYMENT  
GOOD SERVICE

**GEHMAN BROS.**  
1 Mile North of Terre Hill on Route 897  
East Earl, R.D. 1, Pa. Phone 215-445-6272