### 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-wantingto-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
- 1/4 cup onion 34 cup milk
- ½ cup cracker crumbs or dry oatmeal
- 1/8 teaspoon pepper
- 1 teaspoon salt 14 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.

 $x \times x$ 

#### 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

> Lavina M. Zımmerman R.D.3, Box 516 Ephrata

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#### Celery Casserole

- 3 cups cooking celery, diced diagonally
- can  $(10\frac{1}{2}$  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
- 1/4 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

#### $\mathbf{x} \mathbf{x} \mathbf{x}$ 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 1/4 pound margarine or butter ½ cup brown sugar

Dissolve gelatine in 1/2 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

> Elizabeth Fisher 33 North Ronks Road Ronks

#### $\mathbf{x} \mathbf{x} \mathbf{x}$

#### 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. 34 cup graham cracker crumbs
- 1 cup brown sugar
- 3 tablsepoons 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.)

34 cup powdered sugar

- ½ cup peanut butter
- 2-3 cup sugar
- 3 tablespoons cornstarch
- 1 tablespoon flour
- Pinch of salt
- 3 egg yolks
- 3 cups milk
- 2 tablespoons butter
- 1 teaspoon vanilla
- 3 egg whites, stiffly beaten
- 1/4 teaspoon cream of tartar

1/4 cup granulated sugar Cream powdered sugar and

crumbly and set aside. Stir next eight ingredients together in sauce pan. Cook over medium heat, stirring con-

peanut butter together until

stantly, 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

> Mrs. Bennie L. Fisher Route 1 **Paradise**

 $\mathbf{x} \mathbf{x} \mathbf{x}$ 

- Carrot Cake 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon soda 1 teaspoon cinnamon

brown.

- 1/4 teaspoon salt
- Sift together. 11/2 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 'frig. Mrs. Wilmer Hoover

Nottingham, Pa. 19362

**Delightful Cabbage** Salad (Keeps for months

- in refrigerator) 2 tablespoons 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

#### $\mathbf{x} \mathbf{x} \mathbf{x}$

#### **Barbecued Beans**

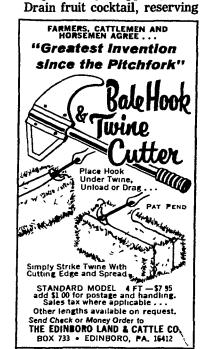
- 1 pound ground beef
- ½ cup onions (chopped or sliced)
- ½ teaspoon salt
- ½ cup catsup
- 1/4 teaspoon pepper 1 tablespoon vinegar
- 1 (1 lb. 12 oz.) can baked beans 2 teaspoons Worcestershire sauce

Brown beef and onion. Pour off fat. Add remaining ingredients: mix well. Pour into 11/2 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** 

 $\mathbf{x} \mathbf{x} \mathbf{x}$ Fruit Sparkle Sundaes

- 1 (1 lb. 14 oz.) can fruit cocktail
- ¼ cup sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 1/4 cup water
- ½ (6 oz. can) frozen orange juice concentrate (1-3 cup thawed) 1/4 cup coarsely chopped pecans



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 31/2 cups.

Serve over vanilla ice cream. Mrs. Glenn E. Burkholder Route 1

Washington Boro

XXX Shoo-Fly Pie

1 cup flour 2-3 cup brown sugar

1 tablespoon shortening Mix into crumbs, take out nearly 1/2 cup. Mix the rest crumbs with lower part:

# **TEXACO**

**HEATING OIL BURNER SALES** 

**AND SERVICE** MOUNT JOY, PA. Ph. 653-1821

1 cup molasses 34 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



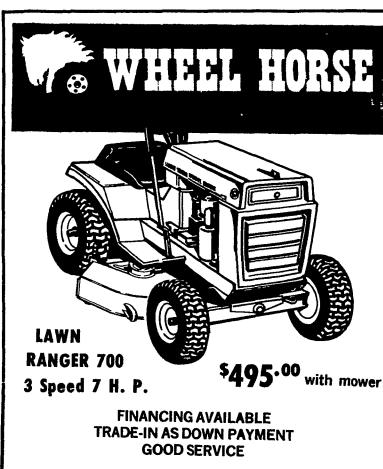
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