

Recipe Exchange

Home on the Range

Several weeks ago there was a plea sent out by Mrs. Melvin Martin, Kutztown RD3, for cheese recipes as well as any tips any of you readers might have for successful making of cheese.

You haven't let us down. Several more have been received, which we present to you for your trial and error.

We pass on to you the comments from a reader and recipe-sharer who wishes to remain anonymous. Her advice is sage: "If at first you don't succeed, try, try again." How often has this comment been made as we teach our daughters, sons too, not to give up when the going gets rough - in the kitchen, in school, in church, or wherever it may be. So shouldn't this advice be good for us, too?

We are interested in receiving recipes from more of you readers, too. Won't you take a few minutes to jot down a recipe, or recipes, of your choice and send them to: Recipes, Lancaster Farming, Box 266, Littitz, Pa. 17543. We will send you a potholder as our way of saying "Thanks"

xxx

My Favorite Homemade Cheese Recipe

2½ Junket tablets to every 8 quarts whole milk, not sour, but not all of it should be too fresh.

Heat milk to lukewarm Add junket tablets which have been dissolved in a little cold water. Let stand till firm Then cut into curds Heat curds slowly with your hand in it, stirring and making curds finer until so warm that you can't stand your hand in it anymore. Pour into sack, letting whey run off.

When drained, put the cheese into a cheese press+ for two days Then take it out of press and sprinkle with salt on all sides. Put in cellar and about a week later you will have cheese that looks and tastes a lot like store bought cheese

+A simple cheese press can be made by punching holes downward in the bottom of a molasses can and bending the rim out so that the lid of the can falls in on the cheese and putting a weight on top of the lid.

xxx

Cup Cheese

2 quart crumbs

4 cups water
6 teaspoons soda (scant)
3 teaspoons salt

Let milk stand till thick, like junket. Heat slowly till it is too hot to hold in hand. Stir often. Pour in cheese cloth to drain overnight.

"I put crumbs in quart boxes and put in freezer for a couple weeks. The lumps seem to dissolve better when you're making cheese.

"Sometimes you don't need four cups water, depends on how wet or dry your crumbs are."

Rachel Speicher
2040 Pine Drive
Lancaster, Pa. 17601

xxx

Whole Wheat Bread (Makes 2 loaves)

4½ cups unsifted whole wheat flour

2¾ cups unsifted white flour (about)

3 tablespoons sugar

4 teaspoons salt

2 packages Fleischmann's Active Dry Yeast

1½ cups water

¾ cup milk

1-3 cup molasses

1-3 cup butter or margarine

Combine flours, in a large bowl thoroughly mix 2½ cups flour mixture, sugar, salt and undissolved yeast.

Combine water, milk, molasses and butter in a saucepan Heat over low heat until liquids are warm (butter doesn't need to melt). Gradually add to dry ingredients and beat two minutes at medium speed of electric mixer, scraping sides of bowl occasionally Add ½ cup flour mixture or enough to make a thick batter. Beat at high speed two minutes. Stir in additional flour mixture to make a soft dough (add more flour if necessary).

Turn dough out onto lightly floured board Knead until smooth and elastic, about eight to 10 minutes.

Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about one hour.

Punch dough down, turn out onto lightly floured board. Shape in loaves. Place in two greased 8½x4½x2½ inch loaf pans. Cover; let rise in warm, draft-

free place until doubled in bulk, about 1 hour.

Bake in hot (400 degrees) over about 25 to 30 minutes or until done. Remove from pans and cool on wire racks.

S.S. Fox

R.D.1

New Holland

xxx

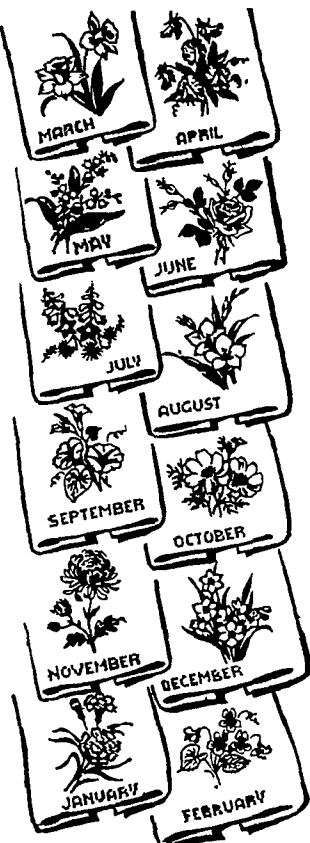
Sweet Pickles

2 gallons pickles, sliced

1 gallon cold water

2 cups salt

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Soak for four days. Drain on fourth day and cover with boiling water. Let set till next day. On the sixth day drain and cover with hot water and add two heaping tablespoons alum. Let stand one day in alum water. Next day drain and rinse with cold water.

Make syrup:

3 pints vinegar

2 pints water

6 pints sugar

2 tbs. celery seed

2 tbs. whole cloves

Heat and pour over pickles. Next day pour off syrup and heat again. Repeat three or four days and each time pour off syrup and add one cup sugar. Then heat syrup again and pour over pickles Fix pickles in cans and pour syrup over it and seal. Do not cook pickles anytime.

Mrs. Wilmer Stoltzfoos

RD1

Leola

xxx

Brown Sugar Pralines

1½ cups brown sugar

1½ cups granulated sugar

2 tablespoons molasses

1 cup thin cream

Few grains salt

½ cup nuts

1 teaspoon grated orange rind

Combine sugar, molasses, cream and salt. Cook to soft ball stage, 234 degrees to 238 degrees F. Cool five minutes. Beat until creamy. Add nuts and orange rind. Pour into well-oiled pan. Cool. Then cut into squares.

Ina Martin

RD3

Ephrata

xxx

Coffee Cake

1 lb. light brown sugar

3 cups flour, unsifted

½ cup shortening

¼ pound butter

3 eggs
1 cup buttermilk
1 teaspoon baking soda
2 teaspoon cinnamon

Mix first four ingredients together with pastry blender till crumbly. Save one cup crumbs and add cinnamon to them for crumbs.

Add eggs, buttermilk, and soda to crumb mixture after one cup was removed for topping, and pour into pan. Put crumbs on top. Bake at 350 degrees for 35 minutes.

Mrs. Nevin Vogel

RD2

Manheim

xxx

Three Bean Salad

1 cup vinegar

2 tablespoons salad oil

1 cup sugar

Salt and pepper to taste.

Let stand while you slice the following:

1 sweet onion

1 to 1¼ cups celery

1 green or red pepper (optional)

1 can green beans, cooked and drained

1 can yellow beans, cooked and drained

1 can dark red kidney beans, washed and drained

1 to 2 teaspoons parsley leaves

(Continued On Page 22)

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