

## Recipe Exchange

# Home On The Range

Several weeks ago we asked for recipes and ideas you might wish to share for hot weather eating and cooking - the easy, quickies. As usual, you've been more than generous with your responses. Many are presented for you to choose from this week, more will be used at a later time.

Do any of you have any rather unusual suggestions for use with corn? Most of us have been eating corn on the cob or freshly cut-off corn. But there must be recipes to share for scalloped corn, corn puddings, corn fritters, and many others. Send your suggestions and recipes to Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. You'll receive a potholder for your efforts.

### Yumsetti

1 pound hamburger  
 ½ cup onion, chopped  
 ½ pack noodles  
 1 pint peas  
 1 can cream of chicken soup  
 1 can mushroom soup  
 1 cup sour milk  
 Salt and pepper  
 Fry onion and hamburger. Cook noodles and peas. Mix all together. Put bread crumbs on top. Bake at 275 degrees for 30 minutes.

Anna Mae Martin  
 Route 1  
 Lititz

xxx

### Vitamin Salad

2 cups shredded raw cabbage  
 ½ cup raw carrots, grated  
 ½ cup chopped nuts (walnuts or salted peanuts)  
 ½ cup chopped celery  
 ½ cup raisins  
 1 cup mayonnaise

Mrs S Ralph Wanner  
 R.D.2  
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### Diabetic Ice Cream (refrigerator method)

1½ cups milk (put in top of double boiler)  
 1 teaspoon gelatine sprinkled on top of milk when milk is scalded. Stir till dissolved.

Add:

3 teaspoons Sweet 'n Low  
 1 teaspoon flour and few grains of salt

Mix these dry ingredients with a little milk and add to the mixture, then cook for about 10 minutes. Add 1 egg yolk (add portion of hot milk and return to double boiler)

Cook one minute, then pour into refrigerator trays and cool.

Put in refrigerator freezer part. When solid or firm take out and mix with 1 egg white, beaten stiff, 2 teaspoons vanilla, and ½ cup cream, whipped stiff. Return to freezer compartment and finish freezing.

Mrs S Ralph Wanner  
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 Hash

A quick, economical meal  
 Bacon - onions - cooked potatoes - eggs - pork and beans

Use any amounts you like or might need for the size of your family

Fry bacon, brown onions, dice and fry potatoes. Beat eggs and pour over mixture. Keep turning till fried. Add pork and beans and heat

Mrs Hilda M Blatt  
 R.D.1  
 Jonestown

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### Hearty Hamburger Soup

2 tablespoons butter  
 1 cup chopped onion  
 1 cup sliced carrots  
 ½ cup chopped green pepper  
 1 pound ground beef  
 2 cups tomato juice

1 cup diced potatoes  
 1½ teaspoons salt  
 ¼ teaspoon pepper  
 1-3 cup flour  
 4 cups milk

Melt butter, add beef and cook until meat is crumbly. Stir in vegetables and tomato juice and seasonings. Cover and cook over low heat until tender.

Combine flour with one cup of milk, stir into soup. Add remaining milk and heat. Do not allow to boil. Serves 10.

Ella Mae Zimmerman  
 Route 3  
 Ephrata

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### Layered Cheesecake

1 package (3 oz.) Jello, any flavor  
 1 cup boiling water  
 1 cup cold water  
 1 cup graham cracker crumbs  
 ¼ cup butter, melted  
 1 package (3 oz.) cream cheese, softened  
 2 tablespoons light cream  
 ¼ cup confectioner's sugar

Dissolve Jello in boiling water, add cold water. Chill till syrupy. Mix cracker crumbs and butter. Press into bottom of 9x5x3 inch loaf pan. Blend cream and cream cheese, mix in confectioner's sugar. Pour gelatin carefully

over top. Chill until firm. Makes 6 servings.

Anna Mae Martin  
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 Lititz

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### Date Balls

2 cups chopped dates  
 2 cups granulated sugar  
 ½ pound butter or margarine  
 ½ teaspoon salt  
 4 eggs, slightly beaten

Mix all ingredients together and boil for 10 minutes. Remove from heat and add ¾ cup nuts and 4 cups rice crispies.

When cool shape into balls and roll in shredded coconut.

Mrs. Allen N. Newswanger

R.D.1

New Holland

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### Vegetable Lentil Chowder

1½ cups lentils, washed  
 1 quart water  
 2½ teaspoons salt  
 ¾ cup chopped onion  
 2-3 cup chopped green pepper  
 1-3 cup butter or margarine  
 ½ cup chopped pimento  
 1 (1 lb. 14 oz.) can tomatoes  
 ¼ teaspoon pepper

Combine lentils, water and salt in large saucepan. Cook, covered, over medium heat for 30 minutes.

Saute onions and green pepper

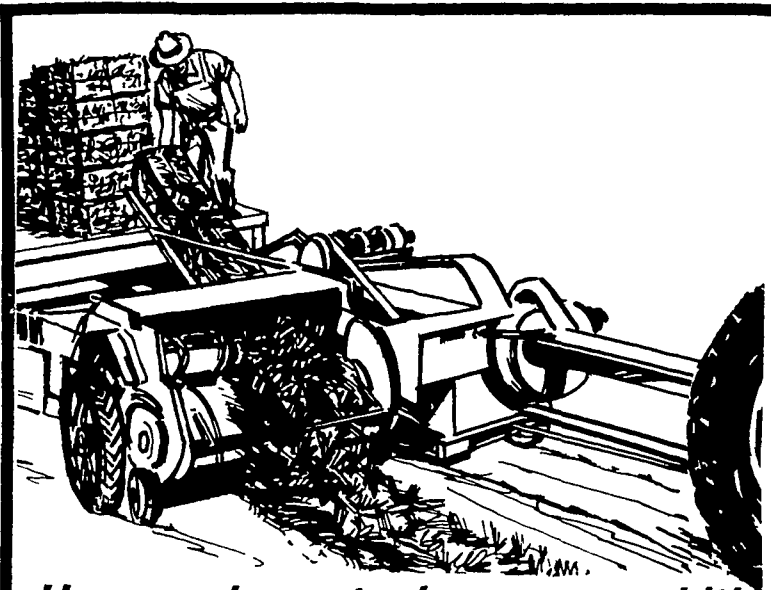
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in butter until tender. Combine all ingredients, simmer covered for 30 minutes.

Mrs. Glenn E. Burkholder  
 Route 1  
 Washington Boro

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### Split Pea Soup

1½ cups dried split peas  
 Soak in three cups water overnight. In the morning, add:  
 1 cup water  
 2 teaspoons salt  
 1 cup chopped ham pieces  
 1 stick celery, chopped fine  
 1 tablespoon minced onion

Cook for one hour. Melt 3 tablespoons butter and stir in 4 tablespoons flour and 1 quart milk. Combine with peas and heat thoroughly.

Mrs. Glenn E. Burkholder  
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### Meadow Tea

Bring one quart water to a boil. Add 2 cups sugar and boil 5 minutes. Add 3 cups packed tea leaves. Let set for 6 hours, covered. Add juice of 3 lemons. Add water to make one gallon. Concentrate can be frozen for

later use. When ready to serve, thaw and add water.

Frozen lemonade would probably be satisfactory instead of lemon juice.

Mrs. Glenn E. Burkholder  
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### Cinnamon Rolls

1 cup milk, heat to boil  
 ¼ cup butter  
 ¼ cup sugar  
 1 teaspoon salt  
 2 packages yeast  
 2 eggs, beaten  
 Flour to suit your taste

Let rise one-half hour. Punch down and roll out like jelly roll right away. Add sugar and cinnamon (and raisins if preferred). Let rise one-half hour, then bake.

Topping to put in bottom of pan:

½ pound margarine  
 2 cups brown sugar  
 2 tablespoons syrup  
 ½ cup nuts

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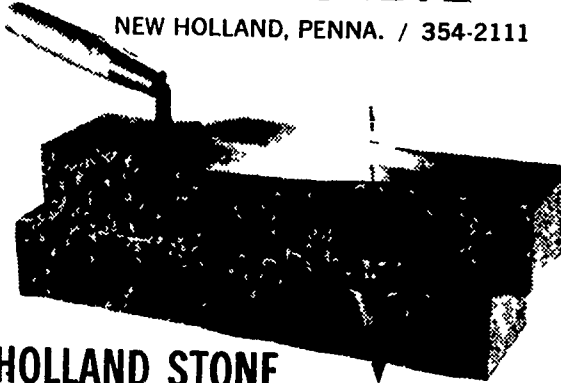
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