

## Recipe Exchange

# Home on the Range

Most youngsters don't seem to want to be reminded that the beginning of another school year is only a few days away. Possibly a number of parents fit into this category too, while others say they can hardly wait for the children to get back into school again. Be that as it may, the school bells will soon be ringing, books dusted off for another season, and stiff new dungarees and new shoes will all be part of the scene — for both boys and girls!

While most schools provide cafeteria facilities for students there are many who choose to carry lunches. Therefore, many of us would be interested in sharing of suggestions for lunchbox items. Do you have some ideas, either for a complete lunch, or items for lunch.

We are interested in all sorts of recipes. Would you share some of your recipes with fellow readers? Send items of your choosing to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. A postholder is your reward for a few minutes of your time spent.



### Fresh Peach Custard Pie

1 unbaked 9" pie shell  
3 cups sliced peaches  
2-3 cup sugar  
¼ teaspoon salt  
2 tablespoon flour  
2 beaten eggs  
1 cup scalded light cream  
½ teaspoon cinnamon

Place peach slices in pie shell. Combine sugar, salt, and flour with beaten eggs; stir in light cream. Pour over peaches. Sprinkle with cinnamon.

Bake in moderate oven (350 degrees) 30 to 40 minutes or till knife inserted between center and edge comes out clean.

Mrs. Clifford Groff  
RD1  
Lebanon

xxx

### Quick Oatmeal Cake

Cream together:  
1 cup oatmeal  
1½ cups boiling water  
1 cup brown sugar  
1 cup white sugar  
¼ pound butter  
2 eggs  
1 teaspoon vanilla  
Add:  
1-3 cup flour  
1 teaspoon soda  
1 teaspoon baking powder  
1 teaspoon cinnamon

Bake at 350 degrees 35 to 40 minutes.

### Topping

1 cup brown sugar  
¼ cup butter  
5 teaspoons cream  
1 cup coconut  
½ cup chopped nuts  
Put topping on cake while it is



still warm Place under broiler until all bubbly, three to four minutes.

Anna Mae Martin  
Route 1  
Lititz

xxx

### Baked Potato Dressings

3 tablespoons butter  
3 tablespoons flour  
2-3 cup liquid drained from peas  
¼ cup evaporated milk  
1 cup shredded dried beef  
2 cups cooked peas  
Melt butter. Add flour and blend, add pea liquid and milk (or 1½ cups whole milk may be substituted). Cook until thick, stirring constantly. Add beef and peas. Pour over baked potatoes which have been split apart.

Mrs. Glenn E. Burkholder  
Route 1  
Washington Boro

xxx

### Yellow Angel Cake

5 eggs  
1½ cups sugar  
½ cup cold water  
1 teaspoon vanilla  
1½ cups sifted flour  
¼ teaspoon salt  
¾ teaspoon cream of tartar  
½ teaspoon baking powder

Beat egg whites until frothy, add the cream of tartar, beat until stiff. Then add ½ of sugar, a little at a time, beating after each addition until all is added.

Beat yolks of eggs until creamy and light. Add remaining ½ of the sugar and beat well. Add water

and fold in flour. When well mixed, add vanilla and fold in beaten egg whites.

Bake in tube pan one hour in a moderate oven. Ice when cool.

A good icing is made using a beaten egg, powdered sugar, butter and grated orange rind.

Note: "I have replaced ¼ cup of the flour with ¼ cup of cocoa, sifted with the flour. Makes a chocolate cake instead of the yellow."

Mrs. Fred Appel  
R.D.1  
Paradise

xxx

### Bread Recipe

2 teaspoons sugar  
1 cup warm water  
Add 2 packages yeast  
Soak a little.  
2-3 cup sugar  
2 tablespoons salt, scant  
¼ cup lard  
4 cups warm water  
7 cups flour

Beat till smooth. Add:  
7 cups flour, work till smooth. Grease over top. Let set two hours, punch down, let set one hour, punch down again and let set one hour. Then put in pan, let



rise about two hours. Bake at 375 degrees for 35 minutes. Makes 5 loaves.

Mrs. Ella S. Nolt  
R.D.1  
East Earl

xxx

### Juicy Shoo Fly Pie

Part 1 —

Mix:

1 cup flour  
¾ cup light brown sugar  
1 rounded tablespoon Crisco  
Save ½ cup of this for crumbs.

Part 2 —

1 cup molasses  
1 egg, beaten  
¾ cup hot water  
Add to Part 2 and mix: 1 teaspoon baking soda dissolved in ¼ cup hot water.

Mix Parts 1 and 2 together. Pour into one 9 inch unbaked pie shell. Spread ½ cup crumbs over the top. Bake at 350 degrees for 45 minutes.

This pie is quite moist and has a mild flavor.

Mrs. Murl E. Aument  
R.D.1  
Quarryville, Pa.

xxx

### Emma's Doughnuts

Put in dishpan and mix:

1½ cups sugar  
2 teaspoons salt  
1 teaspoon alum  
Add 3 packages yeast (dry)

Add:

5 cups warm water  
1 cup softened spray  
Mix two minutes at medium speed. Add enough flour to make thick batter. Add 2 eggs. Beat at

high speed two minutes.

Knead in enough flour so dough is not too sticky (takes about 15 cups in all). Let rise two hours.

Roll and cut, let rise three-fourth hour from when you started to cut. Fry.

Miriam Oberholtzer  
R.D.1  
Lebanon

xxx

### Sloppy Joes

2 pounds hamburger  
½ cup onion chopped  
½ cup celery chopped  
½ cup vinegar  
2 tablespoons mustard  
1 bottle catsup  
2 tablespoons brown sugar  
1 can tomato soup  
Salt and pepper

Add one cup water to hamburger. Cook. Add the rest of the ingredients and continue cooking. Serve with hamburger buns.

Anna Mae Martin  
Route 1  
Lititz

xxx

### Soft Pretzels

4 cups flour  
1½ cups lukewarm water  
2 teaspoons yeast  
1 teaspoon salt  
A little sugar  
Soda solution:  
½ cup cold water  
4 teaspoon soda

Dissolve yeast in water and mix to flour, salt and sugar. Let dough rise 15 minutes. Then shape and dip in soda solution. Sprinkle salt on. Bake at 450 degrees for 15 to 20 minutes.

Lydia Fisher  
Ronks

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