

## Recipe Exchange

# Home on the Range

Reports from many busy homemakers indicate that at long last the gardens are producing vegetables which are now in need of processing. Now many of you are hoping frost will hold off long enough so the lost time over summer can be partly made up.

Don't we all dread seeing that first killing frost each fall? Even though we've canned and frozen so much produce and have reached the point of saying "If I see one more bean (or tomato, or whatever) . . . !!" we continue processing the excess until there isn't any more for the season.

And how about your 'excess' recipes? Don't you have some to share with other readers who are anxiously awaiting a different slant on an old favorite, or perhaps it may be a whole new idea to perk up the daily routine.

Won't you send a recipe, or several recipes, of your choice to us? Send them to: Recipes, Lancaster Farming, Box 266, Lititz, Pa 17543 We will send a potholder to the serious recipe-senders for your efforts

### Fresh Corn Pudding

1/4 cup butter or margarine  
1/4 cup finely chopped onion  
1/4 cup finely chopped celery  
2 tablespoons flour  
1 teaspoon salt  
1/4 teaspoon paprika  
1 cup milk  
2 1/4 cups fresh corn  
2 tablespoons chopped parsley  
2 eggs (well beaten)

Heat butter in skillet, add onion and celery and cook until soft.



Blend in mixture of next three ingredients, heat until mixture bubbles. Add the milk gradually, stirring constantly. Bring rapidly to boiling, stirring constantly. Cook one or two minutes.

Mix in corn and parsley. Fold in the beaten eggs. Turn corn mixture into greased 1 1/4 quart baking dish.

Bake at 350 degrees for 35 minutes, or until silver knife comes out clean when inserted halfway between center and edge of dish.

Mrs. Lester Faus  
R.D.2  
Manheim

### Corn Fritters

1 pint grated corn  
1/2 cup flour  
1/4 cup melted butter  
1 egg  
Pinch of salt  
1/4 teaspoon baking powder

Mix all ingredients to a smooth batter. Drop by tablespoons into hot fat in skillet and fry, turning only once. Serve immediately.

Mrs. Lester Faus

### Corn and Dried Beef Casserole

3 tablespoons butter or margarine  
2 tablespoons finely chopped onion  
1/2 cup chopped dried beef  
3 eggs  
1/4 cup milk  
2 tablespoons flour  
1/4 teaspoon salt  
1/2 cup grated mild cheddar cheese or white American  
2 cans (12 oz. each) crushed corn, or use your own frozen corn (thawed)

Melt butter in a small skillet over low heat. Add onion and dried beef and cook until onion is just tender, reserve.

In a medium sized bowl beat eggs until thickened and lemon colored, add milk, flour and salt and beat well. Stir in cheese, corn and onion-beef mixture.

Pour into a greased 1 1/2 quart baking dish. Bake at 350 degrees for about 35 minutes. Let stand 5 or 10 minutes before serving. 6 servings.

Mrs. Lester Faus  
xxx

### Frozen Chocolate Dessert

2 squares unsweetened chocolate  
1 envelope gelatin  
1/2 cup cold water  
1/2 cup powdered sugar  
1 cup milk  
3/4 cup granulated sugar  
1/2 teaspoon salt  
1 teaspoon vanilla  
2 cups cream

Melt chocolate. Soak gelatin. Mix powdered sugar in chocolate.

Heat milk to boiling point. Stir chocolate mixture into milk. Heat till dissolved. Mix vanilla, gelatin, salt and granulated sugar into mixture. Chill till set.

Beat chocolate mixture. Add whipped cream and marshmallows. Freeze till ready to serve. Walnuts can also be mixed in.

Anna Mae Martin  
Route 1  
Lititz

### Sticky Buns

1/2 cup warm water (not hot, 110-115 degrees)  
2 packages active dry yeast  
1 1/2 cups lukewarm milk (boiled or scalded, then cooled to lukewarm)

1/2 cup sugar  
2 teaspoons salt  
2 eggs  
1/2 cup soft shortening  
7 to 7 1/2 cups Gold Medal flour  
Dissolve yeast in lukewarm milk, then add rest of ingredients. Cover and let rise in warm place free from draft until doubled in bulk. Punch down and roll, cut in pieces and put in pan.

### Sticky Part

2 cups brown sugar  
1 cup molasses  
1/2 cup margarine  
1/2 cup cream

Warm up all ingredients for sticky part in cake pans before putting buns in. Bake at 350 degrees. When baked turn pans upside down.

Miss Anna Sensenig  
R.D.2  
Ephrata

### xxx

### Shoo Fly Pie

1 1/2 cups flour  
1 cup brown sugar  
1/4 cup shortening

Combine sugar and flour and rub in shortening to make crumbs.



1 egg (beaten)  
1 cup molasses  
3/4 teaspoon baking soda  
3/4 cup hot water

Combine egg, molasses, soda and hot water. Add 1/2 of crumbs to this. Pour liquid into an unbaked pie crust. Add remaining crumbs on top. Bake at 400 degrees for 15 minutes then reduce to 350 degrees for 30 minutes.

Makes one 9" pie.

Mrs. Ralph Givler  
R.D.3  
Manheim, Pa.

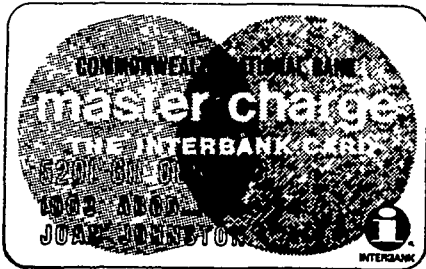
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### Chocolate Cake

2 cups sugar  
3 cups flour  
1 1/2 teaspoons baking powder  
3 teaspoons soda  
1 teaspoon salt



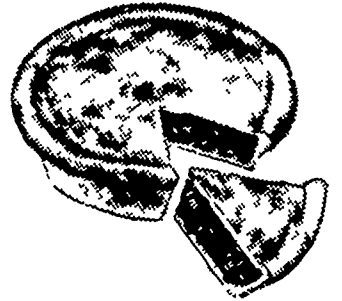
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1 teaspoon vanilla  
1 1/2 cups water  
1 cup salad dressing  
1/2 cup cocoa  
Put everything in bowl at once and then mix. Bake at 350 degrees for 30 minutes.

"This is my favorite chocolate cake recipe."  
Mrs. Ivan M. Hursh  
R.D.1  
Ephrata



### xxx Date Cake

2 cups granulated sugar  
2 eggs  
2 tablespoons butter  
2 cups ground dates  
mixed with

2 cups boiling water  
3 cups flour  
2 teaspoons soda  
2 cups walnuts  
Mix and bake at 375 degrees for 45 minutes.

Mrs. Eli B. Stoltzfus  
R.D.1  
Gap

### xxx

### Cabbage Slaw Supreme

1 quart shredded cabbage  
1 (1 lb. 4 1/2 oz.) can crushed pineapple (do not drain)  
1 tablespoon mayonnaise

Mix together and chill at least one hour before serving.

Mrs. Glenn E. Burkholder  
Route 1  
Washington Boro

This recipe comes to us through the courtesy of the monthly newsletter from the Extension Service at the local Farm and Home Center.

### Swiss Tuna Sandwiches

1 can (7 oz.) flaked tuna, drained  
1-3 cup chopped green onions  
1-3 cup chopped green olives  
1-3 cup chopped celery  
1-3 cup mayonnaise or salad dressing

6 hamburger buns or English muffins, split and toasted  
6 tomato slices

6 slices Swiss cheese  
Set out baking sheet. Preheat broiler.

Combine tuna, onions, green olives, celery and mayonnaise or salad dressing. Spread tuna mixture on bottom half of buns or muffins. Top each with tomato slice and Swiss cheese slice. Broil until cheese melts. Cover with top half of bun or muffin. Serve immediately. Serves six.



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