

## Recipe Exchange

# Home on the Range

Grapes — grape juice, grape jelly. Red beets. And tomatoes. The many empty jars at long last are being filled. And our kitchen now is a series of purple-blue and red stains. How we're hoping for no unexpected company until the canning is all completed and the kitchen can be housecleaned and looking spic and span again! (Even my own mother wouldn't want to admit this is her daughters kitchen.)

Spring, summer, and fall—each season seems to bring its own special sort of loving chore to be accomplished by the homemaker. Won't it be enjoyable to be able to sit down in the cold winter months ahead and sew, and knit, and crochet, and do the many little things that seem to get put off 'until another day'?

And in any season, we are all looking for recipes. We always seem to have time to read and discuss recipes, new and old. Will you take a few minutes to share a



recipe with other homemakers? Send the recipe, or recipes, of your choice to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543, and receive a potholder for use in your kitchen.

**Corn with Cream Cheese**  
 ¼ cup milk  
 1 3-oz. package cream cheese  
 1 tablespoon butter  
 ½ teaspoon salt

### Needle Arts

By NANCY SEWELL

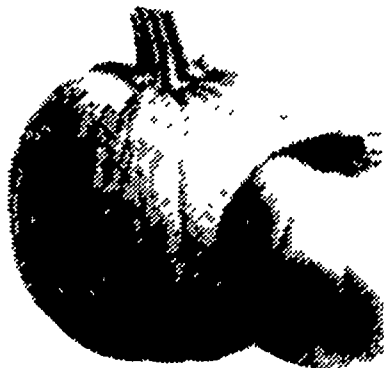


2011



### Needlepainting

Every proud homemaker will be pleased to have this colorfully embroidered sampler in her home. Pattern No 2011 has hot-iron transfer for design 14 by 18 inches, color chart. TO ORDER, send 60 cents for each pattern with name, address with zip code, pattern number and size to NEEDLE ARTS, P.O. Box 5251, Chicago, Ill 60680.



½ teaspoon pepper  
 3 cups cooked, drained corn  
 Combine milk, cream cheese, butter, salt and pepper in saucepan. Cook over low heat until cheese melts. Add corn and heat.

Mrs. Lewis Horst  
 R.D. 5  
 Lebanon

**Corn Pudding**  
 2 cups grated corn (fresh preferred)  
 2 eggs  
 1 teaspoon salt  
 ¼ teaspoon pepper  
 1 tablespoon sugar  
 1 tablespoon flour  
 2 tablespoons butter  
 1 cup milk

Grate corn and add salt, sugar, pepper, flour and melted butter. Add beaten eggs and milk. You can put eggs, milk and flour in blender, then add the rest of the ingredients.

Pour into greased baking dish and bake at 350 degrees for 35 minutes, or until set. Serves 6.

Mrs. Lester Faus  
 R.D. 2  
 Manheim

**Corn Fritters**  
 (My version)  
 2 eggs, separated  
 2 tablespoons flour  
 1 tablespoon sugar  
 2 cups grated fresh corn

Beat egg yolks and add the flour, 1 teaspoon salt and a little pepper. Add the corn and fold in the fluffy beaten egg whites. Drop small spoonfuls on greased griddle or fry pan. Do not cook too fast.

Mrs. Ira H. Davis  
 R.D. 1  
 Quarryville

**Apple Dicky**  
 3 tablespoons butter  
 1 cup sugar  
 1 egg  
 ½ teaspoon salt  
 2 cups flour  
 3 teaspoons baking powder  
 ½ cup water

Put sliced apples in dish. Pour batter on top. Bake till golden brown.

Mrs. Aaron Brubaker  
 R.D. 2  
 Mohnton

**Pumpkin Custard Pie**  
 2 cups pumpkin (cooked)  
 1½ cups sugar  
 4 tablespoons flour  
 4 eggs  
 Pinch of salt  
 2 tablespoons butter  
 3 tablespoons molasses  
 3 cups milk

Sprinkle with coconut and cinnamon. Beat eggs, add flour and salt, add half of the milk. Stir in pumpkin and the remainder of the milk. Add molasses, butter and sugar. Pour into pie crust and add cinnamon and coconut. Makes 3 pies.

Elva Shirk  
 R.D. 2  
 East Earl

**Apple Sauce Pudding**  
 2 eggs  
 ½ cup lard  
 1 cup sugar  
 1 cup applesauce  
 ½ cup raisins  
 2 cups flour  
 1 teaspoon soda, spices  
 Mix soda with applesauce. Mix ingredients together, same way as a cake. Bake at 350 degrees for one hour or until done.

Serve warm with milk.  
 Miss Eva Brubaker  
 R.D. 2  
 East Earl

**Jiffy Chocolate Cupcakes**  
 Put in mixing bowl in order named:

1 egg  
 ½ cup cocoa  
 ½ cup shortening  
 1½ cups sifted cake flour  
 ½ cup sour milk  
 1 teaspoon vanilla  
 1 teaspoon soda  
 1 cup sugar  
 ½ teaspoon salt  
 ½ cup hot water

Beat four minutes with egg beater. Fill greased muffin tins half full. Bake at 375 degrees 15 to 20 minutes.

Mrs. Warren Martin  
 R.D. 1  
 Leola



**Pow-Wow Sandwiches**  
 ¼ pound dried beef  
 1 pound bacon  
 Fry this until crisp. Add:  
 ¾ cup chili sauce  
 ½ cup pickle relish  
 Mix all together, place on rolls and slice Velveeta cheese on top. Wrap in foil and bake at 325 degrees for 30 minutes.

Phyllis Longenecker

**Ranch Style Lentil Casserole**  
 2 cups lentils, washed  
 1 quart water  
 1 pound ground beef  
 ½ cup salad oil (scant)  
 1 cup catsup  
 1 teaspoon vinegar  
 1 teaspoon mustard  
 1 (1½ oz.) package dry onion soup mix  
 1 cup water  
 Dash of pepper  
 Combine lentils and one quart water in saucepan. Cook, uncovered, over medium heat for 30 minutes.

Brown beef in oil. Stir in lentils and remaining ingredients. Pour into 2½ quart casserole. Bake uncovered at 400 degrees for 30 minutes.

"Lentils are economical and nutritious."

Mrs. Glenn E. Burkholder  
 Route 1  
 Washington Boro

**Carrot Cake**  
 2 cups flour  
 2 cups brown sugar  
 1 teaspoon cinnamon

1 teaspoon soda  
 ½ teaspoon salt  
 Stir together. Add:  
 4 eggs  
 2 cups grated carrots  
 1 cup Wesson or peanut oil  
 Bake at 350 degrees for 45 minutes.

**Frosting**  
 ½ cup butter (room temperature)  
 8 oz. cream cheese  
 Beat till smooth. Add:  
 1 1-lb. box 10x sugar  
 1 teaspoon vanilla

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

**Best Ketchup Recipe**  
 ½ bushel tomatoes  
 Cook soft and juice. Put hot juice in clean white feedbag and drain for about two hours. While it is draining off cut up six large onions and cook soft. Force onions through a colander into a large kettle where you plan to cook the ketchup in.

Add tomato pulp and boil for 10 minutes. Then add:  
 8 cups sugar  
 6 tablespoons salt  
 1 teaspoon cloves  
 1 teaspoon dry mustard  
 1 teaspoon cinnamon  
 ¾ pint vinegar  
 Bring to good boil. Bottle and seal. Makes about 14 bottles.  
 Mrs. Anna Burkholder  
 R.D. 4  
 Manheim

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## NEW HOLLAND FARMERS FAIR

### OCT. 4-5-6-7

**WEDNESDAY, OCT. 4**  
 "Spectacle of Bands" Parade — 7 P.M.

**THURSDAY, OCT. 5**  
 Baby Beef Judging 1:00 P.M. At ABC Groff lot on South Railroad Ave. Sale at the New Holland Sales Stables immediately after judging.  
 Tractor Driving Contest 6:30 P.M.  
 Fire Co. Tug-Of-War — 9 P.M.

**FRIDAY, OCTOBER 6**  
 Kids Day (After school)  
 Pet Parade — 7:30 P.M.  
 Semi-Finals Tug-Of-War — 9 P.M.  
 The Son Shines

**SATURDAY, OCTOBER 7**  
 Baby Parade — 4 P.M.  
 Farmers Fair German Band — 8 P.M.  
 Tug-Of-War Finals — 9 P.M.  
 The Lamplighters

**RIDES — AMUSEMENTS**

**EXHIBITS ON NORTH & SOUTH ROBERTS AVE.**  
 Arts and Crafts — Little Duchess Building  
 Baby Beef and Pig Show — Earl Sauders Parking Lot  
 Corn and Grain — A.B.C. Groff Bldg.

Flower Show — Boy Scout Home on S. Roberts Ave.  
 Elementary School Auditorium — Fancy Work and Food, Vegetables and Fruit

Additional displays in various show windows.