

Recipe Exchange

Home on the Range

This is certainly off the subject of recipes but so many of you are seamstresses and have members of your families sewing too that this may be interesting to you.

Last spring we had reported to you that new regulations would make it mandatory for proper care of fabrics to be marked on the garments. Have you been watching your labels? The newest manufactured items really do have washing instructions listed in them. If read and followed this is a great help to the family laundress.

Not only do store-bought garments have the labels affixed in them. Recently it was my privilege to purchase five different pieces of material. After the yardage was measured off the salesclerk looked at a code on the end of the bolt, reached into a box and attached labels to three of the pieces. The purpose of the labels, of course, was to be sewn into a seam of the garment. The proper laundering and care procedures were given for the materials.



While many of the new things can be discussed and applauded, we still cling to the old — like recipes. One of our readers would appreciate help with a recipe, and this surely is an old favorite of many. Mrs. Clarence Mase, Lebanon RD5, is seeking a good cornpie recipe. Will some of you help her? Send your recipe for cornpie, and perhaps you have some others to send along too, to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. Your potholder will be in the mail shortly after we receive your recipe.

Pumpkin Pudding

1 cup cold pumpkin
1 cup milk
1 package instant vanilla pudding
1 teaspoon pumpkin pie spice



Beat with mixer. Cool for 15 minutes.

Ella Mae Burkholder
R.D.2
New Holland

xxx

Tomato Fritters

2 cups cooked tomatoes
2 eggs
1½ cups cracker crumbs (or dried bread)
1 onion, chopped
½ teaspoon salt
¼ teaspoon pepper

Beat eggs and mix. Drop by spoons into hot fat and fry until brown.

Mrs. John R. Miller
R.D.1
Leola

xxx

Pumpkin Cookies

Cream together:

1 cup lard
2 cups pumpkin
2 cups brown sugar
Add:
4 cups flour
2 teaspoons baking powder
2 teaspoons soda
2 teaspoons cinnamon
1 cup nuts
1 cup raisins if desired
Ice with 10X sugar.

"These are delicious."

Mrs. Wilmer Martin
R.D.1
East Earl

xxx

Homemade Ketchup

2 quarts tomato juice
1½ pints granulated sugar
1½ tablespoons salt
1 pint vinegar

Tie in a cloth and add ½ teaspoon cloves and two small onions. Boil everything together

for one-half hour. Then thicken with clear jell and add red food color.

"Easy and good."

Mrs. Amos M. Zimmerman
R.D.4
Lititz

xxx

Beef and Corn Casserole

½ pound ground beef
2 cups sliced raw potatoes
2 cups canned tomatoes
2 cups cooked kernel corn
½ cup onion

1 teaspoon salt and pepper

Brown meat in large skillet. Remove meat. Add potatoes and seasonings, stirring frequently. Add onions.

Place layers of potatoes, onions, meat, corn, and tomatoes in casserole. Cover. Bake at 350 degrees for one hour.

Mrs. Mervin Myer
R.D.1
Quarryville

xxx

Sauer Kraut Salad

1 large can sauer kraut
¾ cup sugar
1 cup diced celery
¼ cup onion
1 cup diced peppers
3 teaspoons vinegar
¼ teaspoon pepper
½ teaspoon salt
½ teaspoon celery seed



3 3 teaspoon diced pimento
Drain sauer kraut about 15 minutes. Cut into small pieces and add remaining ingredients. Refrigerate for at least 24 hours. Will keep indefinitely if refrigerated.

Elizabeth Speicher
2040 Pine Drive
Lancaster

xxx

Whoopie Pies

4 cups sifted flour, heaping
2 cups sugar
1 cup shortening
1 cup cocoa
2 teaspoons soda
2 eggs

2 teaspoons salt
1 cup sour milk
1 cup hot water

Beat shortening and sugar, add eggs, then add sour milk and vanilla. Sift flour, cocoa, salt, and add to batter. Put soda in hot water and add last. Drop by teaspoons on cookie sheet and bake at 400 degrees for eight minutes.

Filling

Beat stiff 2 egg whites. Add 2 tablespoons vanilla, 4 tablespoons flour, 4 tablespoons milk and 2 cups 10X sugar.

After this is beaten add 2 more cups 10X sugar and 1 cup Crisco.



Beat until mixed. Place filling between two cookies.

Elva Shirk
R.D.2
East Earl

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Pumpkin Bread

Beat:

1 cup vegetable oil
3 cups sugar
4 eggs
1½ teaspoons salt
1 teaspoon cinnamon
1 teaspoon nutmeg

Add:

1 cup pumpkin
2 teaspoons soda
2-3 cup water
3 cups flour

Grease and flour three-pound coffee cans. Fill equally. Bake at 350 degrees for one hour. Very good and moist.

Emma Shirk
R.D.2
East Earl

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Ice Box Cookies

2 cups brown sugar
1 cup shortening
2 eggs
4 cups flour
1 teaspoon soda
1 teaspoon cream of tartar
1 teaspoon vanilla

1 cup nuts, chopped

Mix all together, then make dough into rolls and put in refrigerator overnight. In morning, slice ¼ to ½ inches thick and bake at 350 degrees for about 15 minutes, or until done.

Mrs. Elam M. Zimmerman
R.D.2
Ephrata

xxx

Pumpkin Pie

1¼ cups cooked or canned pumpkin

¾ cup sugar
½ teaspoon salt
¼ teaspoon ginger

1 teaspoon cinnamon

(Or use pumpkin pie seasoning)

1 teaspoon flour
2 eggs slightly beaten
1 cup evaporated milk
2 tablespoons water
½ teaspoon vanilla

Combine pumpkin, sugar, salt, spices and flour in mixing bowl. Add eggs. Mix well. Add evaporated milk, water and vanilla.

Pour into unbaked 9-inch pie shell. Dust with a little cinnamon. Bake in hot oven (400) 45 to 50 minutes, or until knife inserted near center comes out clean.

Mrs. Ira Davis
R.D.2
Quarryville

xxx

Tuna Loaf

2 cans tuna
1 can cream of celery soup
¾ cup salted cracker crumbs
½ cup soft bread crumbs
¼ cup evaporated milk
¼ teaspoon onion salt
¼ teaspoon pepper

4 eggs

Mix well, spoon into greased

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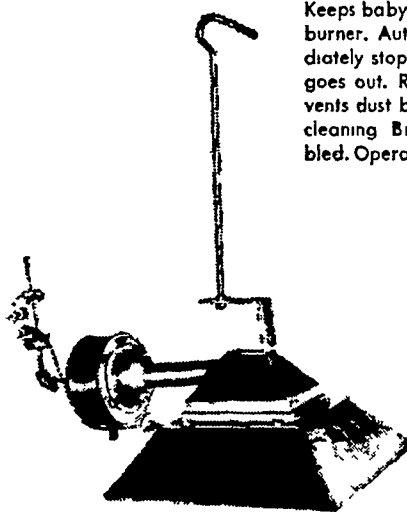
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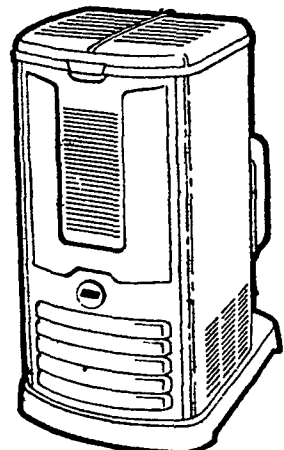
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