

Recipe Exchange

Home on the Range

According to a quick glance at the calendar, it looks like Christmas is only a short five weeks away. And, can it be, Thanksgiving is in less than a week? Most of us can remember that, as children, it seemed like the time dragged at a snail's pace from Halloween until Thanksgiving, and almost screeched to a halt for that long time between Thanksgiving, and Christmas.

One of the biggest labors of love for many of us in the weeks ahead is the special baking we'll want to accomplish. The fruitcakes are being baked and seasoned, the cookies are being baked and frozen. And how about making holiday candy? It seems there is never much of anything left when the holiday week arrives at our house. Maybe there are little gremlins helping themselves in the wee hours of the night.

We have been receiving numerous holiday recipes which we'll be presenting for your use. Do others of you have some favorites to share? Maybe you have a special punch recipe, or snack idea, or something you do with cranberries, fruits — the possibilities are endless. Send your recipes to Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543, and receive a pot holder for use in your kitchen. We are all looking forward to hearing from you!

Green Tomato Mince Meat

Chop 1 peck green tomatoes or put through coarse blade in food grinder. Drain off juice and add as much water as there was juice. Add 5 tablespoons brown sugar and 2 pounds raisins, chopped. Cook slowly till tomatoes are tender. Then add 2 tablespoons cloves, 2 tablespoons allspice, 2 tablespoons salt, 1 cup vinegar and 2 tablespoons cinnamon. Boil about 45 minutes, stirring frequently. Add 6 large sour apples, chopped.

Mince Meat Cookies

(Using above Mince Meat)

1 cup shortening
3 cups sugar
4 eggs
1 cup sour milk
6 cups flour
2 cups mince meat
1½ cups chopped nuts
2 teaspoons salt
2 teaspoons soda
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon cinnamon

Cream shortening. Add sugar and eggs. Sift dry ingredients and add to creamed mixture. Add milk, mince meat and nuts. Drop and bake, 375 to 400 degrees.

"They brown nice and will stay soft."

Mrs. M. Zook
R. D. 2, Honey Brook

xxx

Persimmon Cookies

1 cup persimmon pulp, stir in 1 teaspoon soda
1 egg
1 cup sugar
½ cup shortening

2 cups flour
½ teaspoon salt

Add:

½ teaspoon cinnamon
½ teaspoon vanilla
1 cup chopped nuts
1 cup raisins

Drop on cookies sheets. Bake at 375 degrees about 15 minutes.

"I put persimmons through a colander. These are very good cookies, somewhat like a fruit cookie."

Mrs. David N. Hoover
R. D. 2
Ephrata

xxx

Pizza Sauce

Makes 3 Quarts

2 large onions
1½ gal. tomatoes, cut up
4 bay leaves
2 teaspoons oregano flakes
Boil this together until about one-half the amount, then put through fruit press and add:
1 teaspoon black pepper
¼ teaspoon red pepper
1½ teaspoons garlic powder
4 teaspoons salt
3 teaspoons sugar
¼ teaspoon chili powder

Bring to a boil and put in jars to seal, or put in freezer in desired amounts you wish to use.

Mrs. John O. Stoltzfus
R. D. 1
Honey Brook

xxx

Pizza Pie

1 box hot roll mix
Mix 1 package yeast with 1 cup warm water (yeast comes with

hot roll mix).

Blend yeast mixture and hot roll mix together. Then roll out on greased pizza pans. Then make the following sauce:

1 quart tomato juice
1 tablespoon margarine
½ teaspoon oregano
½ teaspoon garlic powder
½ teaspoon salt

A little pepper

A little ground meat, if desired. Boil this mixture down to about 3 cups. Then pour on pizza pans and top with 2 cups grated white American cheese. Bake at 400 degrees for about 25 minutes.

This makes two 12-inch round pizzas.

Mrs. Gideon Beiler
115 Horseshoe Road
Leola

xxx

Pizza Sauce

1½ quart tomato juice
1 cup chopped onion
1 teaspoon sugar
1 tablespoon garlic salt
2 tablespoons salad oil
1 teaspoon salt
Dash of pepper

Oregano and chili powder to taste. Bring to a boil and simmer 20 minutes, or until thick enough. Add clear jelly to thicken if desired.

"You can let the tomato juice stand overnight, then dip the water off. That way it doesn't take so long to cook it thick."

xxx

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4¼ cups whole milk
4 tablespoons plain gelatin
1 cup cold water
1¾ cups brown sugar
½ teaspoon salt
1½ cups whipping cream
Vanilla

Soak gelatin in cold water for a few minutes. Scald milk. Add salt and sugar and stir until dissolved. Add gelatin to milk and blend together. Cool. Add vanilla and pour into freezing tray. Freeze until firm throughout. Remove from tray,

about 3 hours, and put in a bowl. Christmas is only a short five weeks away. And, can it be, Thanksgiving is in less than one week? Most of us can remember that, as children, it seemed like Break up with spoon. Beat with electric mixer or rotary beater until free from hard lumps. Fold in whipped cream and return to freezing tray.

Makes about 8 to 10 servings.
Ellen H. Weaver
R. D. 2 Ephrata

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Thanksgiving



We Gather Together
In Thankful Spirit . . .

To meet with family and friends
to express our thankfulness
for the many good things of life
these happy customs began
with the first Thanksgiving Day.
And may they long continue! At
this season, it's our favorite
custom to extend our thanks and
best wishes to our friends and
customers. To all of you, a happy,
hearty Thanksgiving!

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