## Home on the Range


recipes of your choice to Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. Buttermilk Chocolate Cake Sift together:
$11 / 2$ cups sugar
2 cups flour
1/2 cup cocoa
Add:
$11 / 2$ cups buttermilk or sour milk $1 / 2$ cup shortening
 little hot water Add vanilla flavor
Bake in moderate oven Miss Elva Stauffer
R.D. 2
New Holland
xxx
Basic Sweet
2 tablesp Roll Dough
ROACHES
PLEAS - TICKS
RAS or MIC!
J. G. EHRLICH Bo., IIC.
1278 Loop Rd., Lanc.
PH. No. 397-3721
$1 / 2$ cup warm water
$11 / 2$ cups lukewarm milk (scalded and cooled)
$1 / 2$ cup sugar
2 teaspoons salt
2 eggs
$1 / 2$ cup shortening (softened
$71 / 2$ cups flour
Dissolve yeast in warm water Stir in remaining ingredients except add only half of the flour Mix with spoon until smooth; add rest of flour, knead till it handles easy. Knead until smooth. Cover and let rise in warm place until double. Punch down.
Roll out to one-third inch thickness Spread with melted butter. Sprinkle with brown sugar and cinnamon; roll like jelly roll. Cut in half-inch slices. Make syrup. Put in bottom of pan. Place dough on top. When finished baking, turn upside down on aluminum foil, then syrup will be on top.

Syrup
Mix:
2-3 cup margarine
1 cup brown sugar
4 tablespoons molasses
Mix well and spread in bottom of two $13 \times 9 \times 4 \frac{1}{2}$ inch cake pans. Sprinkle one cup nut meats on top of syrup, then place buns over syrup

Mrs. Amos R. Zimmerman
R D. 2
Ephrata

$$
\begin{gathered}
\mathrm{xxx} \\
\text { Corn Meal Rolls }
\end{gathered}
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2 cups milk
$1 / 2$ cup cornmea
$3 / 4$ cup sugar
1 teaspoon salt
1 package yeas
cup water
2 beaten egg
$51 / 4$ to $51 / 2$ cups flour (all whole
wheat or part white and whole wheat)
Cool milk and cornmeal, add sugar, shortening and salt. Let cool to lukewarm, then add yeast water and eggs. Add flour Knead well.

Let rise until double in bulk. Form into rolls shape desired. Bake at 425 degrees for 20 minutes

Mrs. Melvin Charles
R.D. 1 Washington Boro xxx
Grandmother's Pudding Slice pared apples in a baking dish
Make crumbs of -
$1^{1 / 2}$ cups oatmeal
$1^{1 / 2}$ cups brown sugar
$1 / 2$ cup melted butter
$3 / 4$ cup flour
1 teaspoon baking powder $1 / 2$ teaspoon soda
Put crumbs on top and bake until golden brown Serve hot with milk.

Ruth Hoover
R D 2
xxx
Combine 3 packages dry yeast and 1 teaspoon sugar in 1 cup lukewarm water; stir and let stand.
In another bowl, mix 6 cups lukewarm water, 1 cup sugar, 1 heaping tablespoon salt, $1-3$ cup melted vegetable shortening. Add yeast mixture to this
Add-
3 quarts flour, beat well (I use mixer) Add enough flour so you can work with hands i It takes over a quart ) Work 15 minutes, or until smooth Cover with cloth and let set until double Work down, let rise again
Put mans letill double Bake at 350 degrees for 30 minutes Makes 7 loaves

Villis Nolt
R.D. 1
? 'each Bottom
${ }^{\text {XXX }}$
2 cups molasses Beat in: 1 egg
2 cups hot water
$1 / 4$ teaspoon salt
1 cup brown sugar, (scant)
(Continued on Page 51)

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