

BEFORE YOU BUY ANY SILO OR SILO EQUIPMENT....

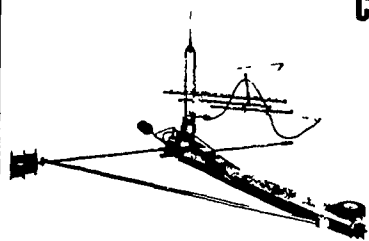
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Home on the Range

(Continued from Page 22)

Stir in sugar, lime and lemon juices and a few drops of green coloring. Whip milk until light and fluffy. Fold into gelatin mixture.

Combine cookie crumbs and melted butter. Reserve 1/2 cup crumbs for top. Put remainder into bottom of 9-inch square pan. Pour in whipped gelatin-milk mixture. Sprinkle 1/2 cup crumbs on top.

Phyllis Longenecker
xxx

Potato Cheese Souffle
1/2 dish full grated or diced cooked potatoes

Put 1/4 cup butter or margarine in saucepan with 1 1/2 tablespoons flour. Cook together till a very light brown. Add 3 cups milk and let come to a boil. Season with salt and pepper.

Separate 3 eggs. Beat yolks and add to sauce. Add 1 cup cheese (more or less).

Beat egg whites till stiff and fold in sauce. Add potatoes. Stir till well mixed only.

Bake at 350 degrees for one hour.

Miss Alma Z. Martin
r.D.1
New Holland

Poor Man's Steak

3 pounds hamburger
1 cup water
1 cup cracker crumbs, finely crushed

3 teaspoons salt
Mix well. Spread one-half inch thick on cookie sheet. Chill well. Cut in squares. Roll in flour and fry.

Smother in juice made from 1 cup golden mushroom soup diluted with 1 can water and 1 can onion soup.

Bake at 325 degrees for two hours.

Mrs. Mervin Myer
R.D.1
Quarryville

Raised Doughnuts

3 cups warm water
Add 2 packages yeast, let dissolve

Add:
3 cups water
2 eggs

1 teaspoon soda
1 1/4 cups lard

1 pint mashed potatoes

Mash potatoes in water they were cooked in. Mix all together like cake dough and put about 5 pounds bread flour in.

Emma Shirk
R.D.2
East Earl

Queen Elizabeth Cake

1 cup chopped dates
1 cup boiling water
Pour water over dates and let stand while cake is being mixed.

1 cup granulated sugar
1/4 cup butter

1 egg
Pinch of salt

Vanilla
1 teaspoon baking powder

1/2 teaspoon soda
1 1/2 cup flour

Cream butter and sugar. Add dates, egg and the rest. Bake in moderate oven

Topping

5 tablespoons brown sugar

3 tablespoons butter

2 tablespoons cream

Boil together three minutes.

Add:
1 cup cocoanut

1/2 cup walnut

Pour on cake Put in oven for five minutes

Mrs. Ammon Weaver
R.D.1
New Holland

xxx

Pancakes

1 1/2 cups flour

1 teaspoon soda

1/2 teaspoon salt

1 tablespoon sugar

2 eggs

1 cup buttermilk

1 tablespoon melted shortening

Mrs. Aaron Brubaker

R.D.2

Mohnton

xxx

Scrambled Egg with Pepper

First fry out bacon and reserve a little bacon fat in pan Add diced pepper to the fat and a little bit of water until the pepper is soft but not burned.

Beat eggs with a little milk added to them and put in frying pan Break up bacon and add and turn till firm. Eat while hot.

Mrs. Ira Davis

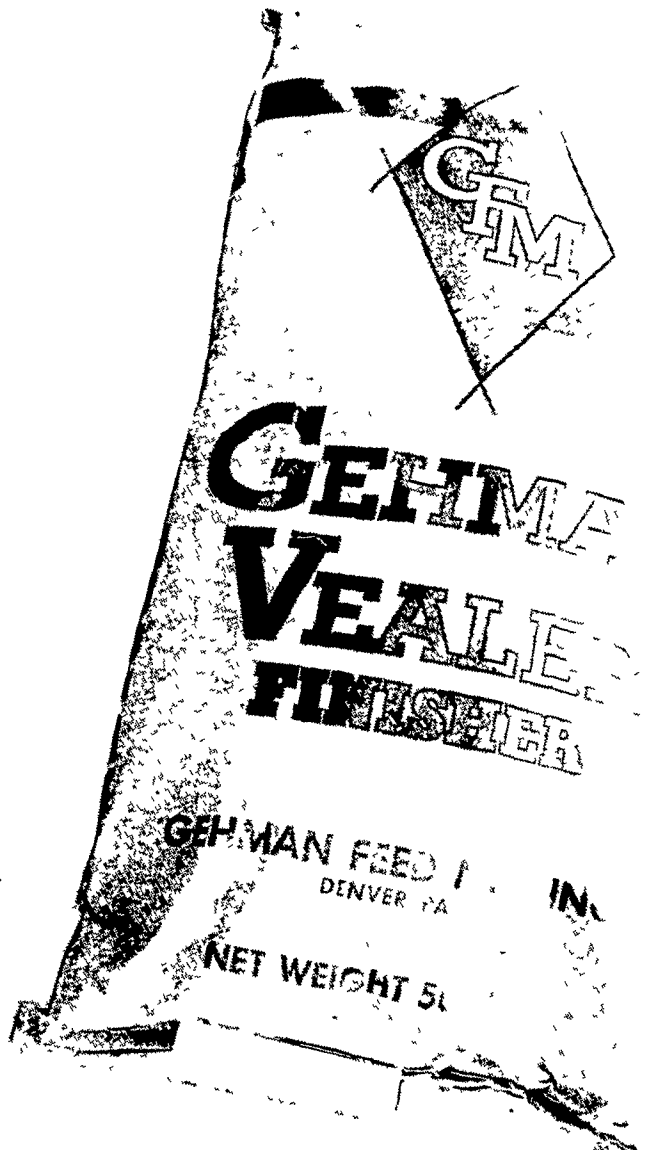
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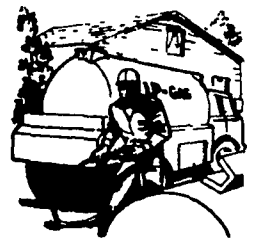
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