

Home on the Range

(Continued From Page 42)
seasoning. Shape in a loaf and place in a greased loaf pan. Bake at 350 degrees for 40 minutes. Serves 6.

Miss Cora Burkholder
RD2
Kutztown

xxx
Shoo-Fly Cake

Mix:
1 cup table molasses
2 cups light brown sugar
1 egg, unbeaten
2 cups hot water
1 tablespoon baking soda
Put soda in hot water and add to first ingredients.

Crumbs:
3 cups flour
1 cup light brown sugar
½ cup shortening
Save one cup crumbs for topping. Bake at 350 degrees for 30 minutes.

Miss Irene Z. Hurst
RD1
Leola

xxx
Rice and Hamburger
Casserole

1½ pounds hamburger
1 can cream of chicken soup
1 can cream of mushroom soup
3 cups water
1 cup diced potatoes
1½ cups chopped celery
½ cup chopped onion
½ cup uncooked rice
¾ tablespoons soy sauce
Heat hamburger in skillet until red disappears. Add remaining ingredients. Bake at 350 degrees for 1½ hours. Sprinkle chow mein noodles or potato chips on top for the last half hour.

Anna Mae Martin
RD2
New Holland

xxx
Peanut Butter
Jelly Buns

½ cup milk
1½ teaspoons salt
¼ cup margarine
2 packages active dry yeast
½ cup warm water (105-115

degrees)
2 eggs, beaten
4½ cups unsifted flour (about)
¾ cups peanut butter
6 tablespoons margarine
¾ cup strawberry jelly
Scald milk. Stir in sugar, salt, and ¼ cup margarine. Cool to lukewarm.

Dissolve yeast in warm water. Add milk mixture, eggs, and half the flour. Beat until smooth. Mix in enough flour to make soft dough.

Knead on lightly floured board until smooth and elastic (about eight minutes). Place dough in greased bowl, turning to grease it. Cover. Let rise in warm, draft-free place until doubled (about one hour). Punch down. On floured board divide dough in half. Blend peanut butter with softened margarine until smooth. Roll half the dough into 16 by 12 inch oblong. Spread with the peanut butter-margarine mixture and half the strawberry jelly.

Roll up from 12 inch side, seal seam, and cut 12 one-inch slices. Place in greased 9 inch square pan, cut side up. Repeat with rest of dough and filling. Cover. Let rise in warm place until doubled (about one hour).

Bake at 375 degrees 20-25 minutes or until done.

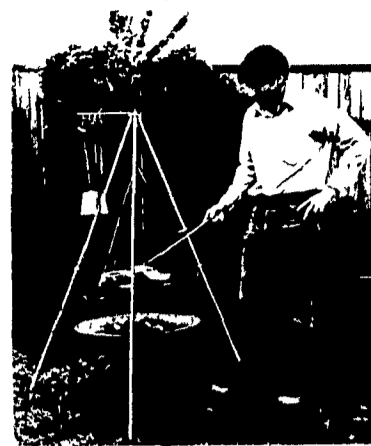
Ella Mae Burkholder
RD2
New Holland

New Grill Meets Park Regulations

Convenience and simplicity are key features of a new tripod type camping grill. Open Hearth Grill sets up or knocks down quickly for convenient storage or carrying in its own carton.

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Vanilla Ice Cream

10 cups milk
5 cups sugar
4 packs gelatine
5 eggs
3 or 4 cans evaporated milk (or however much is needed to fill a 10 quart freezer.)

Soak gelatine in 1 cup cold water. Heat milk, not boiling. Add sugar and gelatine. Put in cold place until jelled. Add eggs and evaporated milk and one tablespoon vanilla.

Mrs. Jacob Diener
RD1
Gordonville

Brown Sugar Cake

1-3 cup shortening
¾ cup brown sugar
2 eggs
1¼ cups flour
3 teaspoons baking powder
2-3 cup milk
1 tablespoon honey

Preheat oven to 350 degrees. Cream shortening and sugar together. Break eggs into a bowl and beat. Sift together flour and baking powder. Combine all ingredients. Add honey last.

Amanda Hoover
RD3
Ephrata

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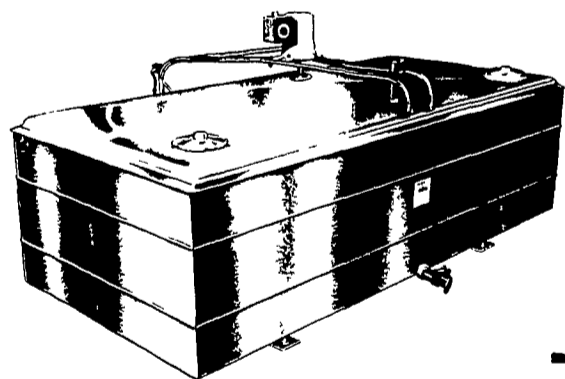
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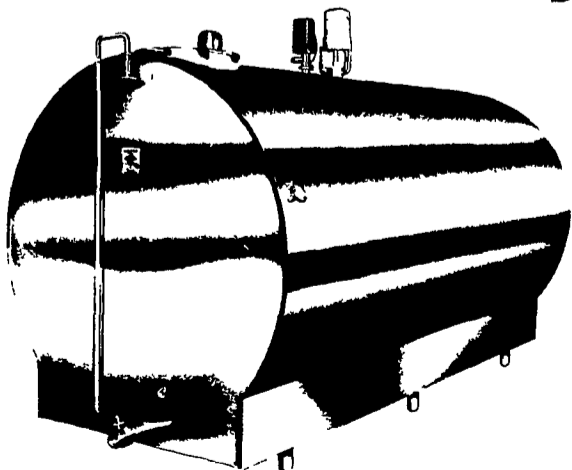
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