

**Recipe Exchange**

**Home on the Range**

During a recent "women-only" conversation the topic swung to housecleaning. Being told it was too early to spring clean yet brought back memories from about 10 years ago. Being a young mother, with another soon to be cared for, helping to farm 120 acres, milking cows, and tending calves, it became apparent something wasn't going to get done.

We survived that cleaning-less year, certainly, but one valuable lesson of farm living became very apparent — if you're going to spring house, do it early before spring work breaks.

Here is a tip on cleaning ovens, a chore which seems to head most homemakers list as the most detestible of all jobs. Put a layer of newspapers on each rack and soak thoroughly with ammonia. Let stand overnight, and the next morning the accumulated oven grease and grime on racks and walls should be easier to wipe clean.

Before the seasonal rush begins, could you dig out a few recipes to share with our readers? All kinds of recipes are of interest, particularly candy or cakes for the Easter season. Send recipes of your choice to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We'll send you a colorful potholder as our way of saying "Thanks".

**Chocolate Candy Eggs**  
6 pounds confectioner's sugar  
1 4-oz package coconut  
1 cup crushed pineapple  
1/2 cup chopped maraschino cherries

1 cup walnuts  
Combine fruit and nuts and work in all the confectioner's sugar that is needed to shape into eggs. Shape and lay on waxed paper to harden.

**Coating**  
1 cake paraffin wax (1/4 pound)  
6-oz. package chocolate bits  
Melt paraffin and add chocolate bits. Stir to blend. Keep over hot water (not boiling) until blended.

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**Salmon Croquettes**  
1 pound can red salmon  
1 cup thick white sauce+ (using both fish juice and milk to make white sauce)

1 tablespoon lemon juice  
1 cup fine dry bread crumbs  
1 egg, beaten  
Deep fat for frying  
Drain salmon, discard skin and bones. Flake and add white sauce and lemon juice and mix thoroughly. Cool and shape into croquettes.

Roll in bread crumbs and dip in beaten egg. Roll again in crumbs and fry in hot fat till croquettes are golden brown.

Drain for a minute on paper toweling. Serve with egg sauce or any other sauce you wish.

+White Sauce  
3 or 4 tablespoons butter, melted  
3 tablespoons flour and 1/2 teaspoon salt blended into melted butter.

1 cup milk, added gradually to above and blended carefully to avoid lumps. Cook over heat stirring until thick.

**Egg Sauce**  
3 tablespoons butter

3 tablespoons flour  
2 cups milk  
1/2 teaspoon salt  
Dash of pepper  
Few drops Worcestershire Sauce  
1 teaspoon lemon juice  
4 hardcooked eggs, chopped fine  
Melt butter, blend in flour and add milk slowly, stirring constantly over heat. Heat until sauce boils and thickens.

Add seasonings, then fold in eggs and serve over hot croquettes. Makes 2 1/2 cups.

Mrs. Ira Davis  
R. D. 1  
Quarryville

xxx  
**Rhubarb Jello**  
3 cups cut rhubarb, fresh or frozen  
1 1/2 cups water  
1 1/2 cups sugar  
1 box strawberry jello  
1 cup strawberries, fresh or frozen

Cook rhubarb in water 10 minutes. Add strawberries and sugar. Cook several more minutes. Stir in jello and let stand over night.

Mrs. Henry Weachter  
29 Melvin Drive  
Leola

xxx  
**Caramel Popcorn**  
7 quarts popped corn  
1 cup peanuts  
2 cups brown sugar  
1 cup margarine  
1/2 cup white corn syrup  
1 teaspoon salt  
1 teaspoon vanilla  
1/2 teaspoon soda

Put in pan sugar, butter, corn syrup and salt. Bring to a boil for five minutes. Remove from heat, stir in vanilla and soda. Pour over corn and peanuts. Mix and bake at 250 degrees for one hour. Pour into flat pan, stirring occasionally. Cool.

Anna Mae Martin  
R.D. 1  
Lititz

xxx  
**Walnut Taffy**  
1/4 cup molasses  
1 1/2 cups brown sugar  
1/2 cup cold water  
1/4 teaspoon vinegar  
3 tablespoons butter

Boil until 290 degrees.  
Put 1 cup of black walnuts into a greased pan.  
"Do not use margarine; it gives it a better flavor with butter."

Mrs. Herbert D. Eymann  
146 W. Franklin St.  
Strasburg

xxx  
**Ice Cream Cake**  
1/2 cup vegetable shortening  
1 1/2 cups powdered sugar  
1/2 cup milk  
1/2 cup cornstarch  
1 1/2 cups flour  
2 teaspoons baking powder  
2 teaspoons vanilla  
6 egg whites.

Sift flour once, measure. Add baking powder and cornstarch.

Cream shortening and eggs gradually. Add flour and milk alternately. Add vanilla and fold in egg whites. Bake 20 minutes.

Miss Lizzie Reiff  
R.D. 1  
Bird-in-Hand

**Baked Apples**  
1 cup granulated sugar  
1 teaspoon cinnamon  
1 tablespoon flour  
3/4 cup oatmeal  
3/4 cup brown sugar  
1/4 cup melted butter  
1/4 teaspoon soda  
10 sliced apples

Fill casserole with sliced apples. Mix sugar, cinnamon and flour together and pour on apples. Then mix the rest of the ingredients and pour on apples. Bake at 350 degrees for one hour. Serve warm or cold with whipped cream.

Mrs. Gideon Beiler  
115 Horseshoe Rd.  
Leola

xxx  
**Traveler's Tree**  
The traveler's tree is a close relative of the banana tree in the Malagasy Republic. It collects good drinking water in a pocket at the base of each leaf stem.

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