

Recipe Exchange

Home On The Range

Have you ever wished for a certain recipe but were afraid to ask for it, afraid you'd be turned down and have somebody's feelings hurt?

Such an incident happened in our family a number of years ago. While making coated-cereal candy, a niece asked if she might have the recipe. She almost cried when we told her she could have it. Seems it was a favorite of her children but only a sister-in-law had the recipe and she wouldn't give it to anyone. Sounds petty, doesn't it?

We're so delighted you readers aren't like that. You have been sharing your recipes with abandon. But we're never satisfied to stop. Please take time to send us a recipe, or recipes, to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We'll send you a colorful photo holder as our way of saying "Thanks."

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Ham Chowder
 1/4 cup (1/2 stick) butter
 1/2 cup minced onion
 3/4 cup diced ham
 1/2 cup finely chopped celery

1 1/2 cups diced raw potatoes
 1 1/2 teaspoons salt
 3 tablespoons flour
 1/4 teaspoon pepper
 4 1/2 cups milk

Add onion, ham and celery to melted butter. Saute until vegetables are tender. Add potatoes and cook over low heat 10 minutes. Stir in flour, salt and pepper. Add milk and cook over low heat about 15 minutes.

Mrs. Noah K. Beiler
 RD2
 Narvon

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Homemakers Holiday Casserole

2 cups uncooked macaroni
 1 can (10 1/2 oz.) cream of mushroom or celery soup
 1 cup milk
 1 cup grated process Cheddar cheese
 1/4 cup finely chopped green pepper

1 tablespoon minced onion
 1/4 teaspoon black pepper
 1 can (12 oz.) luncheon meat, cut in half-inch slices.

Prepare macaroni according to general directions on package. +

Drain. Combine soup, milk and cheese. Simmer, stirring occasionally, until cheese is melted. Mix macaroni, cheese sauce, green pepper, onion and black pepper. Pour into a one and one-half quart casserole. Arrange luncheon meat on top of casserole. Bake in a 325 degree oven for 30 minutes. Make four to six servings.

Variations: Luncheon meat can be cubed and combined with macaroni and cheese mixture. Substitute one regular can tuna or one pound frankfurters, chopped or sliced, for luncheon meat.

+General Cooking Directions for Macaroni: Add two cups macaroni to two quarts rapidly boiling salted water (two heaping teaspoons). Boil six to eight minutes, stirring occasionally, until tender.

Miss Lucy Nolt
 RD3
 Kutztown

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Baked Macaroni and Cheese

2 cups macaroni
 6 cups boiled water
 1 teaspoon salt
 2 tablespoons butter
 1 tablespoon flour
 1 1/2 cup milk
 1 1/2 cups grated cheese
 1/2 cup bread crumbs

Cook macaroni in salt water and drain.

Make a white sauce of butter, flour and milk. Melt butter in heavy saucepan or in top of double boiler. Add flour and seasoning and stir until well blended. Slowly add milk, stirring constantly until a smooth paste is formed. To shorten cooking time, milk may be heated separately.

Place a layer of macaroni in the bottom of a greased casserole. Add grated cheese and white sauce. Repeat until the casserole is filled. Sprinkle crumbs over the top and bake at 375 degrees for 30 minutes.

Lucy Wenger
 RD2
 Lititz

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Salmon Loaf

1 pound can salmon, drained and flaked
 1 can cream of celery soup
 1/2 cup chopped onions
 1 tablespoon lemon juice
 1/2 cup mayonnaise
 1 egg, beaten
 1 cup dry bread crumbs
 1/4 cup chopped green peppers
 1 teaspoon salt

Combine and pour into greased loaf pan. Bake at 350 degrees for one hour.

Mrs. Ira Davis
 Rt. 1
 Quarryville

Scalloped Potatoes

6 medium potatoes
 3 tablespoons butter or margarine
 3 tablespoons flour
 2 1/2 cups milk
 1 teaspoon salt
 2 tablespoons chopped onion

Pare potatoes; slice thin. Make white sauce of butter, flour and milk. Add onions and cover the potatoes in layers in casserole. Cover and bake at 350 degrees about one hour. Uncover and continue baking until top browns a little. Makes four to six servings.

Mrs. Clifford W. Holloway Jr.
 Peach Bottom

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Baked Noodles and Tuna with Mushroom Soup

1-3 pound noodles
 1 1/2 quarts boiling water
 1 1/2 teaspoon salt
 1 cup canned tuna
 1 - 10 1/2 oz. can mushroom soup
 1/4 cup buttered crumbs

Cook noodles in salt water, drain. Flake the tuna with a fork. Mix with noodles and mushroom soup. Turn into greased baking dish. Sprinkle with crumbs and bake at 350 degrees for 45 minutes.

"Note: We use cooked beef instead of tuna."

Miss Elva Zimmerman
 R.D. 1
 Stevens

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Barbecued Meat Balls

1 pound ground beef
 1 egg
 1 cup rice krispies
 1 teaspoon salt
 1/4 teaspoon pepper
 1 tablespoon chopped onion
 3 tablespoons brown sugar
 1/4 cup catsup
 1/2 teaspoon nutmeg
 1 teaspoon dry mustard

Combine ground beef, egg, 3/4 cup rice krispies, salt, pepper, and onion. Mix well. Mix together sugar, catsup, nutmeg, and mustard. Add half of this sauce to ground beef mixture. Mix well.

Shape into six balls and place in three-inch muffin cups. Top with remaining sauce. Sprinkle with reserved rice krispies. Bake at 400 degrees about 30 minutes.

Mrs. Mervin Myer
 R.D. 1
 Quarryville

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Cheeseburger Casserole

1/2 pound ground beef
 1 tablespoon shortening
 3/4 teaspoon salt
 1/4 cup chopped onion
 1/4 teaspoon pepper
 1/4 cup catsup
 1 can tomato soup
 Cheese slices

1 can biscuits
 Combine first five ingredients and brown lightly. Stir in catsup and soup, and heat thoroughly. Pour into casserole. Spread cheese slices over meat and top with biscuits. Bake at 400 degrees for 20 minutes or until biscuits are a golden brown.

Anna Mae Martin
 Rt. 1
 Lititz

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Barbecued Chicken

Brown two pounds frying chicken in shortening.

Place in baking dish and cover with mixture of:

1 can tomato soup
 1/4 cup relish
 1/4 cup chopped onion
 One tablespoon each of:
 Brown sugar
 Vinegar
 Worcestershire Sauce

Bake at 375 degrees for 45 minutes.
 Mrs. Willis Nolt
 R.D. 1
 Peach Bottom

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Barbecued Hamburger

2 pounds hamburger
 1 onion
 1/2 cup catsup
 2 tablespoons brown sugar
 2 tablespoons vinegar
 2 teaspoons prepared mustard
 1 teaspoon worcestershire sauce
 Fry onion and hamburger in four tablespoons hot fat until it has lost its raw, red color. Stir until smooth and then add all the other ingredients. Simmer about 20 minutes and serve with hamburger rolls or bread. Serves 8.

Miss Ella Mae Martin
 R.D. 1
 New Holland

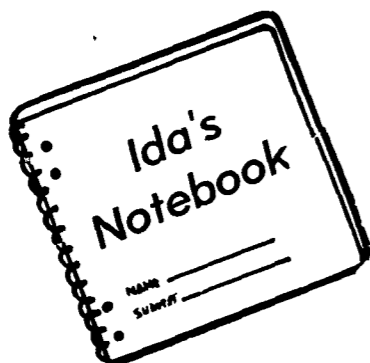
Pie Sale to Benefit MS

A Bake-a-Pie Day Special Event will be held April 6 and 7, all day Friday and Saturday, at Park City in the Sears Mall for the benefit of Multiple Sclerosis. Woolworth is contributing 600 of their delicious pies in all varieties to help the cause of MS.

Also, on sale will be various hand-crafted items during this Bake-a-Pie Day event.

Chairman, Don Eyer, announced if you wish to donate a pie to the Bake-a-Pie Day Special Event, please call the MS Office 397-1481.

Treat your family to a delicious pie for only \$1.00 during this special Bake-a-Pie Day sale.



Ida Risser

Almost April Fools' Day! Guess I'm too old to play tricks on folks now - I'd worry about the consequences. But, in years past, they were fun.

When I worked in an office there would often be messages to give to insurance agents and also numbers for them to call back. So on All Fools' Day it seemed like a good idea to throw in a few numbers of my own.

Our phone was set up so that we could listen to others' conversations if we wished. Well, we almost burst laughing when they dialed Marie's Beauty Shoppe or the Lancaster County jail and asked, "You wanted me?" They almost insisted someone there wanted them.

These same agents were a genial bunch and often took the office girls out to lunch.

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There is one area that women have not infiltrated to any large degree. Yesterday, my husband

and I drove to Perry County to a cow sale and I only saw five other women in the group of some 200 men.

I noticed that several of them made purchases and signed the papers. Therefore, we can assume that if they went to the sale it wasn't just as an observer, but as a buyer. These transactions would not have taken place 50 years ago.

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Much as we hate to see our children grow up and leave home, there are a few small advantages.

I hope we are about at the end of the tooth pulling business. Our little antique pliers has performed for many generations.

One of the time consuming occupations was nail clipping. Why, at one time, I figured my responsibility included 100 little fingernails and toenails. Soon there won't even be long hair to untangle as everyone fends for himself.