

Home On The Range

Dandelion Dish
 Make a white sauce with:
 1 tablespoon butter
 1 tablespoon flour
 1/2 cup milk
 1 teaspoon salt
 Add:
 1 quart fresh dandelion (approximately), cut up
 2 hard-cooked eggs, diced
 Several pieces crisp fried bacon, crumbled
 Heat only until dandelion is well wilted. Serves two or three.
 Mrs. Aaron B. Shirk
 Rt. 5
 Lebanon

1/2 pound macaroni
 1 can corned beef
 1 can cream of chicken soup
 1 cup milk
 1/4 pound cheese
 Onion
 Salt to taste
 Pepper
 Cook macaroni. Add cheese, milk and soup. Mix well. Add corned beef and onion, and top with buttered bread crumbs. Bake at 350 degrees for one hour.
 Mrs. John C. Eby
 RD3
 Ephrata

1 cup sugar
 3 tablespoons cornstarch
 1 cup water
 Cook one cup cut strawberries, sugar and cornstarch in water over medium heat until clear and thick.
 Stir in remaining berries (whole), saving a few for garnish. Pour into pie shell and chill three hours. Garnish with whipped cream and berries.
 Mrs. Gordon Arment
 RD2
 New Holland

2 1/2 cups rhubarb, cut in pieces
 2 1/2 cups water
 1 cup shredded pineapple
 Combine tapioca, sugar, salt, rhubarb and water in saucepan. Place over medium heat and cook until mixture comes to full boil, stirring constantly.
 Remove from heat. Cool stirring occasionally. Add pineapple. Chill.
 Optional: Serve with whipped cream. Makes eight servings.
 Mrs. John O. Neff
 Lancaster

1/4 tablespoon onion (optional)
 Combine:
 1 teaspoon salt
 1/8 teaspoon pepper
 2 tablespoons butter
 1 cup milk
 2 1/2 tablespoons flour
 Cook until thickened. Cool. Add to chicken, celery and onion, and mix.
 Form into patties and dip into beaten eggs, then roll in bread or cracker crumbs. Fry in deep fat or in skillet until brown.
 Mrs. Elam Snyder
 Lititz

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Macaroni and Corned Beef Casserole

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Strawberry Pie
 1 9-inch baked pie crust
 1 quart fresh strawberries

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Rhubarb Tapioca
 1/4 cup tapioca
 1 1/2 cups sugar
 1/2 teaspoon salt

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Caramel Pudding
 Brown butter about the size of an egg
 Add four cups milk and bring almost to boiling.
 Combine:
 2 beaten eggs
 2 cups brown sugar
 3 heaping tablespoons flour
 Add to hot milk and stir until thick. Add vanilla. Don't let it boil again.
 Mrs. John Z. Stoltzfus
 RD1
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Raised Potato Buns
 1 pack dry yeast
 1 cup lukewarm potato water
 2 cups flour
 Let rise one hour
 Add:
 1 cup mashed potatoes
 1/2 teaspoon salt
 1/2 cup sugar
 1/2 cup melted butter
 3 eggs beaten
 3 cups flour
 Dough should be slightly sticky. Let rise two hours.
 Roll out one inch thick. Spread with butter and sprinkle with brown sugar and cinnamon as desired, also raisins or nuts if desired. Let rise one hour.
 Bake at 350 degrees for 20 to 25 minutes.
 Verna Sensenig
 RD2
 East Earl

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Jiffy Chocolate Cake
 1 1/2 cups sifted flour
 3 tablespoons cocoa
 1 cup sugar
 1 teaspoon soda
 1/2 teaspoon salt
 1/4 cup shortening
 1 tablespoon vinegar
 1 cup cold water
 1 teaspoon vanilla
 Put together in order given. Stir well. Bake at 350 degrees for 30 minutes. (No greasing pan necessary).
 "A very good and moist cake. We always double the recipe."
 Elva Shirk
 RD2
 East Earl

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Chocolate Caramels
 1 cup granulated sugar
 1 cup brown sugar
 1 cup milk
 1 cup molasses
 1 1/2 tablespoons butter
 5 tablespoons cocoa or 2 squares chocolate
 1/2 cup sifted flour
 1 teaspoon vanilla
 Mix together the sugar, molasses and milk. Cook on medium heat for 10 minutes and
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