

At Home On The Range

Since this is the annual Dairy Issue, we have tried to choose recipes for this week specifically using dairy products -- milk, cheese, whipped cream, baked puddings served with either cream or milk...

Many more recipes are available, we are sure, with many eager readers waiting to hear from you. It's so easy to share a recipe you might have. Write down your choice, or choices, and send to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We'll send you a potholder as our way of saying

"Thanks".

XXXX
Chocolate Ice Cream Sandwiches
 ¼ cup cocoa, or 2 squares melted chocolate
 1½ cups milk
 ¼ teaspoon salt
 ½ cup margarine, melted
 ¼ cup sugar
 1¼ cups sugar
 6 egg yolks
 2 cups graham cracker crumbs (about 32 crackers)
 6 egg whites
 2 cups whipping cream
 2 teaspoons vanilla
 Melt chocolate; blend in ¼ cup

sugar and milk and bring to a scald. Add well-beaten egg yolks to which some sugar has been added. Cook until thick; cool.

Add ¼ cup sugar to melted margarine, blend; add the crumbs.

Beat egg whites. Add remaining cup of sugar and salt. Whip cream.

Combine chocolate mixture, egg whites, vanilla and cream.

Into a 13x9x2-inch pan put half of the crumbs. Add the chocolate mixture, then the remaining crumbs. Cover with a lid or aluminum foil.

Place in refrigerator freezing unit overnight. Makes 15 servings.
 Mrs. E. Z. Martin
 RD1
 New Holland

Cherry Cobbler

¼ cup shortening
 1 cup sugar
 1 egg
 1½ cups flour
 ½ teaspoon salt
 2 teaspoons baking powder
 1 tablespoon tapioca
 1 tablespoon lemon juice
 2 tablespoons butter
 1-3 cup milk
 2 cups cherries, sweetened
 Sift flour and measure. Sift flour, baking powder, salt and sugar together. Cut shortening into dry ingredients. Beat egg and add milk. Combine with flour mixture. Stir until flour is damp.

Pour cherries in greased, shallow baking dish. Sprinkle with tapioca, add lemon juice and butter. Drop batter in six mounds on top of cherries. Bake at 400 degrees for 30 minutes. Serve warm with milk or cream. Six servings.

Fresh or canned cherries may be used. Blueberries are also delicious.

Mrs. Benuel H. King
 RD4
 Lancaster

Quick Icing

1 2-3 cups milk
 1 package Dream Whip
 1 box instant pudding
 Combine in bowl and whip till fluffy.

Mrs. Ernest Holsopple
 RD1
 Holsopple

XXXX

Cream Filled Doughnuts

1 cup milk, scalded and cooled
 2 packages yeast or 2 tablespoons
 1 cup lukewarm water
 1 teaspoon sugar
 Pour yeast into cup of lukewarm water. Add teaspoon sugar and stir. Let stand to cool about five minutes.

Cream together:

½ cup shortening (butter for flavor)
 2-3 cup sugar
 1½ teaspoons salt
 Add well beaten eggs
 3 eggs or 4 egg yolks
 7 cups sifted bread flour
 Add remaining ingredients and mix to soft dough. Let stand till double in bulk, then roll out and cut. Make doughnuts without hole for filling. Let rise till light. Fry in deep fat.

Creamy Filling

2 egg whites, beaten
 1 tablespoon flour
 4 tablespoons milk
 2 cups confectioners sugar (or more)
 ¾ cup vegetable shortening
 2 tablespoons vanilla
 Blend until very light, a creamy smooth filling. When doughnuts are cooled punch a hole with knife. Insert filling with cookie press.

Esther Leid
 Route 3
 Ephrata

Upside Down Pudding

1 cup white sugar
 4 egg yolks
 3 tablespoons hot water
 1 cup sifted flour
 1 teaspoon baking powder
 Vanilla
 4 egg whites
 Beat egg whites stiff.
 Beat egg yolks and sugar; add

hot water, beat again. Add flour, baking powder and vanilla. Add egg whites last. Stir 3 tablespoons butter and one cup brown sugar in a saucepan and melt like caramel pudding.

Drain one can sour cherries; put cherries on top of caramel mixture. Put dough on top. Bake one-half hour in moderate oven. Serve with milk.

Ellen N. Zimmerman
 RD2
 Ephrata.

XXXX

Vanilla Pies

1 cup molasses
 1 cup sugar
 1 egg
 1 cup water
 1 teaspoon vanilla
Thick Part
 2 cups sugar
 3 cups flour

(Continued On Page 44)

Farm Women Calendar

Saturday, June 2

1 p.m. -- Farm Women Society 6 entertain Society 21 and County Officers, Elizabethtown Church of the Brethren.

Farm Women Society 1 bus trip to Flemington and Duke Gardens.

Farm Women Society 10 entertain Society 25, Community Room, Gimbels, Park City.

Tuesday, June 5

6:30 p.m. - Farm Women Society 23 Family Picnic; Anne Frey, hostess.

7:30 p.m. -- Farm Women Society 2 meeting.

Farm Women of Lancaster County Executive Board meeting; Mrs. Harry Shonk, Society 6, hostess.

Wednesday, June 6

8:15 a.m. -- Farm Women Society 8 bus tour, Chester County; leave from St. Mark's Church, Mount Joy.

Thursday, June 7

1 p.m. -- Farm Women Society 17 meeting.

1:30 p.m. -- Farm Women Society 20 meeting.

Farm Women Society 21 meeting, home of Mrs. Richard Risk.

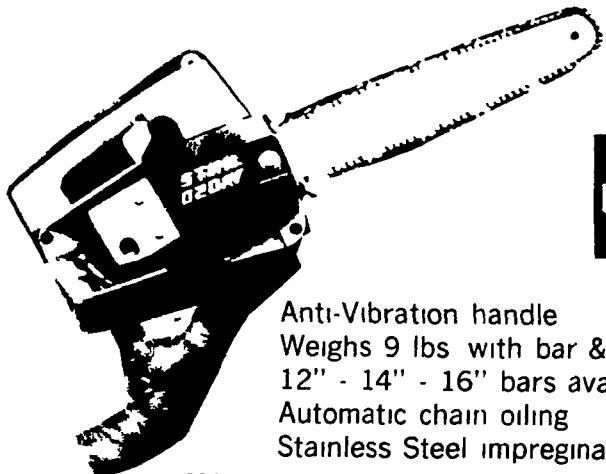
Saturday, June 9

10:30 a.m. -- Farm Women Society 19 meeting, Landisville Church of God.

1:30 p.m. -- Farm Women Society 25 meeting.

1:30 p.m. -- Farm Women Society 10 meeting, home of Mrs. Mahlon Delp, 145 Delp Road.

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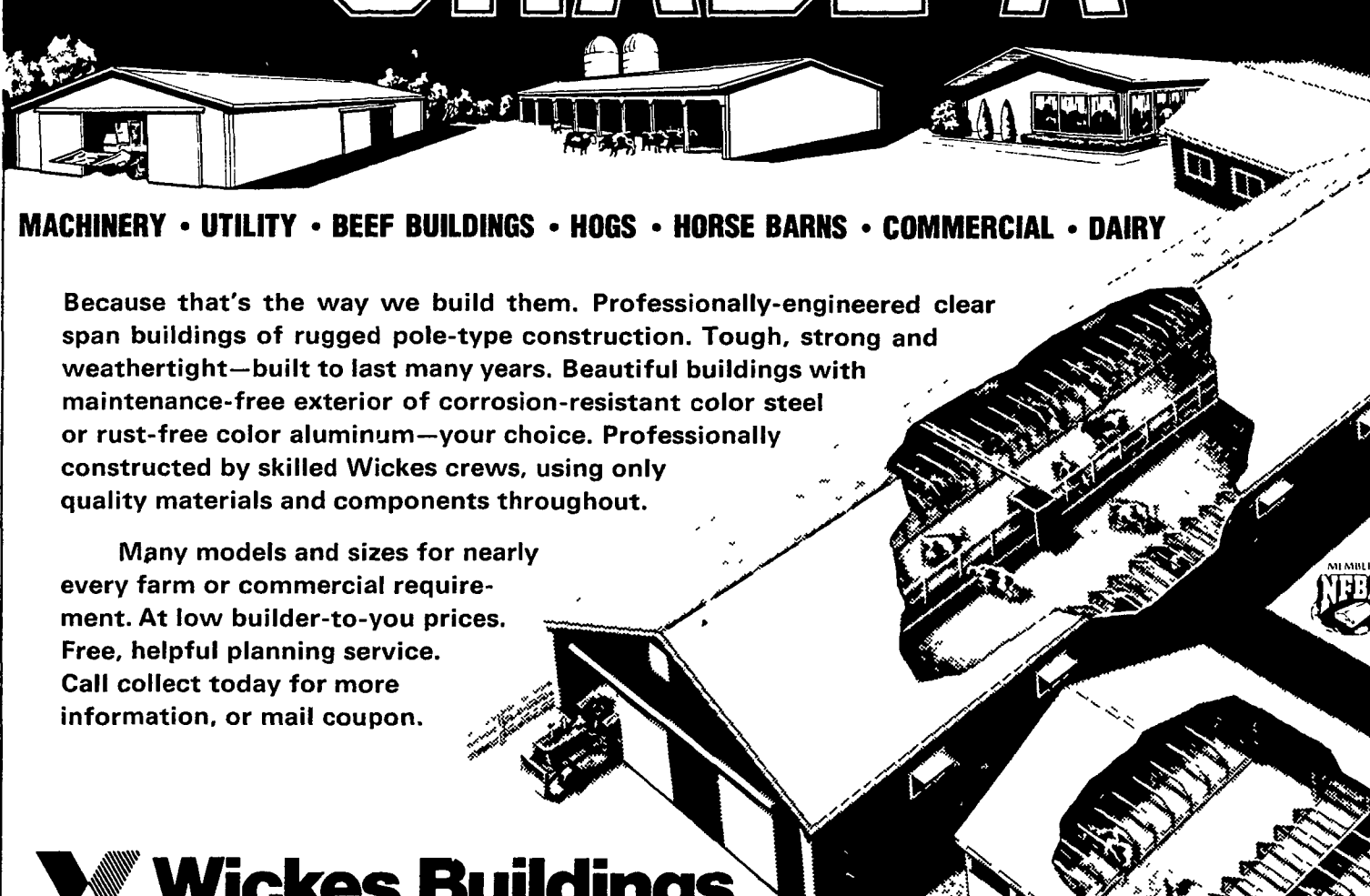
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