

# On The Range

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1 cup thick milk or buttermilk  
 1/2 cup shortening  
 1 egg  
 1 teaspoon soda  
 Make pie crust. Do not bake crust first. This will make four eight-inch pies.  
 Put the thin mixture in first, then divide dough on each pie till it is all used. Bake at 350 degrees.  
 Mrs. Ivan Martin  
 RD2  
 Ephrata

Cook this for three minutes. Add a little lemon juice, one package gelatin and vanilla.  
 Soften one pound cream cheese. Add the cooked mixture to cream cheese.  
 Beat egg whites until stiff. Whip one cup cream. Mix everything together, put in graham crust, put in refrigerator.  
 Mrs. David K. Stoltzfus  
 RD1  
 Elverson

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### Angel Delight Dessert

1 Angel Food Cake  
 1 large can fruit cocktail  
 3 boxes strawberry jello (let stand till jells)  
 4 cups boiling water  
 30 to 40 miniature marshmallows  
 1/2 pint whipped cream  
 Line an oblong cake pan with cake pieces. Add marshmallows to the fruit cocktail. Add cream. Whip jello and add to mixture. Pour over cake. Refrigerate till firm. Cut into squares to serve.  
 Anna Mae Martin  
 Route 1  
 Lititz

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### Cheese Cake

1 cup sugar  
 2 beaten egg yolks  
 1 cup milk

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### Fluffy Tapioca Pudding

1 quart milk  
 5 tablespoons Minute tapioca  
 1/2 cup sugar  
 4 eggs, separated  
 1/4 teaspoon salt  
 1 teaspoon vanilla  
 Mix tapioca, salt, 1/4 cup sugar, and milk. Add beaten yolks. Beat egg whites till foamy. Gradually add 1/4 cup sugar, beating to soft peaks.  
 Cook tapioca mixture over medium heat to a full boil, stirring constantly. Gradually add to beaten whites, stirring quickly just until blended. Stir in vanilla. Cool 20 minutes and stir. Serve warm or chilled.  
 Mrs. Glenn E. Burkholder  
 Route 1  
 Washington Boro

### Vanilla Pudding

3 cups milk  
 3/4 cup sugar, or to taste  
 3 egg yolks  
 2 1/2 tablespoons cornstarch  
 1/4 teaspoon salt  
 1 tablespoon butter  
 1 teaspoon vanilla  
 Heat 2 1/2 cups milk. Combine sugar, cornstarch and salt with 1/2 cup milk.  
 Stir some hot pudding in the egg yolks, then add to pudding and heat again. Add butter and vanilla.  
 Mrs. Ammon Weaver  
 RD1  
 New Holland

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 RD1  
 New Holland

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### Butterscotch Pudding

1 quart and 1 pint milk  
 1 cup molasses  
 1 tablespoon butter  
 1 tablespoon vanilla  
 5 eggs  
 1 cup flour  
 1/2 cup water  
 1 3/4 cups brown sugar  
 Miss Elva Zimmerman  
 RD1  
 Stevens

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### Potato Soup

Dice six nice-sized potatoes, one large onion, celery (if I have it,) and parsley (to tasters choice). Sometimes a little diced carrots for color and flavor. When vegetables are soft after all is cooked, add 3/4 cup milk or so and about 3 diced boiled eggs and salt and pepper to taste. Add butter last.  
 Mrs. Ira Davis  
 RD2  
 Quarryville

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### Cheese-Topped Scalloped Potatoes

5 cups thinly sliced potatoes  
 2 tablespoons butter  
 1 1/2 cups milk  
 1 teaspoon salt

1/2 teaspoon thyme  
 1/4 teaspoon pepper  
 8 slices processed American cheese  
 Put potatoes in a greased 13x9x2 inch baking dish. Dot with butter.  
 Combine milk, salt, thyme and pepper. Pour over potatoes. Lay slices of cheese over the potatoes. Cover with foil.  
 Bake in moderate oven (350 degrees) one hour, or until potatoes are tender. Uncover last 10 minutes of baking.  
 Mrs. Martin Wenger  
 RD4  
 Lititz

**Strawberry Ice Cream (6 Quart)**  
 6 eggs, beaten  
 1 cup sugar  
 1 can sweetened condensed milk  
 4 cups cream or evaporated milk  
 1 tablespoon vanilla  
 1 quart milk  
 Pour into freezer and turn till almost finished, then pour in two cups mashed strawberries (sweetened with sugar) and turn again till done.  
 Katie S. Stoltzfus  
 RD1  
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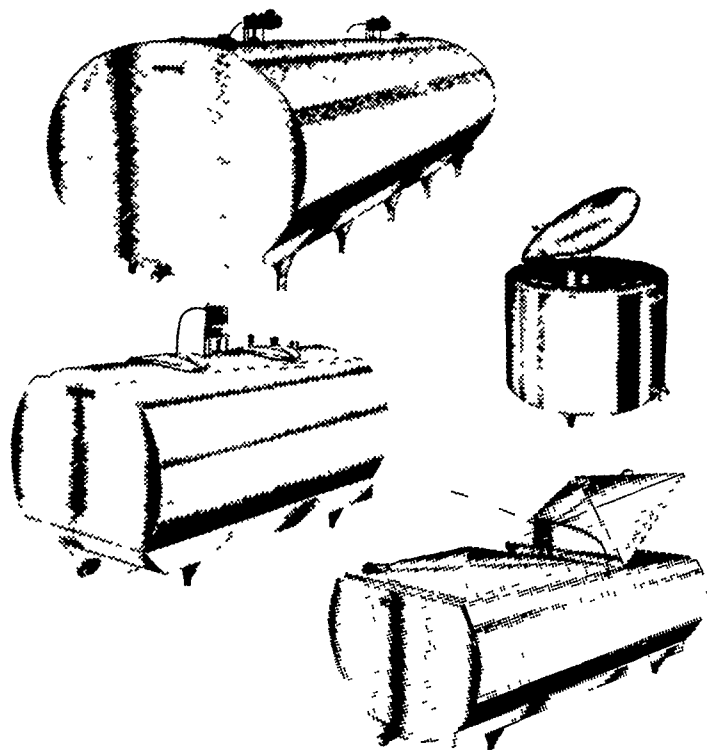
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