

# On The Range

(Continued From Page 26)

## XXXX Baked Chicken with Mushroom Sauce

Cut up two young spring chickens. (I use the economical kind in market and keep the boney parts for soup).

In baking pan put a layer of chicken with salt added. Put a can of mushroom soup on top of chicken and bake in low oven (325) for about two hours or until soft.

"Sometimes I make this on top of the stove. I brown the chicken in a little butter on both sides and add the soup and turn to simmer for 1½ to 2 hours, till soft. Cream of celery soup is good too."

Mrs. Ira Davis

RD2

Quarryville

## XXXX Shoo-Fly Pie

1 cup flour  
 $\frac{3}{4}$  cup dark brown sugar  
1 tablespoon shortening  
1 cup coconut  
1 egg, slightly beaten  
1 cup table syrup  
1 teaspoon soda  
1 cup hot water  
1 9 inch unbaked pie crust

Mix flour, sugar, shortening and coconut together to form crumbs. Reserve  $\frac{1}{2}$  cup of this mixture for topping. In another bowl mix egg, syrup and  $\frac{3}{4}$  cup hot water. Add to dry mixture. Dissolve soda in remaining  $\frac{1}{4}$  cup hot water, add to mixture. Pour in unbaked pie shell. Sprinkle with remaining crumbs. Bake at 375 degrees for 35 minutes

Mrs. Lloyd M. Zimmerman

Box 38, RD1

East Earl, Pa. 17519

## XXXX Jelly Roll

3 eggs  
1 cup sugar  
3 tablespoons water or milk  
1 1-3 cups cake flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoons baking powder  
Grated rind of 1 lemon (optional)

Beat eggs until thick and lemon colored. Add liquid and lemon rind and beat.

Sift flour, measure and add salt and baking powder. Sift again. Sift slowly over egg mixture, folding with a wire whisk.

Cover a shallow-sided, flat pan (12x16x $\frac{1}{2}$ , over  $\frac{1}{4}$  inches) with

waxed paper. Pour batter into pan (it should not be over  $\frac{1}{4}$  inches thick in pan or if you want a long, thin roll, spread thin on cookie sheet.)

Bake at 400 degrees for 12 to 14 minutes.

Turn out on damp cloth that has been sprinkled with powdered sugar. Remove waxed paper and trim off hard crusts. Spread with tart jelly or icing and roll immediately.

Barbara Blank  
RD2  
Narvon

## XXXX

### Apple Rhubarb Crisp

2 cups chopped apples  
2 cups chopped rhubarb  
1 egg, beaten  
 $\frac{3}{4}$  cup granulated sugar  
2 tablespoons flour  
 $\frac{1}{4}$  teaspoon nutmeg

Mix together, put in casserole, and put crumbs on top.

### Crumbs

$\frac{1}{2}$  cup butter  
1 cup flour  
1 cup brown sugar  
Bake at 375 degrees for 30 minutes.

Katie S. Stoltzfus  
RD1  
Bird-in-Hand

## XXXX

### Rhubarb Cake

$\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cups brown sugar  
2 eggs  
1 teaspoon vanilla  
1 teaspoon baking soda  
1 cup sour cream  
2 cups sifted flour  
 $\frac{1}{2}$  cup chopped nuts  
 $\frac{1}{2}$  cups finely chopped rhubarb

### Topping

2 tablespoons butter  
 $\frac{1}{2}$  cup white sugar  
1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon nutmeg

Cream together shortening and brown sugar. Blend in eggs and vanilla. Dissolve baking soda in sour cream and add alternately with flour. Finally fold in chopped nuts and rhubarb. Pour into greased and floured 9x13 inch pan

To make topping, mix butter, sugar, cinnamon and nutmeg until well blended. Put on top of batter and bake in preheated oven at 350 degrees for 40

minutes. Serve warm or cold.

Kay Spahr  
RD1  
Womelsdorf

## XXXX Carrot Cake

2 cups flour  
1 teaspoon soda  
1 teaspoon baking powder  
1 teaspoon cinnamon  
 $\frac{1}{4}$  teaspoon salt

Sift.

$\frac{1}{2}$  cup salad oil or shortening  
2 cups sugar  
Mix well.

4 eggs  
Beat one at a time and add gradually to ingredients. 2 cups grated, raw carrots.

Bake at 350 degrees in three layer pans, or one big pan.

## Frosting

$\frac{1}{2}$  cup butter  
8 ounces cream cheese  
1 pound 10X sugar  
1 teaspoon vanilla

Sprinkle nuts over top.

Violet W. Martin

RD1

New Holland

## XXXX

### Rhubarb Dumplings

2 cups flour  
2 teaspoons baking powder  
7-8 cup sweet milk  
1 teaspoon salt  
 $\frac{2}{3}$  tablespoons lard

Sweetener  
1 cup granulated sugar  
1 heaping tablespoon flour  
 $\frac{1}{4}$  teaspoon salt  
1 cup hot water

## New Metric Aid Is Available For the Kitchen

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Small lump of butter

Dash of nutmeg

Boil three minutes.

Sift flour, salt, baking powder.

Cut lard into this. Add milk and mix well. Roll out dough  $\frac{1}{4}$  inch thick. Spread with soft butter and granulated sugar and about  $\frac{1}{2}$  cups of finely cut rhubarb. Sprinkle with nutmeg.

Roll as a jelly-roll. Cut into  $\frac{1}{2}$  to 2 inch slices. Place upright in pan. Pour sweet sauce over and around them. Bake in moderate oven. Serve warm with milk.

Mrs. J. D. Martin

RD1

Leola

## XXXX

### Strawberry Preserves

3 pounds granulated sugar

1 cup hot water

Boil 10 minutes on not too high heat. Then add:

2 cups berries

Boil 5 minutes. Add:

$\frac{1}{2}$  teaspoon alum

Boil 1 minute longer. (Go by the clock).

Sarah Z. Zook

RD4

Lititz

sible to measure 42 milliliters of lemon juice or 36 grams of egg yolks with the new metric slide rule and other English-metric converters, R. E. Burt, manager of market development, said.

These new metric aids with complete instructions will be sold as single units, or will be available in multiple units for classroom use.

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