

Recipe Exchange . . .

# At Home On The Range

It was gratifying to discover that several recipes received recently for the Recipe Exchange were contributed by young ladies, ages nine and 11, and several of their sisters.

These youngsters are to be applauded for their interest and for this experience. It is something that will last them all the rest of their lives.

Recently we observed a young, obviously 'just married' couple shopping for groceries. While the efforts were both heart-warming and hilarious, it was very apparent this girl hadn't been a young shopper or a young 'cooker and baker'.

With the many 4-H Club members and home ec students, we know many recipes could come from young contributors. Wouldn't you like to jot down a recipe and send to us? Send your recipe to: Recipes, Lancaster Farming, Box 266, Lititz, Pa 17543

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### Strawberry Cream Pie

- 1 cup sugar
- 3 tablespoons flour
- 1 cup sweet cream
- 1 egg, beaten

Mix well. Pour over one to two cups fresh strawberries (whole or sliced) that have been put into the bottom of an unbaked crust. Bake like custard.

This recipe is one in which any fresh fruit of the season may be used, even rhubarb. Canned fruit may also be used if drained. Not as much sugar is needed with canned fruit

Brenda Wenger  
Age 9  
RD4  
Lititz

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### Chocolate Chip Cake

- 1 3/4 cups sifted flour
  - 2 tablespoons cocoa
  - 1/2 teaspoon salt
  - 1 teaspoon baking soda
  - 1 cup boiling water
  - 1 cup shortening
  - 1 cup sugar
  - 2 eggs, beaten
  - 1 teaspoon vanilla
  - 1 6-ounce package chocolate chips
  - 3/4 cup chopped nuts
- Sift together flour, cocoa, salt and soda. Cream shortening and sugar. Add eggs and vanilla. Beat

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thoroughly. Add water and flour alternately, mixing until smooth after each addition. Spread in greased 13x9 pan. Sprinkle top with chocolate chips and nuts. Bake in moderate oven (350) for 45 minutes.

This may be served with whipped cream.

Linda R. Wenger  
Age 11  
Route 4  
Lititz

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### Banana Cream

- 1 package gelatine (flavored)
  - 3 pints water
- Mix gelatine in hot water. Let stand until cold, but not thick.

Mix:  
1 cup whipped cream  
3 crushed bananas  
4 tablespoons sugar  
Mix well with gelatine mixture.

Marlene Wenger  
RD4  
Lititz

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### Thick Milk Pie

- 1 quart thick milk
- 2 cups sugar
- 3 eggs
- 1 scant cup flour
- 1 teaspoon soda
- Pinch salt
- 1-3 cup butter

Mix, then pour into unbaked crust. Bake as custard.

Karen Wenger  
RD4  
Lititz

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### Carrot Cup Cakes

- 2 cups mashed carrots
  - 4 eggs
  - 3 cups flour
  - 2 cups sugar (granulated)
  - 1 1/2 cups oil
  - 2 teaspoons baking soda
  - 2 teaspoons cinnamon
- Put all in bowl and mix.

Iceing  
Cook together until thick  
5 tablespoons flour  
1 cup milk  
Cool before adding other ingredients

Beat 1 cup butter four minutes, then add 1 cup granulated sugar, beat again four minutes. Add first mixture to butter mixture. Add 1 tablespoon vanilla.

Mrs. Martin Wenger  
RD4  
Lititz

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### Rhubarb Jelly

- 5 cups rhubarb, cut fine
  - 4 cups sugar
- Let stand over night. Then boil five minutes.

Remove from heat and add one small package strawberry gelatine

Lydia Glick  
RD1  
New Holland

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### Popsicles

- 1 3-ounce package gelatine (flavored)

- 1 package drink mix (unsugared)
- 1 cup sugar
- 2 cups boiling water
- 2 cups cold water

Mix and put into ice cube trays, then put in popsicle sticks so they are easier to handle.

So refreshing after a warm day.

Barbara Ann Stoltzfus  
Route 2  
Narvon

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### Parsley Spaghetti

- 8 ounces spaghetti
  - 2 cloves garlic, minced
  - 1/2 cup butter or oleo
  - 1/2 cup finely snipped parsley
- Cook spaghetti as package directs. Drain.

Meanwhile, saute garlic in butter until lightly browned. Add with parsley to well-drained spaghetti. Toss lightly until thoroughly mixed. Serve immediately.

Yields four servings, 396 calories per serving.

Mrs. Ira Davis  
Rt. 1  
Quarryville

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### Cherry Salad

- 1 package cherry gelatine
- 1 can dark red sweet cherries (17 oz.)

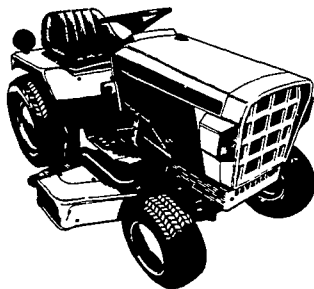
- 1 can crushed pineapple (9 oz.)
- 1 bottle cola drink (small)
- 1 3-oz. package cream cheese

Drain cherries and pineapple. Heat syrups with cola drink to dissolve gelatine. Crumble cream cheese and add to hot mixture. Stir slightly so as not to dissolve the chunks of cheese.

Cool until mixture starts to set. Fold in cherries and pineapple.

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Mrs. Clifford W. Holloway Jr.  
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