

At Home On The Range

Rolling along in the fresh fruit and vegetable season, here are several recipes using cherries. Then too, since the cucumber season will be creeping along soon enough, you may want to try the cucumber salad recipe when you can pickles.

We welcome additions to our file for the Recipe Exchange. Won't you jot down a recipe or so and send to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. You'll be getting a colorful potholder through the mail as a "Thank You" for your con-

tribution. We are particularly all looking for recipes using the fresh fruits and vegetables. Do you have something you can share?

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Cherry Pudding

- 2½ cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup sugar
- 1 cup milk
- 4 tablespoons salad oil
- 1 quart sour cherries

Mix all ingredients except cherries. Spread dough on bottom

of oblong cake pan (9x13). Put cherries on top. Pour sauce over top of cherries.

Sauce

- 1 cup hot water
 - ½ cup sugar
 - 2 tablespoons butter
- Bake at 375 degrees about 45 minutes.

Mrs. Menno Gruber
Bainbridge

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Cherry Pudding

- 1½ cups sugar
 - 1 cup butter or lard
 - 2 eggs
 - 1 cup sweet milk
 - 2 teaspoons soda
 - 3½ cups flour
 - 1 cup cherries
- Raisins or apples can also be used.
- Bake in muffin pans or pie plates.

Irene Z. Zimmerman
RD2
Ephrata

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Autumn Blush

- 1¼ cups drained sour cherries (number 2 can)
- ¼ teaspoon red food coloring
- 1 cup cherry juice
- ½ cup sugar
- 2 tablespoons flour
- 1-3 cup nuts

Cake Batter

- ½ cup butter or margarine

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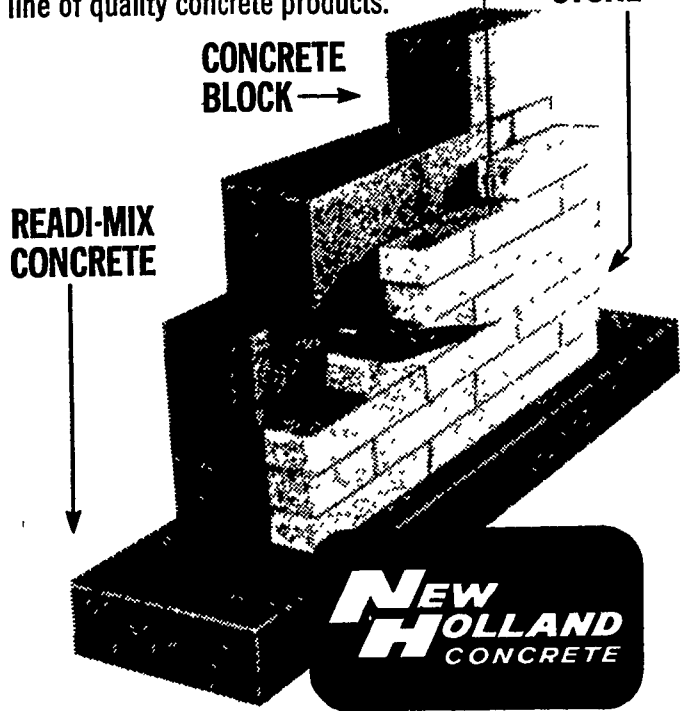
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- 2¼ cups sifted flour
- 3 teaspoons double-acting baking powder
- 1 teaspoon salt
- 1¼ cups sugar
- 1 cup milk
- 1 teaspoon vanilla
- 1 egg

Topping: Drain cherries, saving juice. Add food coloring to juice.

Blend ½ cup sugar and 2 tablespoons flour with 3 tablespoons of the juice in a saucepan. Add remaining cherry juice and cook, stirring constantly until thickened. Set aside to cool while mixing cake batter. Chop nuts.

Cake Batter: Cream butter in mixing bowl. Sift 2¼ cups flour, baking powder, salt, and 1¼ cups sugar into butter.

Add milk and vanilla. Mix until all dry ingredients are dampened. Beat two minutes. Add egg. Beat one minute longer.

Turn into well greased dish. Pour topping sauce over top. Bake at 350 degrees about 50 minutes.

Annie HooverBurkholder
RD1
Kutztown

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Cucumber Salad

- 4 quarts peeled and sliced cucumbers
- 6 medium white onions, sliced
- 1 green pepper
- 1 sweet red pepper
- 1-3 cup salt
- 3 cups white vinegar
- 1½ teaspoons tumeric
- 1½ teaspoons celery seed
- 2 tablespoons mustard seed
- 5 cups sugar
- 1 clove garlic

Mix cucumbers, onions, peppers, garlic and salt. Cover with chopped ice for three hours; drain. Combine remaining ingredients, pour over cucumbers. Heat and boil and put in jars.

Mrs. Eli Zeiset
RD1
Morgantown

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Quick Chop Suey

- 1 pound hamburger
 - ½ cup diced onion
 - 1 cup chopped celery
 - 2 quarts tomato juice
 - 2 cups macaroni, cooked, drained and washed
- Salt and pepper to taste.

Brown hamburger and onion in kettle. Add just enough water to cover. Add celery and

seasonings. Cook till celery is about tender (8 to 10 minutes.) Add tomato juice and cooked macaroni. Simmer 15 minutes.

Mrs. Ernest Holsopple
RD1
Holsopple

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Vegetable Salad

- 1 pkg. mixed frozen vegetables. Boil in salt water till almost soft (not mushy).
- 1 cup chopped celery
- 1 small onion, chopped
- 1 can red kidney beans

Dressing

- ½ cup sugar
 - 1-3 cup water
 - 1-3 cup vinegar
 - 1 tablespoon flour
 - 1 tablespoon prepared mustard
- Stir and boil. Keep stirring all the time. Cool. Pour over vegetables. Let stand 24 hours.

Miss Anna Mae Martin
RD2
New Holland

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Scalloped Potatoes and Corn

- 3 large potatoes, peeled and sliced
- 1 can cream style corn
- 2 cups milk
- ½ pound pork link sausages, browned

1 teaspoon salt
½ teaspoon pepper
Grease casserole; add enough potato slices to cover bottom. Spread alternating layers of corn and potatoes. Add milk and sausage cut in pieces. Add salt and pepper. Bake at 350 degrees for one hour. Makes four servings.

Mrs. Lloyd M. Zimmerman
Rt. 2
East Earl

XXXX

Hungry Jack Beef Casserole

- 1 pound ground beef
- 1 teaspoon salt
- 16 ounce can pork and beans
- ¾ cup prepared barbecue sauce
- 2 tablespoons brown sugar
- 1 tablespoon minced onion
- 1 can (9.5 oz.) refrigerated flaky biscuits

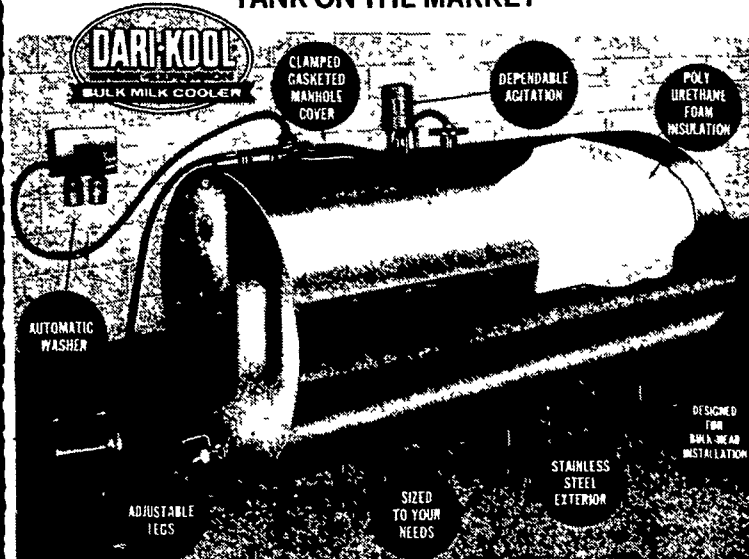
1 cup shredded cheddar cheese
Preheat oven to 370 degrees. Brown the ground beef, drain. Stir in next five ingredients; heat until bubbly. Pour into 2 quart casserole. Cut biscuits in half to form 20 half-circles. Place, cut side down, around edges of casserole. Sprinkle with cheese.

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