

At Home On The Range

Have the summer cooking blahs taken over in your kitchen? Those are the days when the men are busy in the fields (and maybe you help too), and it is so hot. Or maybe the kitchen is a mess after you've spent the day picking, cleaning and blanching fresh produce to can or freeze, along with all the other daily chores that must be done.

Perhaps some of these recipes may be an aid to overcome some of the monotony. Who among us doesn't enjoy thinking about trying a new recipe?

Do you have a recipe of interest to other readers? Won't you take a few minutes to sit down, relax for a few minutes, and jot down a recipe to send to: Recipes, Lancaster Farming, Box 266, Litz, Pa. 17543. We'll send a potholder your way as our way of saying "Thank You."

XXXX

Vanilla Ice Cream
2 quarts milk
6 junket tablets
4 eggs
1 box junket freezing mix

2 cups sugar
2 to 3 teaspoons vanilla
1 quart light cream

Heat milk and sugar till lukewarm. Remove from heat and add two to three teaspoons vanilla and junket tablets that have been dissolved.

Pour quickly into freezer and coll.

Beat eggs, cream and freezer mix and add to cooled mixture. Freeze. Yield: 6 quarts.

Mrs. Joe Reiff

RD2

Ephrata

XXXX

Bohemian String Beans

1 pound beef
¼ peck beans
6 large onions, sliced
1 can tomatoes
Salt to taste

Cut beef in small pieces. Put in kettle enough shortening to brown meat as for pot roast. Remove meat and put into a baking dish. Put beans on top of meat. Place slices of onions on top of beans and on top of this put tomatoes (or slices of tomatoes).

Season and place in oven to bake. Do not add water (meat must be brown before placing in baking dish.) Bake until beans are done, approximately two hours.

Mrs. Roy H. Siegrist

RD1

Mount Joy

XXXX

Oatmeal Pancakes

1½ cups rolled oats
2 cups buttermilk
Beat in ½ cup flour
1 teaspoon soda
1 tablespoon sugar
1 teaspoon salt
2 beaten eggs
1 tablespoon salad oil

Mrs. Edwin K. Wise

RD1

Ephrata

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Low Calorie Sunshine Salad

1 can (8 oz.) dietetic pineapple chunks
Orange juice
1 envelope unflavored gelatine
½ teaspoon salt
Non-nutritive sweetener equivalent to ¼ cup sugar
3 tablespoons lemon juice

1 cup coarsely grated raw carrot
Drain liquid from pineapple into two cup measure. Add orange juice to make 1½ cups. Pour ½ cup of the mixture into saucepan; sprinkle gelatine over liquid. Place over low heat; stir constantly until gelatine dissolves, two to three minutes. Remove from heat; stir in remaining liquid, salt, non-nutritive sweetener and lemon juice. Add pineapple and grated carrots.

Turn into three-cup mold. Chill until set. Unmold. Garnish with salad greens. Yields four servings, 89 calories per serving.

Mrs. Ira Davis

Rt. 1

Quarryville

XXXX

Corn Pie

¼ cups fine cracker crumbs
½ cup melted butter or margarine

2 tablespoons butter or margarine
¼ cups milk
2 cups fresh raw corn (2 or 3 ears)
½ teaspoon salt
2 tablespoons flour
½ teaspoon onion salt (optional)
2 eggs, beaten
Combine crumbs and melted butter. Reserve ½ cup for top-

ping. Line 9-inch pan with remaining crumbs

Combine butter, 1 cup milk, corn and salt. Bring to a boil. Reduce heat and cook three minutes.

Add flour to remaining ¼ cup milk; mix to smooth paste. Add slowly to hot milk-corn mixture, stirring constantly. Cook two to three minutes, or until thick.

Cool slightly, Add onion salt. Add eggs slowly, stirring constantly.

Pour into crumb-lined pan. Sprinkle remaining crumbs over top. Bake in hot oven (400 degrees) 20 minutes.

"Serve Fried Chicken with this"

Mrs John W Horst

RD1

Oxford

XXXX

Brown Sugar Pudding

1 cup sugar
2 cups flour
2 teaspoons baking powder
¼ teaspoon salt
1 cup milk
1 teaspoon vanilla

Syrup

½ cups brown sugar
11-3 cups water
2 tablespoons butter
Combine brown sugar, water and butter and cook together five minutes to make syrup

While syrup cooks, sift flour, sugar, baking powder and salt together. Add vanilla to milk and pour all at once into dry ingredients. Beat until thoroughly mixed.

Pour syrup into a buttered baking dish. Drop dough by spoonfuls on top of hot syrup. Bake at 350 degrees for 45 minutes. Makes six servings

Elizabeth R. Martin

RD1

New Holland

XXXX

Pineapple Ham Loaf

1½ pounds ground ham
½ pound ground pork
2 cups ready-to-eat high protein cereal
1 can (8¾ ounces) crushed pineapple
¼ cup finely chopped onion
¼ cup brown sugar, packed
2 eggs
½ teaspoon dry mustard

Combine ingredients. Mix well. Pack into loaf pan (9x5x3). Bake at 350 degrees until done, about one hour. Let stand in pan 10 minutes before turning out and slicing. Serves eight to 10.

Mrs. Lloyd M. Zimmerman

Rt. 2

East Earl



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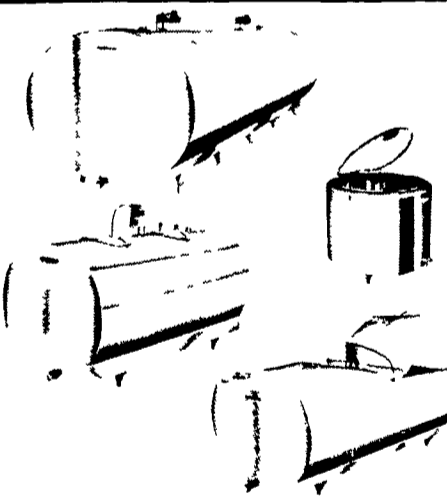
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