

At Home On The Range

What a feeling of satisfaction it is to be able to pick your own fruits and vegetables, whether to can and freeze or for garden-to-table meals. How often have you compared the product you just picked with market prices to see what a savings growing and harvesting your own foods can

be? If you haven't, try it sometime.

This weeks recipes feature seasonal foods, plus recipes for the ever-welcome cold drink and ice creams we crave on a hot day or evening.

What recipes do you have you might want to share with other

readers? Send your choice, or choices, to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543.

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Garden Slaw

8 cups shredded cabbage (use knife)
2 carrots, shredded
1 green pepper, cut in strips
½ cup chopped onion.
Mix together. Sprinkle with ½ cup water. Chill.

Dressing

1 envelope plain gelatine
¼ cup cold water
2-3 cup sugar
2-3 cup vinegar
2 teaspoons celery seed
1½ teaspoon salt
¼ teaspoon black pepper
2-3 cup salad oil

Soften gelatine in cold water. Mix sugar, vinegar, celery seed, salt and pepper. Bring to boil. Add softened gelatine. Cool until slightly thick. Beat well and gradually beat in salad oil. Pour over vegetables.

Carol Hursh
RD1
Ephrata

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Pickled Beets

1-3 cup vinegar
¼ cup sugar
½ teaspoon ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon salt
3 cups sliced red beets

Heat ingredients to boiling. Add sliced, cooked beets. Cover and simmer five minutes.

Mrs. Moses B. Sensenig
RD1
East Earl

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Cabbage Slaw Dressing

¾ cup sugar
1 teaspoon salt
1 teaspoon dry mustard
1 small onion
1-3 cup vinegar
½ cup salad oil
1 teaspoon celery seed, if desired

Put in blender and blend on high speed a few seconds. This makes enough for about one head of cabbage. Store in refrigerator what you don't need for later use.

Grate finely the amount of cabbage you need or put it in the blender with your dressing and blend it. You may use this dressing for lettuce salads also.

Mrs. Elam Rutt
RD1
Ephrata

World's Best Beets
12 medium-sized beets
¼ teaspoon sugar
3 to 4 tablespoons butter
1 small onion
Peel beets raw, then slice thin on coleslaw cutter.

Melt butter in large, heavy frypan. Add beets, onion, and sugar. Cover with tight-fitting lid and cook.

"A delicious way to serve beets stored in cellar for winter use."

Anna Nolt
RD1
New Holland

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Bluberry Buckle

¼ cup shortening
¾ cup sugar
1 egg, well beaten
2 cups flour
2 teaspoons baking powder
½ teaspoon salt
½ cup milk
2 cups blueberries, drained
½ cup sugar
1-3 cup flour
½ teaspoon cinnamon
¼ cup butter

Cream shortening and sugar thoroughly. Add eggs and mix well.

Sift flour, baking powder and salt; add to creamed mixture alternately with milk. Pour into well-greased 9" pan. Sprinkle drained blueberries over batter.

Combine sugar, flour, cinnamon, and butter until crumbly. Sprinkle over blueberries. Bake at 375 degrees for 45-50 minutes.

Lizzie H. Martin
RD1
New Holland

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Frozen Lemon Sustard

Mix in small bowl:
1 egg yolk
1-3 cup sugar
¼ teaspoon grated lemon rind
3 tablespoons lemon juice

Few grains salt
Put into quart bowl:
1 egg white
1-3 cup instant milk, dry form
1-3 cup ice water

Beat with rotary beater, by hand, or with an electric beater at high speed, until mixture stands in high peaks.

Beat in lemon mixture, a little at a time.

Put into a quart ice tray. Sprinkle over top two tablespoons graham cracker crumbs.

Freeze without stirring, until firm. Makes one quart.

Miss Anna Mary Sensenig
RD2 New Holland

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Quick Root Beer

2 cups white sugar
1 gallon lukewarm water
Use some hot water to dissolve sugar.
4 teaspoons root beer extract
1 teaspoon dry yeast

Put in jars, cover and set in sun for four hours. Chill before serving. Ready to drink next day.

Miss June Marie Sensenig
RD1 Stevens

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Dairy Queen Ice Cream

Soak: 2 envelopes unflavored gelatine in ½ cup cold water
Heat: 4 cups whole milk until hot, but not boiling. Remove from heat.

Add:
Gelatine
2 cups sugar
2 teaspoons vanilla
1 teaspoon salt
3 cups cream

Put in refrigerator to chill 5 to 6 hours before freezing.
Makes 1 gallon.

Ingredients may be varied to suit taste.


Mrs. Edwin K. Wise
RD1 Ephrata




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