

Home on the Range

Ladies, front and center! We have a request for a recipe, and we're sure you won't let her down. One of our fellow-homemakers would like to have a recipe for a moist white cake and also a moist yellow cake. Can anyone come to the rescue?

We are relentless in our search for recipes. Perhaps while you're sharing your moist white or yellow cake recipe you could also include some others you use and enjoy. Send your choices to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We'll be sending a potholder your way for your thoughtfulness.

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Potato-Meat-Cheese Casserole

6 Servings
1½ cups medium white sauce
½ cup sharp Cheddar cheese, shredded
1 tablespoon minced onion
3 cups cooked diced potatoes

2 tablespoons cracker crumbs
1 teaspoon melted butter or margarine
1 can luncheon meat, cut into bite-size pieces
Preheat oven to 350 degrees. Make white sauce, remove from heat. Add cheese to white sauce and stir until it melts. Add onions.

Place half the potatoes in a greased two-quart casserole. Add half the meat. Cover with half the white sauce mixture. Repeat layers.

Mix crumbs with melted fat. Sprinkle crumbs over potatoes. Bake 35 to 45 minutes, or until lightly browned.

White Sauce - Medium
1½ tablespoons butter or margarine
3 tablespoons all purpose flour
¼ teaspoon salt
1½ cup reconstituted nonfat dry milk
Melted butter or margarine in

heavy saucepan. Blend in flour until smooth. Add salt. Add milk slowly, stirring rapidly to prevent lumping. Bring mixture to a boil, stirring constantly. Reduce heat and cook one minute. Remove from heat.

Mrs. Robert Sechrist
Fawn Grove

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Chow-Chow

2 quarts stringbeans
2½ quarts corn
1 quart celery
1 quart soup or kidney beans
1 quart small picklings
12 small red and yellow peppers
1 quart carrots
1 quart lima beans
3 quarts vinegar and water
3 pounds granulated sugar
2 teaspoons mustard seed
2 teaspoons celery seed
Cook all vegetables separately till soft but not mushy. Then mix everything together and can.

Mrs. Moses B. Sensenig
RD1
East Earl

XXXX

Green Bean Salad

1 quart green beans
1 pound can navy beans
1 cup diced celery
¾ cup coarsely diced lunch meat
2 tablespoons chopped pimento, if desired
3 chopped hard cooked eggs
¼ cup mayonnaise
2 tablespoons chopped green pepper, if desired
¼ teaspoon salt
Dash pepper
½ cup chopped sweet pickle
1 small onion grated
1 teaspoon mustard
Stir all together. Add more mayonnaise if necessary. Serve cold.

Mrs. Elam Rutt
RD1
Ephrata

XXXX

Tomato-Cheese Strata

Bread Slices
2 cups cottage cheese
1 egg, beaten
¼ cup minced onion
Salt and pepper to taste
1 teaspoon Worcestershire sauce
¼ teaspoon oregano, if desired
3 or 4 fresh tomatoes, sliced
½ cup grated cheese
4 eggs, beaten
2 cups milk

Butter a large, flat baking dish or pan. Line bottom with bread slices. Stir one beaten egg into the cottage cheese, add minced onion and season to taste. Spread cottage cheese mixture over bread slices. Make a layer of tomato slices and top with second layer of bread slices. Add another layer of tomato slices, then sprinkle with grated cheese (cheddar or any desired).

Beat remaining eggs lightly with milk and pour over all. Bake in 350 degree oven for 25 minutes. You may decorate with crisp crumbles of bacon and fresh parsley. Serve immediately. Serves about eight.

Mrs. Elam B. Rutt
RD1
Ephrata

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Chili Sauce

12 ripe tomatoes
1 red and 2 green peppers
2 large onions
2 tablespoons salt
1 cup sugar
2 teaspoons cinnamon
1 bunch celery
1 cup vinegar
Chop all fine and mix together. Boil down for 1½ hours. Then it's ready to can.

Alta Nolt
RD2
New Holland

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Corn Salad

12 ears corn
½ head cabbage
4 peppers, green or red
1 bunch celery
1½ teaspoon salt
1 cup sugar
1 cup vinegar
1 cup water

Mrs. Elam Rutt
RD1
Ephrata

1½ tablespoon mustard
Onions, if desired
Cook corn on ears till tender, then cut off.
Cook other vegetables, all separate, till tender. Then drain and put all together. Cook and can while hot.

Mrs. Jason L. Zimmerman
Star Route
Terre Hill

XXXX

Deviled Eggs

6 hard-cooked eggs
½ teaspoon salt
¼ teaspoon pepper
½ teaspoon dry mustard
About 3 tablespoons salad dressing or cream (enough to moisten)

Cut eggs in halves. Slip out yolks, mash with fork. Mix in rest of ingredients. Refill whites with egg yolk mixture, heaping lightly. Sprinkle with tumeric.

Miss Anna Sensenig
RD3
Ephrata

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Blueberry-O Cheese Pie

8 ounces cream cheese
1 can condensed milk
1-3 cup lemon juice
1 teaspoon vanilla
Make a graham crust in a large 9-inch pie plate. In a bowl, beat softened cheese until light. Stir in sweetened condensed milk until blended. Stir in lemon juice and vanilla. Pour on cooled crust. Put in refrigerator for two or three hours, until set.

Topping
1 cup sugar
2 tablespoons cornstarch
2 cups fresh blueberries
1 cup water
In small saucepan, combine sugar and cornstarch. Crush ½ cup of the berries. Add berries and water to above. Slowly heat and bring to a boil, cook until clear and thickened. Cool. Arrange remaining berries atop pie. Pour glaze over top of chilled pie. Chill.

A. Zook
RD1
Kinzers

XXXX

A loaf of hot French bread with butter lightly flavored with garlic adds the perfect touch to a summer meal of grilled meats and crisp green salad. Extension consumer specialists at The Pennsylvania State University say you can make easy garlic butter by beating together one-half cup butter and one clove crushed garlic.

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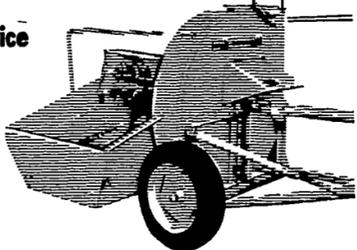
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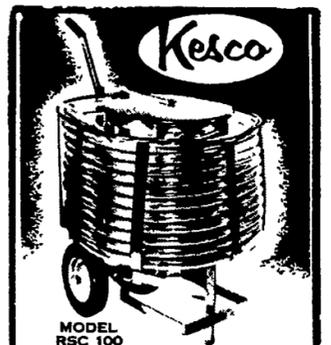
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