

Recipe Exchange . . .

# At Home On The Range

For most of us — young, old and in-between — the fever pitch of summer is here.

For the younger set, 4-H Clubs have about terminated for another season. Now comes the countdown before school begins — reluctantly for some youngsters, eagerly for others.

For the in-between and older set, the frantic time is here. We scurry daily to keep ahead of the garden, wondering which must be done today, the corn, tomatoes, or limas, and what will keep until another day. Only tomorrow brings the same quandry!

It is time to think about the Fair seasons too, and prepare exhibits to enter.

When you find a few moments to sit down and put your feet up to relax for a few minutes, why not do it with pen and note paper in hand and send a recipe to us? Send a recipe, or recipes, of your choice to: Recipes, Lancaster Farming, Box 266, Lititz Pa. 17543. We'll be sending a colorful potholder your way as our way of saying "Thanks."

**Ketchup**

Cut up and cook until soft:  
1 peck tomatoes

Put in bag or colander and drain about four or five hours. Put pulp through a food mill. Add:

1 pint vinegar

2 cups granulated sugar  
2½ tablespoons salt  
½ teaspoon allspice  
½ teaspoon cinnamon  
¼ teaspoon cloves  
¼ teaspoon mustard  
Boil 15 to 20 minutes.

Mrs. Elmer Wenger  
RD2  
Manheim

XXXX

**Baked Tomato Surprise**

8 ounce package cream cheese, softened  
2 tablespoons milk  
½ teaspoon garlic salt  
2 teaspoons celery salt  
½ teaspoon salt  
4 eggs, beaten  
2 cups bread crumbs  
8 medium tomatoes

Combine cheese, milk and two seasoned salts. Add salt to beaten eggs. Cut tomatoes in halves. Place one tablespoon cheese mix on half of tomato slice, top with other half. Roll in crumbs and egg till covered well. Bake in greased dish 20 to 30 minutes at 400 degrees.

Mrs. David Z. Wenger  
RD1  
Leola

XXXX

**Streusel Top Fruit Pie**

1½ cups all purpose flour (spoon flour lightly into measuring cup, level off)  
2 teaspoons sugar  
1 teaspoon salt  
½ cup cooking oil  
2 tablespoons milk

Combine ingredients in order listed to form soft dough. Press evenly in 9-inch pie pan.

**Prepare:**

4 cups sliced fresh peaches  
½ cup powdered sugar  
1-3 cup flour

Combine in mixing bowl, mix well, spoon into unbaked crust.

**Mix:**

¾ cup flour  
½ cup firmly packed brown sugar

½ teaspoon cinnamon  
1-3 cup butter or margarine (softened)

Combine to form crumb mixture. Spoon over peaches. Bake at 375 degrees for 40 to 45 minutes, until topping is golden brown.

Miss Marian N. Weaver  
RD1  
Leola

XXXX

**Low Calorie Hot Dish**

1 small head cabbage  
1 pound hamburger  
1 small onion, minced  
1-3 cup rice, uncooked  
1 can tomato soup  
1 soup can water

Chop cabbage in large pieces, place in bottom of greased baking dish.

Brown meat and onion. Pour off fat and stir in raw rice. Place meat mixture on top of cabbage and cover all with tomato soup and water.

Bake in preheated 350 degree oven for at least one hour. Watch that it doesn't get too dry.

Sausage or chops may be substituted.

Mrs. Menno Gruber  
Bainbridge

XXXX

**Applesauce Pecan Pie**

4 tablespoons soft butter,  
2 cups brown sugar  
6 eggs, well beaten  
1½ cups molasses  
¼ teaspoon salt  
2 teaspoons vanilla  
1 cup applesauce  
½ teaspoon cinnamon  
2 cups nuts

Bake at 350 degrees for 50 minutes. Makes three pies.

Miss Mary Hoover  
RD1  
Denver

XXXX

**Whoopie Pies**

½ cup shortening  
1 cup brown sugar  
2 eggs

1½ cups flour  
½ teaspoon soda  
1 teaspoon salt  
½ cup cocoa  
½ cup milk  
1 cup coconut  
1 teaspoon vanilla

Drop by teaspoons onto a greased baking sheet. Bake at 375 degrees for 10 to 12 minutes. Put icing between two cookies when cool. Makes 3½ dozen.

**Filling**

1 cup milk  
3 tablespoons flour  
Cook till thick, cool. Add:  
½ cup vegetable shortening  
1 cup sugar  
1 tablespoon vanilla

Beat 10 minutes.

Alta W. Weaver  
RD1  
New Holland

XXXX

**Queen Elizabeth Cake**

Pour one cup boiling water over one cup of chopped dates and one teaspoon soda. Let stand while the following is mixed in usual manner:

1 cup granulated sugar  
¼ cup butter  
1 egg  
1½ cups sifted flour  
1 teaspoon vanilla  
1-3 teaspoon salt  
1 teaspoon baking powder

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