

# Home On The Range

Recently a reader asked for recipes for two different cakes. Last week we were able to supply her with moist white cake recipes, and now we can fulfill the request for a moist yellow cake recipe. We extend thanks to you who sent recipes in her behalf!

Now, here is another request you might be able to help with. The grapes will soon be ripe. (The delicious odor coming from the grape arbor is so tempting! Apparently the yellow jackets think so too.) Does anyone have a recipe for making a grape concentrate, either to can or freeze, that can later be made into grape drink? We'd surely be grateful to hear from you readers on that problem.

Whatever recipes you have to share with us, we want to hear from you. Send your replies to: Recipes, Lancaster Farming, Box 266, Lititz, PA 17543. You'll receive a potholder for your efforts.

xxx  
**Whipped Cream Cake**

1 cup whipping cream  
1 cup sugar  
2 eggs  
1½ cups cake flour  
½ teaspoon salt  
2 teaspoons baking powder  
1 teaspoon vanilla

Whip cream until stiff. Drop in eggs one at a time and beat until light and fluffy. Add sugar and vanilla and beat again.

Sift flour, measure, add salt

and baking powder, sift again. Add dry ingredients gradually to mixture. Beat well after each addition.

Pour into greased layer pan. Bake at 350 degrees for 35 minutes. Makes one 9-inch layer. "This cake is very fine grained and velvety in texture."

Catherine Shirk  
RD3  
Ephrata

xxx  
**Apple Crunch**

Bottom:

3 quarts sliced apples  
2 tablespoons flour  
2 teaspoons cinnamon  
1 cup sugar

Mix flour, cinnamon and sugar. Add to apples and mix. Put in buttered baking dishes.

Top:

1½ cups oatmeal  
¾ cup sugar  
½ cup butter  
½ teaspoon soda

Mix together and put on apples and pat firmly. Bake until brown and apples are soft. Serve warm with milk or cold with whipped cream.

Lizzie Wenger  
RD1  
Leola

xxx  
**Dumplings in Apple Syrup**

1 cup sugar or syrup  
1 cup water  
2 tablespoons butter  
3 apples, sliced  
Cinnamon

Put sugar, water, butter, ap-

ples and cinnamon in saucepan. Bring to a boil.

Sift together:  
1 cup flour  
2 teaspoons baking powder  
¼ teaspoon salt  
2 teaspoons sugar  
¼ teaspoon nutmeg

Add:  
1-3 cup milk  
1 egg, slightly beaten  
Drop by small spoonfuls into boiling syrup. Cover tightly and cook over moderate heat 20 minutes. Do not remove cover while dumplings are cooking.

Anna Nolt  
RD1  
New Holland

xxx  
**Grape Nut Cookies**

½ pound butterine (1 cup)  
¼ teaspoon salt  
1 teaspoon cream of tartar  
1 teaspoon baking soda  
1 tablespoon vanilla  
Stir until fluffy. Add:  
3 eggs, beaten  
2 cups light brown sugar  
1 cup sweet cream  
5 to 6 cups flour  
1 pack chocolate chips

Bake at 350 degrees.  
Mrs. Edwin K. Wise  
RD1  
Ephrata

xxx  
**Home Made Cereal**

2 cups rolled or wrinkled oats  
1 cup wheat germ, raw or toasted  
2½ teaspoons sesame seeds  
1 cup shredded coconut  
½ cup slivered almonds or sunflower seeds  
¾ cup raisins  
½ cup cut dates (can be omitted)  
½ teaspoon cloves  
½ teaspoon ginger  
½ teaspoon salt

Mix all above ingredients together.

Heat till molasses is thin:  
¾ cup molasses or honey  
1-3 cup salad oil  
½ teaspoon vanilla

Pour over dry ingredients. Mix well. Preheat oven to 275 or 300 degrees. Bake 20 to 30 minutes, depending how brown you prefer.

Put on cookie sheets or large cake pans. Stir every five minutes while baking and a few times while cooling.

Enough for two large cake pans.

Mrs. Aaron S. Zimmerman  
Rt. 2  
Martinsburg

**Banana Bread**  
3 ripe or overripe bananas (4 if small)  
1 cup sugar  
1 egg  
1½ cups flour  
¼ cup melted butter or margarine  
1 teaspoon baking soda  
1 teaspoon salt  
Mash bananas with fork. Stir in other ingredients. Pour into buttered loaf pan. Bake one hour in preheated 325 degree oven.

Mrs. Robert Sechrist  
Fawn Grove

xxx  
**Steam Pudding**  
2½ cups flour  
2 teaspoons cream of tartar  
2 tablespoons melted butter  
4 tablespoons sugar  
1 egg, beaten well  
1 teaspoon soda, dissolved in milk  
½ cup milk  
Little salt  
Cherries

Mix all together (except Cherries.)  
Put cherries in kettle first. Bring to boil, then drop dough in with spoon (dough must be thick.) Cook 10 minutes, or until done.

Minerva Zimmerman  
RD5  
Lebanon

xxx  
**Spinach Lettuce Toss**

5 slices bacon  
3 cups torn lettuce  
3 cups torn spinach

1 tablespoon chopped onion  
¼ cup diced celery  
¼ cup vinegar  
2 tablespoons sugar  
½ teaspoon Worcestershire sauce  
In skillet, cook bacon until crisp. Drain, reserving drippings.

Crumble bacon. Combine with lettuce, spinach, celery and onion.

To drippings, add vinegar, sugar, and Worcestershire sauce, bring to boiling. Toss with salad.

Mrs. Robert Sechrist  
Fawn Grove

xxx  
**Rocky Road Bars**

Put the following in double boiler:

½ cup margarine  
1 cup 10X sugar  
1 beaten egg  
1 package milk chocolate bits

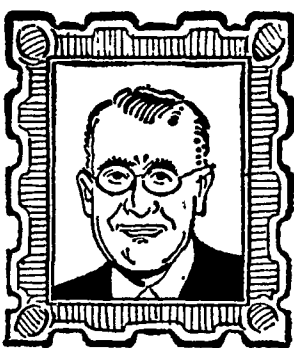
Stir till melted. Cool slightly. Add two cups miniature marshmallows.

Line bottom of cake pan with whole graham crackers. Pour mixture on top and cut in squares when cool.

Ruth S. Martin  
RD1  
Denver

xxx  
**Two-Layer Gelatine Salad**

Part I:  
1 package lemon gelatine  
1½ cups boiling water  
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