

# Home On The Range

(Continued From Page 30)

2 cups granulated sugar  
4 eggs  
1½ cups salad oil or shortening  
2 cups finely chopped carrots  
1 8-ounce can crushed pineapple, drained  
½ cup chopped nuts (or black walnut flavoring)  
1 cup coconut, if desired.  
Sift the first five ingredients together, then add sugar, oil and eggs and mix well. Blend in thoroughly the carrots, pineapple, nuts and coconut.  
Bake at 350 degrees for 35 minutes. Frost with:

**Frosting**  
1 stick butter  
1 cup brown sugar  
4 tablespoons milk  
Combine and boil 5 minutes. Add ½ cup 10X sugar after taking from stove. Spread on cake before it is quite cool.

M. Stoltzfus  
RD1  
Gap

xxx  
**Canned Cantalope**  
1 cup granulated sugar  
½ cup water  
4 tablespoons vinegar  
½ teaspoon salt

Cook syrup, then let cool. Cut cantalopes in chunks. Pack in jars and add syrup. Cold pack 20 minutes.

Mrs. Amos Burkholder  
RD1  
Mifflinburg

xxx  
**Eggplant Supreme**  
1 medium eggplant  
2 tablespoons margarine  
2 tablespoons flour  
1 cup milk  
½ cup grated cheddar cheese  
2 tablespoons finely chopped onions

¾ cup soft bread crumbs  
1 teaspoon salt  
2 egg yolks, well beaten  
2 egg whites, stiffly beaten  
½ cup crushed potato chips  
Pare eggplant and cut into small pieces. Cook in a small amount of water until tender, about 15 minutes. Then drain.

Melt margarine and blend in flour to a smooth paste. Gradually add milk, stirring constantly, until smooth and thickened. Remove from heat. Blend in cheese until melted. Mix in eggplant, onion, bread crumbs, salt and egg yolks. Fold in whites. Turn into greased baking dish and top with chips. (Buttered

bread crumbs may be used instead of chips.)

Place in a pan of hot water and bake at 350 degrees for about 50 minutes, or until browned and firm.

Hannah King  
RD1  
Strasburg

xxx  
**Sandwich Spread**  
1 gallon green tomatoes, ground  
8 peppers  
6 onions  
1 pint sweet pickles  
Put through grinder.  
1 pint prepared mustard  
1 cup vinegar  
3 cups sugar  
1 tablespoon salt  
3 tablespoons cornstarch  
1 quart mayonnaise  
Bring to boil. Add cornstarch. Remove from fire, add mayonnaise, put in jars and seal.

Nora Brubaker  
RD1  
Kutztown

xxx  
**Green Tomato Relish**  
Before or after first light frost gather:

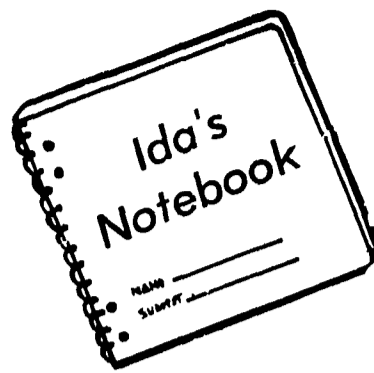
18 green tomatoes  
4 green peppers  
8 red peppers  
6 onions  
Grind and drain well. Then add:

2 cups vinegar  
3 cups sugar  
1 tablespoon celery seed  
1 cup water  
1½ tablespoons salt

Cook for 15 minutes, then add four or five tablespoons mustard, mixed with milk or water. Cook two more minutes. Put in jars and seal.

Delicious with doggies, hamburgers, scrapple, meatloaf, etc.

Mrs. Ammon H. Sauder  
RD1  
Denver



Ida Risser

My garden doesn't know when to quit. (Maybe it is I who don't know when to quit.) People tell me their vegetables are all harvested; but as I keep replacing all summer, there are several bean and sweetcorn rows that haven't been harvested as yet.

The sweet potatoes and peanuts must be dug, carrots, beets and turnips put in the cellar, baskets of squash to be picked, celery blanched with tile, endive, swiss chard and peppers to freeze. This year for the first time I've raised edible green soybeans. Most of them are frozen but some dry ones remain on the stalks as we want to try them that way also. The staked tomatoes are still beautiful and I hope the late purple cabbage and cauliflower will develop.

xxxx

We got a good supply of honey this year and I've just finished straining it and bottling it for Jeffrey, my son.

Before he left for Penn State, he and Judy extracted it and then told me it was now all mine to

tend. Judy is studying typing this year so I had her type the labels.

It is nice to hear the price is a little higher than it was eight years ago when as a 4-H'er he got his first hive from Winthrop Merriam, a former assistant County agricultural agent.

xxxx

Our daughter, Nancy, who lives near Seattle, Wash., tells me she had a wonderful vacation in Glacier National Park in Montana near the Canadian border. She hiked 10 miles around a glacier-fed lake and saw breathtaking scenery - jagged snow fringed mountains and alpine wildflowers in high meadows. She then camped south until she reached Sun Valley, Idaho.

Oh, to be young and travel across the country again.

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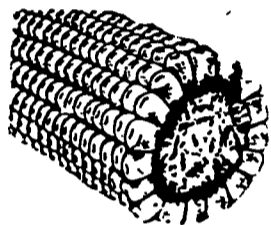
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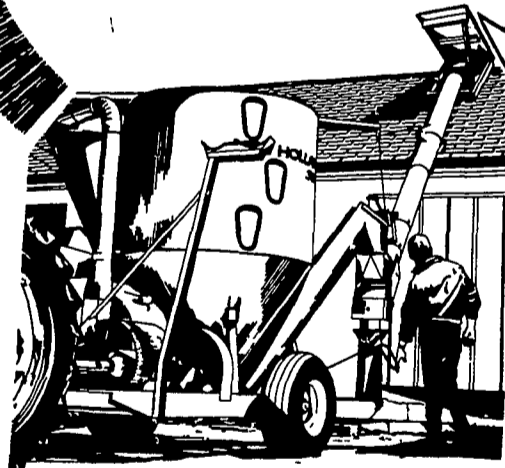


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