

Recipe Exchange . . .

Home On The Range

We surely should count our blessings for having had a good growing season this year. And there is still an abundance of fresh garden produce available.

This time of the year brings thoughts of the oncoming Halloween season with crisp nights, parties, hayrides for young and old, maybe a hoedown - and good memories of cider, pumpkin pies, gingerbread and apples.

These seasonal recipes sound like good ones for you to give some attention to. You have a range from 'cleaning up the old' to starting with the seasons favorites.

Our thanks for the recipes for rice pudding we've received. The lady who requested a recipe for a creamy pudding will be delighted with your replies.

We're anxious for you to send a recipe to us. Send a recipe of your

choice to: Recipes, Lancaster Farming; Box 266; Lititz, PA 17543. Many thanks!

xxx
Pumpkin Cookies

- 1 cup lard
- 2 cups mashed pumpkin
- 2 cups brown sugar
- 4 cups flour
- 2 teaspoons baking powder
- 2 teaspoons soda
- 2 teaspoons cinnamon

Add one cup nuts or raisins if desired. Ice with frosting when baked.

Mes. Lydia Huyard
RD1
New Holland

xxx
Pumpkin Pie

- 1 pint (or less) pumpkin
- 2 tablespoons flour
- 1/2 teaspoon salt
- Butter size of walnut, browned
- 1 pint milk
- 1 cup granulated sugar

2 egg yolks
Add beaten egg whites last. Sprinkle cinnamon on top. Pour into unbaked pie shell. Bake at 375 degrees until done.

Edna Nolt
RD1
Kutztown

xxx
Pumpkin Pie

- 3 cups cooked pumpkin
- 2 cups brown sugar
- 3 cups milk, scalded
- 6 eggs, separated
- 1 teaspoon salt
- 2 tablespoons cornstarch
- 1/2 teaspoon ginger
- 1/2 teaspoon cloves
- 2 teaspoons cinnamon
- Beat egg whites and put in last.
- Bake at 375 degrees. Makes 4 pies.

Mrs. Aaron N. Sensenig
RD1
Denver

xxx
Fresh Apple Cake

- 1 cup sugar
- 1/2 cup shortening
- 2 eggs
- 2 cups flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1 1/2 tablespoons sour milk
- 1 cup grated fresh apple (unpeeled!)
- 1/2 to 1 cup chopped nuts
- 1 teaspoon vanilla

Cream sugar and shortening, add eggs, then flour, salt and baking powder. Add sour milk. Then fold in apples and chopped nuts and vanilla.

Bake at 350 degrees about 35 minutes.

Mrs. Miriam Siegrist
RD1
Mount Joy

- xxx
End of Garden Pickle
- 2 cups sliced cucumbers
 - 2 cups chopped red or green peppers
 - 2 cups chopped cabbage
 - 2 cups chopped green tomatoes

- 2 cups green string beans
- 2 cups diced carrots
- 2 cups chopped celery
- 1 cup diced onion
- 2 tablespoons celery seed
- 4 tablespoons mustard seed
- 4 cups vinegar
- 4 cups sugar
- 2 tablespoons tumeric

Slice cucumbers. Chop cabbage, tomatoes and peppers. Soak overnight in salt water, using 1/2 cup salt to 2 quarts water.

In the morning, cut string beans and chop carrots and celery. Cook until tender, but not soft. Drain the vegetables which have soaked and combine with cooked vegetables.

Combine vinegar, sugar and spices and bring to a boil. Add vegetables and simmer 10 minutes.

Pack in jars and seal.
Mrs. Miriam Siegrist
RD1
Mount Joy

xxx
Apple Crisp

- 6 cups sliced apples
- Put in oblong cake pan.
- Mix together with fork till crumbly and sprinkle over apples:

- 1 cup flour
- 3/4 cup brown sugar
- 1 teaspoon baking powder
- Pinch salt
- 1 unbeaten egg
- 1/4 teaspoon salt
- Pour over all:
- 1-3 cup melted butter
- Sprinkle with cinnamon
- Bake at 375 degrees for 25 minutes.

N. Smucker
RD2
East Earl

xxx
Creamy Rice Pudding

- 1/2 cup uncooked rice
- 1 cup water
- 3 cups milk
- 4 eggs, separated
- 2 teaspoons vanilla
- Cook rice in water in heavy saucepan. In approximately 10 minutes, when water is cooked up, add milk and cook until rice is tender (about 45 minutes.)
- Beat egg yolks thoroughly, add scant 1/2 cup sugar and 1/2 teaspoon salt. Stir some of the

rice mixture into beaten yolks, then add to remaining hot mixture and cook two minutes. Stir constantly.

Remove from heat and add vanilla. Beat egg whites until stiff, adding 1/4 cup sugar. Fold beaten whites into custard.

Mrs. Ira Harnish
RD1
New Providence

xxx
Pumpkin Pie

- 2 eggs
- 3 cups brown sugar (scant)
- 2 cups pumpkin
- 3 cups milk
- 1/2 teaspoon salt
- 1/2 cup flour
- 1 teaspoon vanilla
- Butter size of an egg
- Mash pumpkin. Add brown sugar and eggs. Mix milk to flour. Add rest of ingredients. Brown butter, add on top of pies.
- Makes 3 pies.

Mrs. Ivan M. Hoover
RD1
New Holland

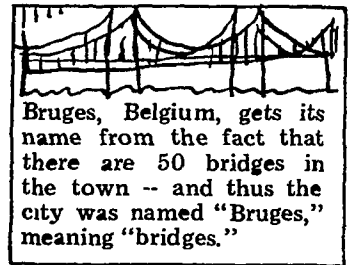
xxx
Creamy Rice Pudding

- 3 quarts boiling water
- Add:
- 1/4 teaspoon salt
- 1 pound rice
- Bring to a boil and turn to simmer for 15 minutes, stirring occasionally. Then add:

- 1 pint milk or cream
- 2 beaten eggs
- 3/4 cup granulated sugar
- Steam for a few minutes. Add vanilla or sprinkle with spice. Serve warm.

What is left is good to serve when cold. Add to sweetened whipped cream and raisins.

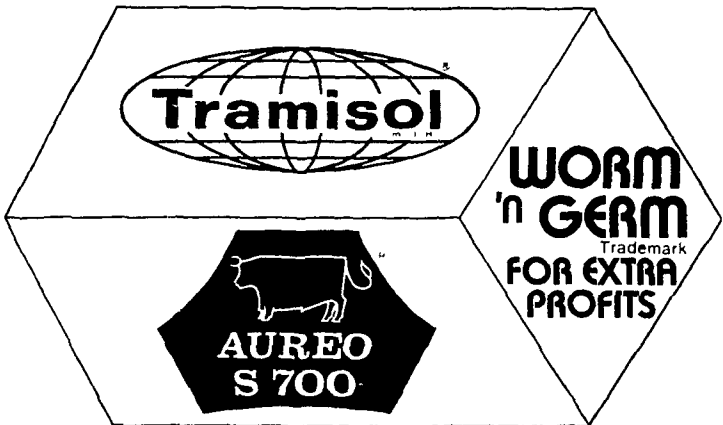
Emma Miller
RD3
Quarryville



Bruges, Belgium, gets its name from the fact that there are 50 bridges in the town -- and thus the city was named "Bruges," meaning "bridges."



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