

**Recipe Exchange . . .**

**At Home On The Range**

"Lancaster Farming" wishes all of our readers the happiest—and safest—Holiday Season ever.

We remind you that the pot holders will be arriving after the first of the new year, and sent to you at that time.

Send your recipes — perhaps you have some ideas for leftover holiday foods — to "Recipes" Lancaster Farming, P.O. Box 266, Lititz, Penna. 17543.

**Mince Pie**

1 gallon meat  
1 gallon apples  
Grind meat and pared apples.

Add:  
1 tablespoon salt  
2 tablespoons cinnamon  
2 tablespoons cloves  
2 tablespoons nutmeg  
4 pounds sugar  
1 quart wine  
3 quarts water or cider

Use your favorite pie dough. This filling can be heated to boiling and put in jars and sealed for later use.

Mrs. Noah M. Zimmerman  
Leola RD1

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**Best Mince Pie**

1 quart raw ground beef  
1 cup vinegar (scant)  
1 cup wine  
1 cup cider  
1 quart apples (grated)  
1 teaspoon salt  
1 quart brown sugar  
1 cup raisins  
1 pint cherries  
1 teaspoon cinnamon  
½ teaspoon cloves  
¼ teaspoon nutmeg  
1 lemon and 1 orange (ground)

Mix everything together and use a pint to a pie. You can refrigerate or cook about 10 minutes and put in jars and seal what you don't use right away. Makes delicious pies.

Rachel Hoover  
Bowmansville

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**Walnut Cream Cake**

This recipe is from the Pennsylvania Dutch Country and was originally made with black walnuts:

3 cups sifted cake flour  
3 teaspoons baking powder  
1 cup butter  
2 cups sugar  
1 teaspoon vanilla  
4 eggs  
1 container (8 ounces) heavy cream  
1 cup finely chopped black or regular walnuts

Line the bottom of a 10 inch aluminum anglefood cake pan with wax paper.

Bake in preheated 350 degree oven about one and one-fourth

hours.

This cake is delicious served plain, but if you prefer, you may spread the top with a thin butter cream frosting, letting it drip down the sides.

Store in a tightly covered tin box.

Mrs. Floyd Fenstermacher  
Fleetwood RD2

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**Walnut Wafers**

2 eggs  
½ pound brown sugar  
½ pound walnut meats (chopped)  
3 even talbespoons flour  
Pinch of salt

¼ teaspoon baking powder  
Beat eggs until light. Add brown sugar (rolled fine), nut meats, flour, salt and baking powder. Drop by teaspoons full on buttered pans. Bake till brown, Delicious - a recipe of great-grandmother's.

Ada Stauffer  
Ephrata RD2

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**Oatmeal Nut Pie**

3 eggs, slightly beaten  
1 cup sugar  
1 cup molasses  
1 cup milk  
1 cup uncooked, quick oatmeal  
1-3 cup butter or margarine, melted

¼ teaspoon salt  
1 teaspoon vanilla  
1-3 cup chopped nuts

Mix together all ingredients and pour into a nine inch unbaked pie shell. Bake at 350 degrees for 55 minutes.

Mrs. Elvin Zimmerman  
New Enterprise RD1

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**Pumpkin Nut Pie**

1-3 cup brown sugar  
¼ teaspoon salt  
¾ cup mashed pumpkin  
¼ cup melted butter  
1 cup walnuts or pecans  
3 beaten eggs  
¾ cup light corn syrup

Beat together eggs, sugar, pumpkin and salt - stir in butter, nuts and syrup. Pour into pie shell. Bake at 375 degrees 45 minutes or longer. Makes one pie.  
Elizabeth M. Burkholder  
Ephrata RD2

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**Caramel Popcorn**

7 quarts popped corn  
2 cups brown sugar  
½ cup molasses

1 cup butter  
1 teaspoon soda  
1 teaspoon salt  
1 teaspoon vanilla  
Combine sugar, molasses, butter. Cook until slightly thick. Add vanilla, soda and salt. Pour over popcorn. Mix well. Bake for two hours in a warm oven, stirring occasionally.

Mrs. Benj. Martin  
Denver, RD1

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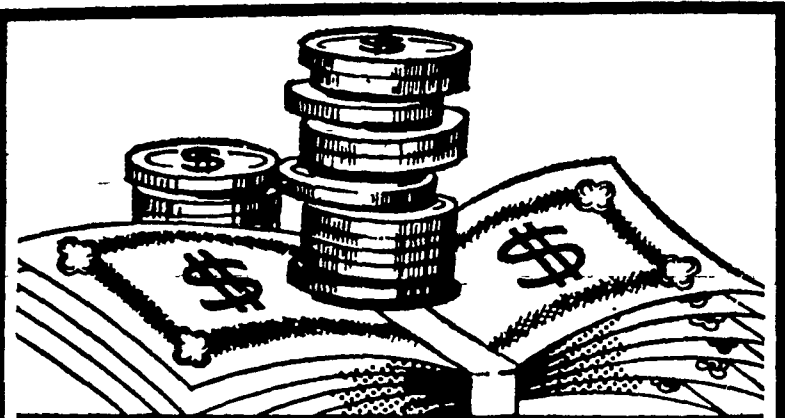
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