

Home on the Range

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1 tablespoon sugar
1 teaspoon salt
1 teaspoon paprika
1 teaspoon dry mustard
Juice of one lemon
1 cup hot water

Make a paste of dry ingredients, vinegar and

lemon juice. Gradually add hot water. Cook in double boiler five minutes or until it thickens.

Add this mixture to oil and egg yolks and beat slowly with a beater until creamy.

This dressing keeps well in a cool place and the oil never

separates. Paprika may be omitted and a few drops of onion juice added.

Mrs. Levi S. Nolt
Leola RD1

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Crispy Topped Cheese Potatoes
3 tablespoons margarine
4 medium-sized boiled potatoes

1 cup corn flakes, finely crushed
1 cup finely shredded cheese
½ teaspoon paprika
1 teaspoon salt

Pour two tablespoons margarine into shallow baking pan. Cut potatoes into ½ inch slices and place close together in pan. Brush tops with remaining margarine. Combine corn flake crumbs,

cheese, paprika and salt. Sprinkle over potatoes. Bake at 350 degrees for 25 minutes.

Mrs. Robert Sechrist
Fawn Grove

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Yellow Angel Food Cake

6 eggs, separated
½ cup cold water
1 1-3 cups granulated sugar
1 teaspoon vanilla
1½ cups all purpose flour (sifted)

¾ teaspoon cream of tartar
Beat egg yolks until very thick and lemon colored, add water and beat until thick. Add sugar gradually, beating constantly, about five minutes or longer, making it fluffy.

Fold in flavoring, sift flour and one-fourth teaspoon salt together three times. Then carefully fold into egg yolk mixture.

Lancaster Farming, Saturday, Jan. 26, 1974—25

Beat egg whites until foamy, add cream of tartar and beat until stiff enough to form peaks, fold into batter and pour in ungreased angel food pan. Bake at 350 degrees for one hour. You can add walnuts if you wish.

Mrs. Amos F. Esh
Gordonville RD1

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Cherry Crumbles

21 ounce can cherry pie filling, or any pie mix
1 package yellow layer cake mix
4 tablespoons butter or oleo, melted

Spread pie mix filling in a buttered 8x8x2 inch baking pan. Sprinkle with dry cake mix. Drizzle with melted butter or oleo. Do not stir. Bake in 375 degree oven for 35 to 40 minutes, or until top is golden. Serve warm. Makes eight servings.

Mrs. Ira Davis
Quarryville

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Crispy Caramel Corn

7 cups popped corn (unsalted)

¼ cup chopped peanuts
½ cup brown sugar
¼ cup margarine
½ cup (2 tablespoons) white corn syrup
¼ teaspoon salt
¼ teaspoon vanilla
¼ teaspoon soda

Boil sugar, margarine, corn syrup and salt for five minutes. Remove from heat and stir in vanilla and soda. Pour over freshly popped corn and peanuts. Mix well and turn out into a 250 degree oven for one hour. Stir corn occasionally while in oven.

Miss Edna Rissler
Stevens, RD1

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Sponge Cake

5 large eggs
2 cups granulated sugar
1 cup boiling water
¼ teaspoon salt
3 cups flour
1 teaspoon lemon flavor or vanilla

Put egg whites in big bowl, add sugar and boiling water just before beating. Beat till stands in peaks but not dry. When beating add ¼ teaspoon salt.

Beat egg yolks and add flavor. Fold yolks into batter. Fold in sifted flour. Bake in tube pan in moderate oven 50 to 60 minutes.

Mrs. Ammon Weaver
RD1

New Holland

Broken Bit

4-H Club

The Broken Bit 4-H Horse and Pony Club began the new year by holding its monthly meeting at the home of Rick Buckwalter on Jan. 18. President Jane Gregory presided over the business meeting.

The club will hold a hoagie sale on March 2 at the home of Jane and Martha Gregory. May 25 was chosen as the tentative date for the annual horseshow which will tentatively be held at Kurtz's Show Ring, Denver.

The majority of the meeting was devoted to the election of officers for this year. Those selected are: Cindy Enck, president; Rick Buckwalter, vice-president; Karin Risser, secretary; Brian Immel, treasurer; John Keller and Buddy Shenk, game leaders; Jane Gregory and Daphane Immel news reporters. Jane and Cindy Enck will represent the club at County Council.

Mrs. Charles Risser and Robert Gregory will serve as club leaders for this year. Anyone interested in joining the club may contact either of the leaders at 733-2605 or 733-7584 respectively.

The Broken Bit club will meet the third Friday of each month and the next meeting will be at the home of Buddy Shenk.

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at the Guernsey Barn, Route 30 East, Lancaster, Pa.

Tuesday, February 5, 1974

9:30 a. m. to 3:15 p. m.

SNOW DATE: FEBRUARY 6, 1974

MASTER OF CEREMONIES: Robert P. Bucher

Agricultural Relations Officer of the
Commonwealth National Bank
Lancaster Region of Pennsylvania

Theme: "Environment and Agriculture"

Guest Speaker: Dr. Maurice K. Goddard

Secretary of Environmental Resources

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