

# Home on the Range

In the midst of a bad case of spring fever, I wanted to get away from shortages, fuel crises, economy, and what-not. In forgetting about these things for a while, I decided to look for unusual recipes, ones that were somewhat different than the rest, and found the following.

Now to you, they may not be unusual, but to me, not being a native Lancaster Countian (nor Pennsylvanian) and living here only a few months, they are unusual. For instance, can someone tell me why "Two-Way Cookies" are so called? Indeed, all of your recipes are interesting. They are helping me learn more about this area. Keep them coming in. We have learned our pot holders will be arriving in two weeks, and then will be on their way to you as our way of saying "thanks" for your recipes.

### Soft Pretzels

1 envelope yeast  
Pinch of salt  
3 teaspoons sugar  
4 to 5 cups regular flour  
Butter as needed  
Dissolve yeast in 1/4 cup warm water, then stir in an additional cup warm water. Add sugar and salt. Beat in flour to make a very stiff dough. Spread with butter. Let rise 45 minutes, or until double in size. Shape

into pretzels. Let rise a few minutes

Bring one quart of water to boiling and add 4 teaspoons soda. Drop three pretzels in at a time. Boil one minute, remove and drain. Let stand five minutes. Then place on buttered cookie sheet, bake at 475 degrees for 12 minutes. Sprinkle with salt before baking.

Mrs. Daniel S. Glick  
RD1  
Bird-in-Hand

### Beef Bologna

50 pounds meat, or one lard can full  
1 1/2 pints salt  
1 pound brown sugar  
2 quarts molasses  
2 ounces pepper  
1/2 ounce mace  
1/2 ounce cloves  
1 ounce coriander  
Grind, mix and stuff, hang in cellar one week. Then ready to smoke. It is best to remove all tallow. "We tried this with venison, and it is equally good."

Anna Brubaker  
Kutztown RD1

### Bunsteeds

3 hard boiled eggs  
1/2 cup mayonnaise  
1/4 pound American cheese  
2 tablespoons chopped green peppers  
2 tablespoons chopped sweet pickles

2 tablespoons chopped olives  
2 tablespoons chopped onions  
1 7-ounce can tuna, salmon or shrimp

Mix all ingredients with spatula after dicing eggs and cheese into small pieces. Place mixture into hamburger rolls, wrap in foil and bake 20 to 30 minutes at 250 degrees. Makes eight sandwiches.

Erla Martin  
Lititz, RD1

### New Catsup

4 quarts tomatoes (cut up)  
2 cups sugar  
2 tablespoons salt  
1 tablespoon cinnamon  
1 tablespoon pickling spice  
1 teaspoon dry mustard  
1/2 teaspoon red pepper (powdered)  
1 large onion  
Cook one hour, put through sieve. Bring to a boil and add four tablespoons corn starch to one cup vinegar. Stir into boiling juice and boil 10 minutes, stirring all the time. Jar and seal.

Miss Emma N. Sensenig  
RD1, East Earl

### Potato Pancakes

1 cup pancake mix (or your own mix)  
1 medium potato, peeled and finely chopped or coarsely shredded  
1 small onion, finely chopped  
1/4 teaspoon salt  
Dash of pepper  
Prepare pancake mix according to directions. Stir in potatoes, onion, salt and pepper. Spoon batter onto hot lightly greased griddle and cook on both sides till done. Makes six pancakes.

Mrs. Ira Davis  
Quarryville

### Two Way Cookies

4 cups flour  
1 teaspoon salt  
1 teaspoon soda  
1 cup margarine  
2 cups brown sugar  
3 unbeat eggs  
1 teaspoon vanilla  
1 6-ounce package chocolate chips  
Drop dough by rounded teaspoonfuls two inches apart on greased baking sheet. Bake at 350 degrees for 12 to 15 minutes

Vera S. Weaver  
RD1  
Leola

### Sunflower Cookies

1 cup raw sugar  
1 cup brown sugar  
1 cup vegetable shortening  
1 cup milk  
1 teaspoon vanilla  
1 teaspoon soda  
1/2 teaspoon salt  
1 teaspoon baking powder  
3 eggs  
4 cups flour  
1 1/2 cups sunflower seeds  
Beat eggs, sugar, and shortening until fluffy. Add salt, soda, baking powder, vanilla, milk, flour and sunflower seeds. Drop by teaspoonful on cookie sheet. Bake at 300 degrees.

Mrs. Aaron W. Zimmerman  
Jr.  
RD1  
East Earl

### Cinnamon Pudding

1 cup brown sugar  
3/4 cup cold water  
1 tablespoon butter  
2 cups sifted flour  
1 cup sugar  
2 teaspoons baking powder  
2 teaspoons cinnamon  
2 table-poons softened butter  
1 cup milk  
1 cup chopped pecans  
Combine brown sugar water and butter. Boil

and pour into 8x8x2 inch baking pan.

Sift together flour, sugar, baking powder and cinnamon. Add butter and milk, beat well. Pour over first mixture in baking pan. Sprinkle pecans over top of batter. Bake at 350 degrees for 45 minutes, or until brown.

Mrs. S. M. Stoltzfus  
Bird-in-Hand  
xxx

### Graham Crackers

1 cup shortening  
2 cups brown sugar  
1 cup granulated sugar  
2 cups flour (white)  
4 cups graham flour  
1 teaspoon soda  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 cup sour milk  
1 teaspoon vanilla  
Chill dough in refrigerator overnight. Roll as thin as possible and cut in desired shape. Bake at 350 degrees. Sprinkle with a mixture of sugar and cinnamon before baking, if desired.

Susie Esh  
Quarryville RD3  
xxx

### Thought For Food



### "Neat" Meat Pie

Rehydrate 1/3 cup onion flakes and 1/2 teaspoon instant minced garlic in 1/4 cup water for 10 minutes. In a large skillet heat 2 teaspoons oil. Add onion and garlic, saute 3 minutes. Add 1 pound ground lean beef, cook and stir until brown. Blend in 1 can (11 1/2 oz) condensed bean and bacon soup, 1/2 cup can water, 1 egg lightly beaten, 1 tomato (diced), 1/2 cup diced pasturized process cheese spread, 1 1/2 teaspoons chili powder and 1/2 teaspoon salt. Turn into a 9-inch unbaked pie shell. Bake in a preheated hot oven (425°) 20 minutes. Reduce heat to moderate (350°F) and bake 30 minutes longer. If desired, garnish with sliced cheese. Yields 16 portions.

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# Ask the Governor

By Gov. Milton J. Shapp  
N. C. O'Data, a realtor from Pittsburgh, is not alone in his concern when he writes to me about the mortgage market situation in Pennsylvania.

Mr. O'Data in his letter said: "I believe that it would be proper and legal for you to declare a state of financial emergency in the state of Pennsylvania, due to the mortgage crunch in our state."

"The construction industry is affected," Mr. O'Data continues, "the prospective home buyers, the local mortgage market is on the decline due to the disregard of the public demand and the public interest."

Gov. Shapp: Since appointing the Governor's Commission on Mortgage Rates and Interest in 1973 and receiving their report, I have been urging prompt passage of Senate Bill 1255 as amended.

The Bill passed the Senate this week by a vote of 442. The measure has now been sent to the House of Representatives where we are hopeful we will receive quick consideration.

I believe his bill, when enacted into law, will protect the consumers in the market place and restore a degree of flexibility to mortgage rates in Pennsylvania.

The amendments exclude private credit insurance from the interest rate ceiling. Insurance, which is usually needed on high risk loans, figures to about one-quarter percent of the mortgage.

Another change allows money lenders to tack on a one time only one percent service charge. For example, if your mortgage was \$25,000, this charge would be \$250.

Since the arbitrary eight percent ceiling was established last year, the real estate and housing industries in Pennsylvania have worked under severe handicaps to provide housing for low and moderate income Pennsylvanians.

The mortgage lending institutions have been literally forced to send funds out of state where higher rates prevail in order to earn a sufficient return to pay savers the newly allowable rates on savings deposits.

This new revenue restores the degree of freedom of movement in mortgage rates needed to bring mortgage money back into the state. The formula is based on the yield from longterm - ten years or more - government bonds with a two-and-one-half point add-on. This is the formula recommended by the Governor's Commission on Mortgage and Interest Rates.

The consumer protection features written into the bill include a requirement of full disclosure of the costs of residential mortgage loans as well as a 30-day notice period in advance of an attempt to foreclose a mortgage.

Other consumer features are the right of the debtor to cure any default in mortgage payments and a limitation on the use of confession of judgment."

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