

# At Home On The Range

We have received an answer to our request for dill pickles. In addition, we have many other readers who have written in, looking for your recipes for: A variety of one-dish meals, with ground meat or sausage as the basis; casseroles or stews. Another reader needs a good recipe for bread filling or stuffing. She says hers always seems to turn out too dry or too soggy. There must be a trick to making good stuffing, because I seem to have the same problem. A recipe for chocolate shoo-fly pie - got one? Send it to "Recipes" Lancaster

Farming, P.O. Box 266, Lititz, Penna. 17543. We are glad to hear so many of you enjoy Home on the Range. Keep your recipes coming in, and we'll keep people happy.

**Dill Pickles**  
2 teaspoons dill  
A little garlic salt  
1 tablespoon salt  
Cut medium size pickles in strips and fill jar. Put salt, garlic and dill in jar and fill one-half full of vinegar. Then fill jar with water. Put in hot water bath until water is boiling good all over. This recipe is to fill one quart jar.  
Mrs. Ivan G. Martin

Ephrata RD2  
**Sandwich Spread**  
8 cups grated pickles  
1 cup onion  
Let stand one hour, drain, then add:  
2 tablespoons salt  
¼ cup vinegar  
¼ cup water  
3 cups sugar  
½ teaspoons celery seed  
1 teaspoon celery salt  
1 teaspoon powdered tumeric  
Boil 20 minutes. Pack in jars, and seal.  
Mrs. Henry F. Fisher  
Bird-in-Hand RD1

**Saucy Sandwich Rolls**  
1 pound hot dogs (ground)  
1 medium onion, chopped  
3 tablespoons bacon fat  
¼ cup flour  
¾ teaspoon salt  
Dash pepper  
½ teaspoon each dry mustard and Worcestershire sauce  
½ cup each catsup and water  
1 cup chopped celery  
Combine ingredients and cook.  
Mrs. D. S. Stoltzius  
Kinzers

**Casserole with Leftover Beef**  
2 cups cooked macaroni  
2 cups sliced cooked beef  
1½ cups beef broth  
1 teaspoon salt  
¼ cup minced onion

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1 cup grated cheese  
1 cup canned tomatoes  
Cook macaroni and put in greased casserole. Add beef to broth and make a gravy. To the gravy add salt, onion and tomatoes. Cook five minutes, then pour on top of macaroni. Sprinkle grated cheese on top and bake at 350 degrees for 30 minutes.  
Mrs. Walter Wise  
Womelsdorf, RD1

**Sausage and Kraut**  
Boil sausage (or it can be browned first if you like). Add water to cover and add kraut and cook for ¾ hour or till done to taste. Serve with mashed potatoes.  
Mrs. Ira Davis  
Quarryville

**Banana Bread**  
2 cups mashed bananas  
¾ cup flour  
1 teaspoon salt  
¾ teaspoon baking powder  
4 eggs  
½ cup shortening  
1 2-3 cups sugar  
Nuts, if desired  
Sift together flour, salt, and baking powder. Cream shortening and sugar, add eggs and mix well. Add flour mixture and bananas. Bake at 350 degrees 60 to 70 minutes.  
Mrs. Daniel L. Lapp  
Ronks

**Pumpkin Torte**  
24 graham crackers, crushed  
1-3 cup sugar  
½ cup butter  
2 eggs, beaten  
¾ cup sugar  
8 ounces cream cheese  
2 cups pumpkin  
3 egg yolks  
½ cup sugar  
½ cup milk  
½ teaspoon salt  
1 tablespoon cinnamon  
1 envelope plain gelatin  
¼ cup cold water  
3 egg whites  
¼ cup sugar

½ pint cream  
Mix crackers, one-third cup sugar and butter, press into 9 x 13 inch pan. Mix eggs, three-fourths cup sugar, cream cheese and pour over crust. Bake 20 minutes at 350 degrees. Cook pumpkin, egg yolks, one-half cup sugar, milk, salt, and cinnamon until thickens. Remove from heat and add gelatin dissolved in cold water. Cool. Beat egg whites, one-fourth cup sugar, and fold into pumpkin mixture. Pour over cooled crust. Top with whipped cream.  
Erla Martin  
Lititz, RD1

**Keufels**  
1 cup plus 2 tablespoons flour  
½ cup margarine  
3 ounces cream cheese  
Mix same as pie crust, but don't add any water, then press on bottoms and sides of muffin tins.  
Fill with the following mixture:  
1 cup brown sugar  
1 egg, beaten  
2 tablespoons margarine, melted  
¼ teaspoon salt  
1 teaspoon vanilla  
¾ cup chopped nuts  
Bake at 350 degrees for 20 minutes.  
Mrs. Elam K. Fisher  
Quarryville RD3

**Applecots**  
Drain:  
1 no. 2½ can apricots, reserve syrup  
Pare:  
2 medium apples and cut each into nine pieces  
Sift:  
2 cups flour  
2 teaspoons baking powder  
1 teaspoon salt in large bowl  
Cut in:  
2-3 cup shortening until the size of peas  
Add:  
½ cup milk, stir dough until it clings together  
Roll:  
Dough out as thin as for

pies and cut into 6x6 inch squares  
Place:  
3 apple pieces and 2 apricot halves and 1 teaspoon butter in center of each square, fold corners to center and pinch together.  
Syrup  
Combine:  
1¼ cups apricot syrup  
½ cup sugar  
¼ teaspoon cinnamon  
Bring to a boil and add 2 tablespoons butter. Pour over applecots before baking. Bake at 375 degrees for 15 minutes, then at 350 degrees for 20 to 25 minutes. Serve warm with milk.  
Mrs. Walter Wise  
Womelsdorf RD1

## Auxiliary Plans Country Fair, Flower Mart

The Solanco Auxiliary of Lancaster General Hospital made plans to hold a Country Fair and Flower Mart at their recent February meeting held at the Quarryville Borough building. The plans were made in anticipation of coinciding with the opening of the new Family Health Center in Quarryville. The flower mart will be held in the vicinity of the new medical building on Friday, May 10, beginning at 9 a.m.

The Auxiliary now has 39 members, and is looking for more to join to further this cause. A yearly project was discussed and it was decided to make novelty candles. Mrs. Lester Herr displayed candles she had made, and told how she made them.

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