

At Home On The Range

Thursday, March 21 is the first day of Spring. Spring brings to mind flowers, rain, new green leaves, mud, and summer. And, when you think of summer, you think of something nice and cold - ice cream.

Did you know that the average American consumed more than 23 quarts of frozen desserts in the year 1972? Frozen desserts included ice cream, ice milk,

sherbet, water ices and mellorine. These desserts continue to show significant sale increases, with ice cream and ice milk being most popular.

In this week's column, you will find two recipes for homemade ice cream, and some cakes to bake and serve with ice cream. And, speaking of summer, do any of you have a recipe for "Tropical Pudding"? Send

it, along with your other favorites, to "Recipes", Lancaster Farming, P.O. Box 266, Lititz, Pa, 17543.

Chicken Filling Casserole
2 cups cooked chicken (cut fine)

4 cups bread crumbs
3 eggs
2 cups milk
1 teaspoon salt
Dash of pepper
2 stalks celery
2 tablespoons butter

Put chicken in a big casserole. Mix together balance of ingredients. Pour over chicken, cover and bake in oven at 250 degrees for one hour.

Mary Good
Manheim, RD4

Chicken-Macaroni Casserole
1½ cups uncooked macaroni
1 cup shredded cheddar cheese (about 4 ounces)
1½ cups diced cooked chicken or turkey
1 can (4 ounces) mushroom stems and pieces, drained

½ cup chopped pimento
1 can (10 ounces) condensed cream of chicken soup
1 cup milk

½ teaspoon salt
½ teaspoon curry powder

Mix all together and pour into a one and one-half quart casserole. Cover and bake one hour at 350 degrees.

Donna Sue Hetzel
York, Pa.

Meat Loaf
4 a Gang

7 pounds ground beef
3 pounds pork
7 cups bread crumbs
7 cups tomato juice or milk
7 teaspoons salt
1 teaspoon pepper
8 eggs
2 cups carrots
Onion

Combine all ingredients and form into loaf. Bake in a 375 degree oven till done.

Mrs. Amos Zimmerman
New Holland RD1

Brownie Fudge Pie
Bake pastry shell in a 450 degree oven for five minutes.

2 squares unsweetened chocolate
¼ cup butter
½ cup packed dark brown sugar
3 large eggs
½ cup milk
¼ cup dark corn syrup
¼ teaspoon salt

¼ cup nut halves

In a two quart saucepan over low heat, melt chocolate and butter. Also gradually add brown sugar. Beat at low speed of mixer until smooth. Remove from heat. Beat in granulated sugar. Add eggs, beat after each. Beat in milk, syrup, salt. Pour into pie shell. Bake in 350 degree oven for 25 minutes. Remove from oven. Arrange pecans in a circle. Return to oven and bake 20 minutes. Cool completely. Filling will settle as pie cools. 8 - 10 servings.

M. Fisher
Ronks, RD1

Ice Cream
6 Quart Freezer

2 quarts milk
6 eggs
3½ cups sugar
Pinch salt
2 tablespoons vanilla
3 packages unflavored gelatine
½ cup cold water
2 cans evaporated milk

Heat 2 quarts milk until scalded. Beat eggs, add sugar, salt and vanilla. Dissolve unflavored gelatine in water and add to hot milk and stir well.

Add hot milk to egg and sugar mixture. Add evaporated milk last. Freeze.

For chocolate ice cream, melt two squares chocolate (over hot water) and add to hot milk before adding egg mixture.

Mrs. John R. Esch
New Providence RD1

Homemade Ice Cream
2 tablespoons unflavored gelatine
3 cups milk
2 cups sugar
¼ teaspoon salt

4 eggs
1½ quarts light cream
1 (3¾ ounce) package instant pudding mix
1 teaspoon vanilla

Soften gelatin in one-half cup cold milk. Scald 1½ cup milk and stir into gelatin mixture until it dissolves. Add sugar and salt until it dissolves. Add remaining one cup milk. Beat eggs well. Add light cream, pudding mix, vanilla, then gelatin mixture.

Pour into one gallon ice cream freezer. Makes 3½ quarts.

Mrs. Eli H. Stauffer
East Earl RD2

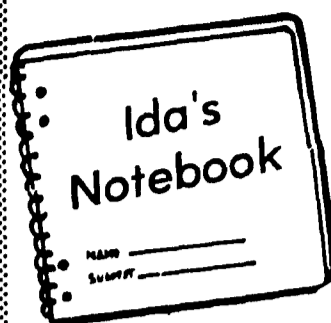
Banana Split Dessert
2 or 3 bananas
½ gallon ice cream
1 cup chopped walnuts
1 cup chocolate chips
Graham cracker crumbs
½ cup butter
2 cups powdered sugar
1½ cups evaporated milk
1 teaspoon vanilla
1 pint whipping cream

Cover bottom of 11 x 15 pan with a graham cracker crust. Reserve one cup of crumbs. Slice bananas crosswise and make a layer over crust. Slice ice cream into one-half inch slices and place over bananas. Sprinkle with walnuts. Freeze until firm.

Melt one cup chocolate chips and one-half cup butter, add 2 cups powdered sugar and one and one-half cups evaporated milk.

Cook until thick, stirring constantly. Remove from heat, add vanilla. Cook, then pour over ice cream. Freeze, whip cream and put on top with crumbs. Store in freezer.

Erla Martin
Lititz, RD1



Ida Risser

I'd like to share with you some of my experiences of the last few days here in Seattle, Washington. My husband and I flew here to visit our daughter, who lives on the shore of Lake Washington. We left the Philadelphia Airport and flew west in a DC-10 jet, which can carry 240 passengers. Our plane was seven miles above the Earth, and we could look "down" on the fluffy cotton candy-like clouds which covered the Earth. Even though we were flying at 470 mph, with almost 100 mph headwinds, we seemed to just hang suspended at this great height. The pilot announced over the intercom that the temperature outside our plane was minus 73 degrees F. It seemed unbelievable.

At 26,000 feet, we could see the large, square fields in Michigan. Later we saw snow-covered farms in Wisconsin. It was night-time when we crossed the Rockies and all we saw were the stars in the dark sky.

As we approached Seattle, we beheld a spectacular display of lights - red, blue and yellow. It was a never to be forgotten sight as we circled the large city prior to landing.

We had landed in Detroit, where our plane was delayed due to the fact that we were five tons over-loaded with fuel. So, we returned to the terminal as our supply of fuel would have been too great for our next landing at Minneapolis. We changed planes there and were delayed again until all the baggage was transferred.

By 7 p.m. I was hungry, but due to the time change we had to wait until 9 p.m. to be served our meal. This was only 6 o'clock Pacific time. There was a choice of a steak or chicken dinner, complete with Rose' wine and champagne.

Each seat on the plane was equipped with its own light, headphones for musical programs and a button to call the stewardess. There was some turbulence and we were often told to use our seatbelts as the ride became rough.

Since I've gone into such detail concerning the flight out, I can only mention the tour of "old Seattle," which is now underground; the interesting walk through Pikes Place Market, the alder-smoked salmon served in an Indian restaurant and the damp trip to Fisherman's Wharf.

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