

Home On The Range

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pineapple
Boil together, then let cool.
Add to cooled pudding:
Pineapple
3 bananas, sliced
½ pound grapes
1-3 cup nuts

12 marshmallows, cut
Elsie L. Hoover
New Holland RD1
xxx
Party Chocolate Pie
1 cup margarine
1½ cups sugar
3 (1 ounce) squares un-

sweetened chocolate, melted and cooled
¼ teaspoon peppermint extract
2 teaspoons vanilla
4 eggs
9 inch graham cracker crust
Cream butter in electric mixer; add sugar gradually. Add chocolate, extract and vanilla; mix well. Beat in eggs one at a time, beating five minutes after adding each. Pour into crust. Chill at least two hours. Cut into 10 or 12 servings. This is a very rich pie.

Mrs. Janet Erb
Manheim RD2

xxx
Delicious Buns

1 quart potatoes
Add enough water to make
2 quarts water and mashed

potatoes after they are cooked.

½ cup sugar
2 cakes yeast
2 tablespoons salt
Mix above in evening and set in warm place. In the morning, add three eggs, beaten, 1½ cups sugar, 2 cups butter or other shortening, and about 5 pounds flour.

Work dough until well blended. Let rise until double in bulk. Roll out and put brown sugar, raisins and cinnamon on top. Roll like a jelly roll. Cut in slices and put in greased pans.

Let rise and bake at 350 degrees. When cool, put icing on top. For sticky buns, put brown sugar, wet with cream, in bottom of pan. Add nuts if desired.

Mrs. Harvey E. Martin
Lititz, RD2

xxx

Lancaster Farming, Saturday, Mar. 30, 1974—35

Pizza
2 teaspoons salt
2 teaspoons sugar
¼ cup salad oil
1 package dry yeast
3 cups flour, or enough to make soft dough
1½ cups warm water
Let rise one-half hour, then put in two pizza pans or two cookie sheets.

Put on hamburger, cheese, sprinkle with salt, pepper and oregano. Pour two cups tomato sauce over top.

Marie Sensenig
New Holland RD1

xxx
Cheesecake
1¼ cup graham cracker crumbs
2 tablespoons butter
2 tablespoons sugar

Cream together and press into bottom of pan. Bake at 375 for six to eight minutes.

Cheese Filling
3 eggs, beaten, room temperature
1 pound cream cheese
½ cup granulated sugar
1 teaspoon vanilla
Combine ingredients. Beat and pour over crust. Bake at 375 degrees for 20 minutes. Remove from oven, cool, and add topping.

Topping

1½ pints sour cream
½ cup granulated sugar
1 teaspoon vanilla
Mix sour cream, sugar and vanilla. Spoon gently over cheese filling. Bake at 475 degrees for 10 minutes. Remove from oven allow to stand five to six hours at room temperature, then refrigerate.

Mrs. Jacob K. Blank
Kinzer

xxx

Apple Crisp

8 baking apples
1 cup brown sugar
1 teaspoon cinnamon
¾ cup flour
½ cup butter
½ cup water

Wash, pare, quarter and core apples. Cut each quarter into three or four slices. Put sliced apples in bottom of a buttered baking dish. Add water.

Combine sugar, cinnamon and flour and rub butter into mixture to make crumbs. Spread crumbs over top of apples, patting them down evenly.

Bake at 375 degrees for approximately 40 minutes. Leave uncovered. Serve with cream. Makes six to eight servings.

Mrs. Allen W. Zeiset
Narvon, RD2

xxx

Crispy Caramel Corn

7 cups popped corn
½ cup peanuts
½ cup brown sugar
¼ cup margarine
⅛ cup (2 tablespoons) white corn syrup
¼ teaspoon salt
¼ teaspoon vanilla
⅛ teaspoon soda.

Boil five minutes the brown sugar, margarine, corn syrup and salt. Remove from heat and stir in vanilla and soda. Pour over freshly popped corn and peanuts. Mix well and turn out onto cake pans or cookie sheets. Place into a 250 degree oven for one hour. Stir corn occasionally while in oven. Store in tight container and it keeps well.

Mrs. Elvin Zimmerman
New Enterprise RD1

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* Based on 1,000 square feet of attic space and an oil heating system at \$30 per gallon.

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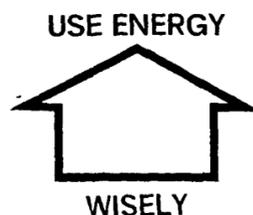
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