Recipe Exchange. . .

Home On The Range

We'd like to thank everyone for their response to Dairy Month recipes. Watch for our special issue on June 1.

This week we have a request for methods to prepare French Fries for the freezer, from beginning to end. Our reader would like to know what size fryer, oil, lard etc. and temperture. She tried to make them her way last year and something went wrong. Can anyone help?

if so, drop us a line. Write to "Recipes", Lancaster Farming, P.O. Box 266, Lititz, Pa. 17543. We'll send you a potholder for being so-

Meat Stuffed Peppers 6 medium green peppers

1½ pounds ground beef 1/4 cup chopped fresh onion ½ cup chopped celery ½ cup diced cooked potato 2 tablespoons chopped celery leaves

½ teaspoon dired leat thyme

½ teaspoon caraway seeds 11/2 teaspoons salt

1/4 teaspoon pepper 1½ cups sour cream 1 tablespoon flour

Cut off tops of green peppers; scoop out seeds. Remove stems from top slice and chop the top. Reserve. Cook whole peppers uncovered in boiling water 5 minutes. Drain and set aside.

Break up groud meat in

large skillet. Cook, stirring frequently with fork until browned. Add onion, chopped pepper, celery; cook until tender. Add potatò, celery leaves, thyme, caraway seeds, salt and pepper. Mix sour cream with flour and stir into meat mixture. Spoon into peppers. Place in baking pan and add one inch of water. Bake at 350 degrees for 15 to 20 minutes. Services 6.

Mrs. Crystal Shrom RD1, East Earl. XXX

Hugo Chocolate Cake ½ cup shortening 2 cups sugar 2 eggs ¾ cup cocoa

1 cup milk 2 cups flour 2 teaspoons soda

1 teaspoon vanilla

1 teaspoon baking powder 1 cup coffee (1 teaspoon instant in boiling water)

First mix sugar, flour, cocoa, shortening, baking powder, and soda. Beat milk, then eggs, and coffee to the rest. Bake at 350 degrees till finished.

Ellen Martin RD2, Penn Yan, N.Y. XXX

Chocolate Scotcheroos 1 cup sugar 1 cup light corn syrup 1 cup peanut butter

6 cups rice krispies 6-ounce package semisweet chocolate morsels 6-ounce package but-

terscotch morsels Combine sugar and corn

I tablespoon lemon juice 1/4 teaspoon red food coloring Combine sugar and cornstarch or clear jel in small saucepan. Gradually add water, lemon juice and coloring. Cook till thick and clear. Cool. Pour over 1 pint fresh, sliced strawberries, peaches, blueberries or cherries. Add coloring according to choice of fruit. Pour on crust filling.

syrup in three quart sauce

pan. Cook over moderate

heat, stirring frequently.

until mixture begins to

Stir in peanut butter; mix

well. Add rice krispies; stir

until well-coated. Press

Melt chocolate and but-

terscotch morsels in top section of double boiler over

hot but not boiling water, or

in small sauce pan over very

low heat, stirring constantly,

until well mixed. Remove

from heat. Spread evenly

over rice krispies mixture.

Cool until firm. Cut into bars

XXX

Graham Cracker Fruit Pie

8 ounce package of cream

2 tablespoons lemon juice

Soften cream cheese in

small mixing bowl. Add 1

egg at a time, beating after

each addition. Blend in sugar

and lemon juice. Put into

unbaked graham cracker

crust. Bake at 350 degrees 10

to 15 minutes. Watch carefully that crust doesn't

2 tablespoons cornstarch or

get too brown. Cool.

½ cup sugar

clear jel

34 cup water

Make graham cracker

Carolyn Fay Martin

Denver RD1

inch pan.

2 x 1 inches.

cheese

½ cup sugar

2 eggs

Mrs. Eli H. Stauffer RD2, Martinsburg, Pa.

Bar-B-Que Roast Chicken 1-3 cup onions

3 tablespoons butter 1 cup catsup

1-3 cup vinegar 2 tablespoons brown sugar ½ cup water

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cestershire Slowly cook onions in butter till soft. Add remaining mixture. Boil 15 minutes. Pour over chicken. Bake at 300 degrees until

3 teaspoons mustard

tablespoon

Mrs. Wimer Martin RD1, East Earl.

Lemon Sponge Pie bubble. Remove from heat. 4 to 5 eggs yolks

2 cups granulated sugar 6 tablespoons melted butter Beat together. Add and mixture into buttered 13x9x2 mix:

Juice or grated rind of 2 lemons

6 tablespoons flour

Add: 3 cups sweet milk Beat white of eggs and add last.

Makes 3 pies. Marian Weaver

R.D.1 New Holland XXX **Candy Cookies**

2 cups granulated sugar 14 pound butter or oleo 1-3 cup cocoa ½ cup milk ½ cup peanut butter 1 teaspoon vanilla

3 cups oatmeal Bring sugar, cocoa, oleo and milk to a full boil for 11/2 minutes. Remove from heat and blend in peanut butter oatmeal, thoroughly. Drop by spoon on waxed paper.

Mary Ann Shirk RD1, Narvon. XXX

Tender Layer Cake 2 2-3 cups sifted cake flour 1½ cups sugar

4 teaspoons baking powder 1½ teaspoons salt 2-3 cup corn oil 4 egg yoks

% cup water 1 teaspoon vanilla 2 teaspoons orange extract' ¼ teaspoon cream of tartar 4_egg whites

Mix and sift together cake flour, sugar, baking powder and salt. Make a well and add in order - oil, egg yolks, water, vanilla and orange extract. Beat until smooth. Add cream of tartar to egg whites. Beat until whites form very stiff peaks. Gently fold first mixture into egg whites until well blended. Pour batter into ungreased 9 at 350 degrees for 35 to 40 minutes.

Mrs. Chester M. Martin Narvon RD2

XXX Lep Cookies

3 cups sugar 3 eggs 1 cup lard

1 cup buttermilk 1 teaspoon soda

1 teaspoon cream of tartar 1 teaspoon vanilla 5 cups flour

Drop by teaspoons on baking sheet.

Mrs. Ivan M. Hoover XXX

Grape Nuts 4 cups whole wheat flour

3 cups buttermilk 1 reaspoon salt 1 teaspoon soda

Bake till dry. Grind in food grinder. Miss Cora Burkholder

R.D.1 Kutztown XXX

Poor Man's Steak 2 pounds ground beef 1 cup cracker crumbs

1 cup milk 1 teaspoon salt 4 teaspoon pepper .

1 chopped onion Mix together and shape in loaves. Chill overnight, cut in slices and roll in flour. Brown on both sides. Place pieces in roaster and cover with one can mushroom soup and one can water mixed. Bake at 300 degrees for one and one-half hours.

Mrs. Harvey E. Martin Lititz RD2

Consumers' Corner

Trends In Credit Buying At the end of 1970 consumers owed more than \$126 billion in non-mortgage debt-an average of \$615 per person. Installment x 11/2 inch round pans. Bake debt accounted for about 80 percent of this total or \$491 per person. A decade earlier per person installment debt was \$236less than half the 1970 level.

Debts for automobiles, other consumer goods including purchases made with bank credit cards and revolving charge accounts, and personal loans, each accounted for about one-third of the increase.

Higher income and rising costs have contributed to the growth of consumer debts. Families had, on the average, 76 percent more income to spend in 1970 than in

At the same time, the number of items on which families can spend this income has increased. Examples include compact cars New Holland RD1 with luxury car features, and the development of color television

Also, new materials, new convenience items and required safety features have added to the price of many non-luxury items.

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