

Home On The Range

With the warm weather and long days of the summer months ahead, many of you ladies will no doubt be spending more time out of doors tending the garden, planting flowers and helping out on the farm.

These chores often leave less time for preparing meals and especially desserts.

This week we feature some desserts that are easy to prepare yet nutritious and attractive.

In the coming weeks we would like your recipes for casseroles and vegetable dishes.

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Creamy Raspberry Dessert

3 ounces black raspberry jello
1 cup boiling water
1½ cup fruit juice, plum is good
2 teaspoons cornstarch
½ cup light cream
Dissolve jello in boiling water. Thicken fruit juice with cornstarch and mix with the jello. Chill until almost set. Beat jello, then

add cream and beat again.

Mrs. Aaron Zimmerman
RD1, Manheim.

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Blueberry Cream Cheese Dessert

1 8 ounce package cream cheese
2 small packages whipped topping mix
½ cup XXX sugar
1 teaspoon vanilla
Crust
1 package and 6 graham crackers (crushed)
1 cup XXX sugar
½ cup margarine or butter
Topping
Blueberry or strawberry thickened.

Mrs. Wilmer Martin
RD1
East Earl.

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Strawberry Shortcake

½ cup butter
1 cup sugar
2 eggs, well beaten
½ cup milk
1¼ cup flour
¼ teaspoon salt
3 teaspoons baking powder
¼ teaspoon vanilla
Cream butter. Add sugar

and eggs one at a time and beat well. Add sifted dry ingredients alternately with milk. Add vanilla. Pour into greased pan and bake at 350 degrees for 40 minutes.

Esther Lapp
Myerstown.

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Fruit Pudding (make on top of the stove)

1 pint can of raspberries
1 tablespoon sugar
1½ tablespoons butter
1 cup flour
¼ teaspoon salt
2 teaspoons baking powder
2 eggs yolks
¼ cup milk

Turn raspberries into a saucepan and bring to a boil. In a bowl cream together the sugar and butter. Add the flour, baking powder, and salt that have been sifted together. Stir in the beaten yolks and milk. Beat well. Drop from a tablespoon onto the boiling berries. Cover tightly and cook over a low heat for 30 minutes. Serve with cream or milk. Delicious!

Mrs. John M. Wenger
RD1, New Holland.

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Pineapple Dessert

2 cups graham cracker crumbs
¼ cup sugar
¼ cup butter

Mix and press in pan. Then mix:

2 eggs
1 8 ounce package cream cheese
½ cup sugar

Beat well. Put mixture on top of crumbs.

Bake at 250 degrees for 20 minutes. Cool overnight. Then spread a can of drained, crushed pineapples over baked stuff. Top with whipped cream and sprinkle with graham crumbs.

C. F. Martin
RD1, Denver.

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Marshmallow Strawberry Delight

24 graham crackers
5 tablespoons melted butter
1 cup milk
1 cup chopped marshmallows
1 cup whipping cream
½ cup chopped nuts
1½ cups strawberries, drained

Crush graham crackers and add melted butter. Mix thoroughly and then put ½ of crumbs in the bottom of a buttered mold. Scald milk and add chopped marshmallows. Stir for two minutes and then set aside until cold.

Add crushed fruit, nuts, and whipped cream. Cover with remaining crumbs and chill 12 hours in refrigerator before serving. Crushed pineapples may be used instead of strawberries. Makes 6 servings.

Ella Mae Martin
RD1, East Earl.

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Cherry Goodie

6 egg whites
¾ teaspoon cream of tartar
2 cups granulated sugar
2 teaspoons vanilla
2 cups saltine crumbs
1 cup pecan meal (or ground fine)
1 large box Dream Whip (2 packages)
1 can cherry pie filling

Beat egg whites till frothy. Gradually add cream of tartar and sugar. Beat very stiff. Fold in saltine crumbs, nuts and vanilla.

Put in long, buttered pan. Bake at 350 degrees about 30-35 minutes. Cool at least 1 hour.

Whip Dream Whip as directed on package. Spread on top of mixture you just made. Chill at least 1 hour. Spread cherry filling on top. Let set overnight.

Mrs. Harry Bear
Lancaster, Pa.

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Strawberry Tapioca

2 quarts water
1 cup sugar
10 tablespoons tapioca

Cook one minute. Then add

frozen strawberries.

Ada Arlene Horst
R.D.2
East Earl

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Rhubarb Crunch

Mix until crumbly:
1 cup sifted flour
¾ cup uncooked oatmeal
1 cup packed brown sugar
½ cup melted butter
1 teaspoon cinnamon
4 cups diced rhubarb

Combine the following:
1 cup sugar
2 tablespoons cornstarch
1 cup water
1 teaspoon vanilla

Press half of crumbs in a greased 9 inch baking pan. Add diced rhubarb. Combine second mixture and cook until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake at 350 degrees for 1 hour.

Cut in squares and serve while warm. This is delicious served plain or with cream. Makes 8 servings.

Margaret G. Horst
RD1, Mt. Pleasant Mills

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Southern Banana Pudding

1 pack (4 serving size) vanilla pudding
2 eggs yolks, beaten
2½ cups milk
16 vanilla wafers
1 large banana, sliced
2 eggs whites
dash of salt
¼ cup sugar

Combine pudding mix, egg yolks, and milk in saucepan. Cook and stir until it comes to a boil. Cool. Arrange layer of vanilla wafers in bottom of 1½ quart baking dish. Cover with a layer of banana slices and pudding. Continue layering wafers, bananas, and pudding ending with pudding.

Beat egg whites with salt and sugar until peaks stand up. Pile on pudding. Bake 425 degrees until lightly browned. Makes 8 servings.

Harriet Greenawalt
Lancaster, Pa.

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Ruby Razz Crunch

2 cups cut-up rhubarb
1 10 oz. package frozen raspberries, thaw, drain and reserve syrup
½ cup sugar
3 tablespoons cornstarch
1½ cups flour
1 cup brown sugar

Combine rhubarb, sugar, flour and melted butter to form crumbs. Sprinkle on top of rhubarb mixture. Bake in 375 degree oven. Serve warm or cold, plain or with whipped cream.

Less sugar may be used according to taste.

Mrs. Abner L. Stoltzfus
Peach Bottom, Pa.

1 cup quick-cooking rolled oats
1 teaspoon cinnamon
½ cup melted margarine

Heat oven to 325 degrees. If necessary, add water to raspberry syrup to make 1 cup liquid. Combine sugar and cornstarch; add syrup and cook until thick, stirring constantly. Combine flour, brown sugar, rolled oats and cinnamon. Add melted margarine and mix well.

Press 2-3 crumb mixture in greased 9" square pan. Spoon on fruit mixture. Sprinkle on remaining crumbs. Bake 55 to 60 minutes until golden brown and bubbly. Serve warm or cold. Serves 8 to 10.

Mrs. E. M. Horst
R.D.1, Box 3
New Holland, Pa.

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Deluxe Strawberry Pie

4 cups fresh strawberries, washed and capped
2 tablespoons cornstarch
1 cup sugar
½ teaspoon baking powder
3 drops red food coloring
1 baked 9 inch pie shell

Spread two cup berries over bottom of pie shell. Mash or break remaining berries in pan. Add sugar, cornstarch, baking powder and mix well. Place over low heat. Bring to a boil, stirring constantly. Reduce heat and cool 10 minutes. Add food coloring to deepen red mixture. Cool, then pour over raw berries in pie shell. Refrigerate till thoroughly chilled.

Top with whipped cream.
Louise Horst
RD1, Ephrata.

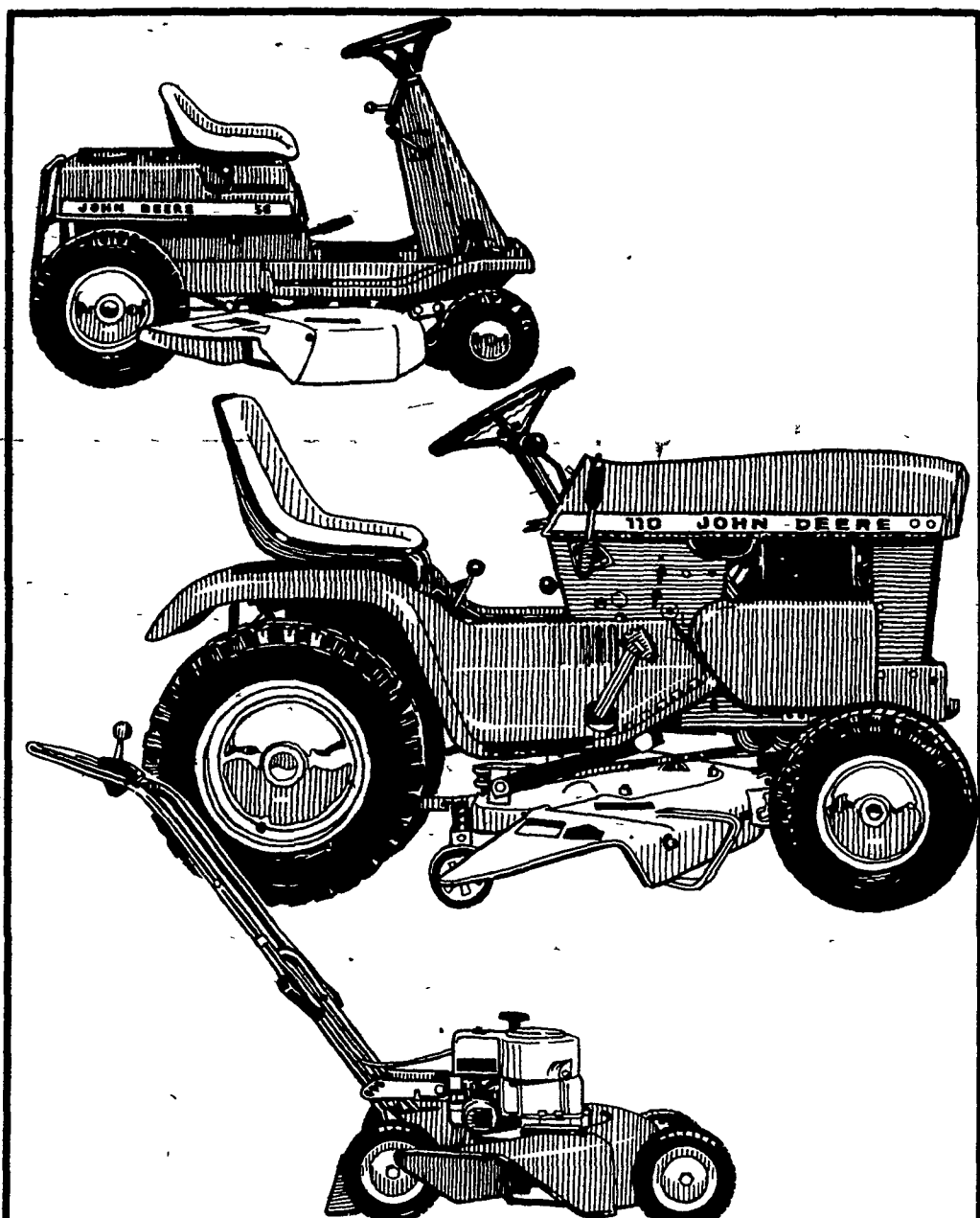
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Favorite Rhubarb Dessert

3 cups fresh rhubarb, diced
1 cup sugar (white or brown)
3 tablespoons tapioca
1 cup brown sugar
1 cup rolled oats
1 cup flour
½ cup butter

Combine rhubarb, sugar, flour and melted butter to form crumbs. Sprinkle on top of rhubarb mixture. Bake in 375 degree oven. Serve warm or cold, plain or with whipped cream.

Less sugar may be used according to taste.
Mrs. Abner L. Stoltzfus
Peach Bottom, Pa.



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