

# Home On The Range

Summer meals can be sparked up with colorful and nutritious vegetables freshly picked from the family garden. Lettuce, celery, carrots, radishes and tomatoes combined always provides an attractive toss salad. The garden can also provide different varieties of beans for salads or pickling, crisp cucumbers for relish platters as well as other varieties of vegetables for baking in casseroles or frying. Utilizing produce from the garden not only saves you money but insures a fresh-picked flavor.

This week we feature a recipe in a rhyme, something a little different and worth trying.

**Gingersnaps in a Rhyme**  
And if the best you wish to know

Why study well the lines you find below  
Melt of butter half a pound, also of lard  
Stir in a quart of lasses, not too hard;  
Then add brown sugar half a pound

Four tablespoons of ginger, nicely ground.  
Into the mixture sift two quarts of flour,  
Then to insure the cake will not be sour,  
Dissolve in milk two tablespoons of soda,  
Saleratus is advised, but I do not like the odor.  
Mix either with milk, it surely makes no matter  
Just so you pour the milk into the batter.

Add more flour and roll out thin the dough,  
Then cut in cakes, but this you surely know.  
Bake them well in an oven cook's call slow  
And when baked they will not last long I know.

Ruth Nolt  
RD1, New Holland

**Noodle Casserole**  
8 ounces noodles (cooked)  
2 cups corn (cooked)  
1 pound browned hamburger  
1 8-ounce package cream cheese  
1 can cream of celery soup  
Soften cheese with small amount of milk and add soup. Mix other ingredients and bake at 375 degrees for 30 minutes.

Mrs. Willis Nolt  
Peach Bottom RD1

**Lemon Sponge Pie**  
Juice and rind of 1 lemon  
1 cup granulated sugar  
3 tablespoons flour  
3 eggs separated  
1/2 teaspoon salt

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2 tablespoons butter  
1 1/2 cups hot milk or water  
Cream together butter, sugar and egg yolks. Beat well. Then add flour, salt, lemon, milk. Fold in slightly beaten egg whites.  
Pour in unbaked pie shell. Makes 1-9" pie.

Mrs. J. Hoover  
New Holland.

**Cookie Walnut Slices**  
3 cups flour  
1/2 teaspoon soda  
1 teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon vanilla  
1 cup chopped walnuts  
2 eggs  
1 cup brown sugar  
1 cup white sugar  
1 cup shortening  
Sift together flour, salt, soda, cinnamon. Cream together shortening and sugar until light and fluffy. Add vanilla and well beaten eggs. Add flour mixture to cream mixture. Stir in walnuts. Blend thoroughly. Shape into 2 rolls, 2 1/2 inches. Roll in wax paper and chill. With sharp knife cut 1/4 inch thick. Place on greased cookie sheet. Bake at 375 degrees 10 to 15 minutes. Makes 5 doz.

D. J. Martin  
RD1, Denver.

**Coconut Cookies**  
3/4 cup shortening, half butter  
2 cups light brown sugar  
2 eggs  
3 cups flour  
1/2 teaspoon salt  
1 teaspoon soda  
1 teaspoon cream of tartar  
2 tablespoons water  
2 cups of coconut  
1 1/2 teaspoons vanilla  
Bake at 375 degrees until done.

J. A. Martin  
RD1, Denver.

**Maraschino Cherry Cake**  
2 1/4 cups flour  
1-3 cups sugar  
3 teaspoons baking powder  
1/2 cup shortening  
1/4 cup cherry juice  
16 maraschino cherries, cut  
1/2 cup milk  
Beat Hard, then add:  
4 large egg whites  
1/2 cup chopped nuts  
Bake in 2 round or square

pans at 350 degrees  
Nora Kilgore  
Airville, Pa.

**Fudge Chocolate Cake**  
3/4 cup butter and lard  
2 1/4 cups brown sugar  
1 1/2 teaspoons vanilla  
Add: 3 eggs. Beat till fluffy.  
Add:  
1/2 cup cocoa  
3 cups flour  
1 1/2 teaspoons soda  
3 teaspoons baking powder  
3/4 teaspoon salt  
Add these alternately with  
1 1/2 cups ice water.

Mrs. J. Hoover  
New Holland.

**Molasses Coconut Pie**  
Stir Up:  
2 eggs, beaten  
3/4 cup light brown sugar  
1 cup molasses  
Add:  
2 tablespoons flour  
1/2 teaspoon soda  
Add:  
3/4 cup milk  
1/2 cup cream  
1 cup coconut  
Makes 1 9 inch pie.

Catherine Shirk  
RD3, Ephrata.

**"Golden Treasure Pie"**  
2 8 ounce cans crushed pineapple  
1/2 cup sugar  
2 tablespoons cornstarch  
2 tablespoons water  
Combine these 4 ingredients in a small saucepan. Bring to a boil and cook for 1 minute stirring constantly. Cool. This can be made ahead and kept in the refrigerator.  
2-3 cup sugar  
1 tablespoon butter  
1/4 cup flour  
1 cup cottage cheese

1 teaspoon vanilla  
1/2 teaspoon salt  
2 eggs slightly beaten  
1 1/4 cup milk

Blend sugar and butter. Add flour, cheese, vanilla, and salt. Beat until smooth. Slowly add eggs, then milk to cheese mixture beating constantly. Pour pineapple mixture into crust spreading evenly. Gently pour custard on top being careful not to disturb first layer.

Bake at 450 degrees for 15 minutes, then 325 degrees for 45 minutes. Use a 10 inch unbaked pie shell.

Mrs. Marvin Martin  
RD1, Womelsdorf

**Oven Bar-B-Que Chicken**  
1 chicken, cut in pieces  
1 cup water  
1/2 cup catsup  
3 tablespoons brown sugar  
1 tablespoon Worcestershire sauce

1 1/2 teaspoons salt  
1/2 teaspoon chili powder  
1 tablespoon vinegar

Cook chicken till almost tender, then put in baking dish. Mix all ingredients and pour over chicken. Put in oven. Turn meat oc-

asionally and baste with sauce from bottom of baking dish.

Catherine Shirk  
R.D.3  
Ephrata

**Spanish Dish Casserole**

1/2 pound ground beef  
1/4 cup chopped onions  
1/4 cup green peppers  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/8 teaspoon oregano  
1/4 teaspoon chili powder  
3 cups boiled rice  
1 cup cooked tomatoes  
1/4 cup grated cheese

Brown meat with spices and onions. Place this mixture in the bottom of a casserole dish. Place tomatoes over meat mixture. Pour rice over tomatoes and cheese on top. Bake uncovered at 375 degrees for 25-30 minutes.

Miss Edie Zeager  
RD2, Danville.

**Remained A Bachelor**  
His new date asked him why he has remained a bachelor all these years. He told her it was better to have loved and lost — and think of all the PTA meetings he's missed!

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