

Home On The Range

Following our request for zucchini squash recipes, Mrs. George Werner, East Greenville, Pa., sent us two of her favorites which appear below.

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During the warm summer months, many families like to keep cool, refreshing beverages on hand. Replenishing liquids is especially important in the summer since more time is spent out of doors. Beverages that contain little or no sugar are usually the best. Iced tea, water and natural fruit juices are usually good.

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Before you send in your favorite recipe, please take a moment to check it over. Recently we have received many recipes that lack directions for cooking or baking. Make sure that you

have copied your recipe completely and have not left out any ingredients or directions. Remember to include temperatures for baking if required and the time to cook the dish completely. Also make certain that the measurements are written out clearly such as cups, tablespoons or teaspoons.

Remember other readers often like to try your recipes and by including all directions you insure a good quality product.

xxx
Quick Pickled Zucchini
¼ cup vinegar
¼ cup water
1-3 cup sugar
½ teaspoon salt
1 small onion
¼ teaspoon celery seed
2 medium zucchini thinly sliced
Mix vinegar, water, sugar,

and celery seed. Put onion, zucchini and salt together. Mix all ingredients together and put in refrigerator at least two hours.

Mrs. George Werner
East Greenville, PA

xxx
Zucchini Pancakes
Grate zucchini into a bowl and drain thoroughly. Stir in two unbeaten eggs, 3 tablespoons flour, 2 tablespoons parmesan cheese, 1 teaspoon chopped chives, ¼ teaspoon chopped parsley, pinch of garlic powder salt and pepper to taste. If mixture is too thin add 1 teaspoon flour. Drop batter on oiled griddle for small pancakes. Brown and turn. Serve hot or cold.

Mrs. George Werner
East Greenville, PA

xxx
Easy Salad Platter
1 medium head lettuce
4 shredded carrots
1 cup mayonnaise
pickle juice (sweet) to thin mayonnaise

Line a platter with lettuce. Shred carrots and place on top of lettuce. Pour mayonnaise mixture over the carrots and add a layer of shredded cheese. Top it off with a layer of sliced hard boiled eggs.

Sylvia Lapp
Gordonville

xxx
Butterscotch Pudding
1½ quarts milk
1 cup molasses
1 cup brown sugar
1 cup flour
½ cup water
1-tablespoon butter
1-tablespoon vanilla
5 eggs

Combine ingredients and mix into boiling milk. Serve cold.

Mrs. Ivan Zimmerman
RD1
Nottingham

xxx
"Angel Crisp Cookies"
Cream together:
1 cup sugar
1 cup butter
2 eggs
2 teaspoons vanilla
Add:
4 cups flour
1 teaspoon salt
2 teaspoons soda
2 teaspoons cream of tartar

Form in balls about the size of walnuts. Dip in water, then in sugar and place on cookie sheet, sugar turned up. Press a little with finger in center. Bake at 425 degrees for 8 to 10 minutes.

D. E. Miller
Wyoming, Del.

xxx
Pineapple Drop Cookies
½ cup shortening
½ cup brown sugar or
½ cup white sugar
½ cup nuts (optional)
1 teaspoon vanilla
½ cup drained crushed pineapple
1 egg beaten
½ teaspoon salt
½ teaspoon baking soda
½ teaspoon baking powder
2 cups flour

Cream shortening and sugar. Beat eggs. Sift all dry ingredients and mix in. Add pineapple and nuts. Drop on greased baking sheet. Bake in oven at 375 degrees. Add a few teaspoons of pineapple juice if needed.

Susan Burkholder
RD1
Mifflinburg, PA

xxx
Funnel Cakes
3 eggs
2 cups milk
3 cups flour

1 cup corn meal
¼ cup sugar
½ teaspoon salt
2 to 3 teaspoons baking powder
Beat eggs and add milk and sugar. Sift flour, salt and baking powder together. Add corn meal to sifted mixture and mix well.

Add dry ingredients to egg and milk mixture. Beat batter until smooth. This batter should be thin enough to run through small funnel.

Drop from funnel into hot, deep fat 375 degrees holding finger over bottom of funnel to control amount of batter released. Make into one of the following designs:

Start at center of pan, swirling batter outward gradually enlarging the circles being careful not to touch circles.

Or, let batter run through funnel into hot fat into any shape you desire. Fry until a golden brown and remove from fat and drain.

Sprinkle with 10X sugar and eat warm. Makes about 30 cakes depending on the size.

Anna Fisher
RD1, Gordonville

xxx
Beef Patties
Grind up one quart beef chunks. Add about five doubled white cracker (crushed), 2 eggs, a little parsley, hamburger seasoning (or whatever seasoning you like). Add enough milk to make a soft pattie. Mix well, fry into patties.

Miss Elva Shirk
RD2
East Earl

Oatmeal Pie
Cream:
1 cup butter or margarine
2 cups sugar
Add:
2 teaspoons cinnamon
2 teaspoons cloves
1 teaspoon salt
4 cups dark syrup
12 eggs
4 cups oatmeal
Mix well. Bake in pie shell at 350 degrees for about one hour. This recipe makes four pies.

Mrs. Harvey E. Martin
RD2
Lititz, PA

xxx
Grape Juice Sponge
¼ cup cornstarch
6 tablespoons sugar
½ teaspoon salt
½ teaspoon lemon juice
2 cups grape juice

1 tablespoon butter
2 egg whites
Combine cornstarch, sugar and salt. Gradually add lemon and grape juice stirring until blended. Heat to boiling and boil one minute, stirring constantly. Add butter. Beat egg whites until it forms peaks. Pour hot grape juice into egg whites beating very well.

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

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