

Home On The Range

Corn-On-The-Cob Time Is Here

Don't let the fresh vegetable season slip by this summer without getting your fill of delicious sweet corn-on-the-cob. Since the days of the pilgrims, corn-on-the-cob (boiled, steamed, or roasted) has been a popular American favorite. The U. S. Department of Agriculture says that fresh sweet corn is available practically every month of the year but is most plentiful from early May until mid-September.

USDA's standards of quality and its voluntary inspection service help wholesale buyers and sellers define the quality of fresh corn. There are three grades: U.S. Fancy, U.S. 1, U.S. 2.

Corn sold from a super-market bin is not usually labeled by grade, but the consumer can easily check the quality for himself.

Look for ears that are well covered with bright, plump kernels. Husks should be

fresh and green. Silk-ends should be free from decay or worm injury and stems should not be discolored or dried.

Avoid ears with under-developed kernels as well as very large over-mature kernels. Also, avoid kernels with depressed areas on the outer surface. Avoid yellowed, wilted, or dried husks and stems.

Because modern commercial practice calls for prompt cooling of fresh corn after it's harvested, corn-on-the-cob nowadays is better than ever. When you bring it home from the store, place it in the refrigerator without delay. Then cook and eat it as soon as possible - the sooner the better. If corn is held too long, or at too high a temperature, the sugar in the kernels starts to turn to starch.

So - keep it cool and eat it soon, to enjoy sweet, tender corn-on-the-cob at its best.

Coffee Carnival
Combine in saucepan:

1/4 cup tapioca
1/2 cup sugar
1/2 teaspoon salt
1 1/2 cups water
1-3 cup raisins
Bring to a boil, stirring constantly. Remove from heat. Add:
1 cup strong coffee
1 teaspoon vanilla
Cool, stir occasionally. Chill. Fold in one cup whipped cream before serving.

Miss Alice Newswanger
RD1
Narvon

xxx

Whoopie Pies

1 cup shortening
2 cups brown sugar
4 eggs
3 cups flour
2 teaspoons salt
1 cup cocoa or 4 ounce square of chocolate
1 cup milk
2 teaspoons vanilla
2 teaspoons soda

Filling

1 egg white
1 tablespoon vanilla
2 tablespoons flour
2 tablespoons milk
2 cups 4X sugar
3/4 cups shortening

Mary Stroyer
RD1
Mt. Pleasant Mills
xxx

Sticky Buns

2 cups warm mashed potatoes
1 cup sugar
1 cup shortening
1 quart scalded milk
1 tablespoon salt
3 packages yeast
3/4 cup lukewarm water

2 eggs
5 pounds flour (scant)
Mix potatoes, sugar, shortening and milk until all lumps disappear. Dissolve yeast in warm water and add 1 teaspoon sugar. Cool potatoes mixture to lukewarm then add yeast and 4 cups flour.

Mix and let stand 1/2 hour. Then add beaten eggs, salt and remaining flour. Let rise 1 hour. Then roll out to 1/4 inch thick. Spread with melted butter, brown sugar and cinnamon.

Roll as for jelly roll and cut 1/4 inch wide. Place in pans on top of sticky syrup and let rise until double in size. Bake at 375 degrees for 15 to 20 minutes.

Sticky Syrup

Melt together 2 cups brown sugar, 2 tablespoons molasses, 4 tablespoons butter or oleo and 2 tablespoons water. Nuts may be added if desired. Grease pans and pour a thin layer in bottom of each pan.

Mrs. Ervin Zimmerman
Ephrata, RD3.

xxx

Bran Muffins

1 cup flour
3/4 cups bran
1 tablespoon sugar
3 tablespoons lard
pinch of salt
1/2 teaspoon salt in a little hot water.

Wet with milk like cookie dough.

Mrs. J. Hoover
New Holland.

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Barbecued Chicken

3 tablespoons brown sugar
3 teaspoons mustard
3 teaspoons worchestershire sauce

3 tablespoons flour
3 teaspoons vinegar

Let the chicken get almost soft, then roll in above sauce and put in oven for one-half hour.

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Toasted Tuna Sandwiches

Mix one can tuna with

enough chili sauce and mayonnaise to moisten tuna so it can be spread on bread. Top with cheese.

Bake at 300 degrees about 15 minutes.

Mrs. Aaron Zimmerman
Manheim, Pa.

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Frozen Cabbage Salad

1 medium head of cabbage (shredded)
1 teaspoon salt
add together and let stand 1 hour

Add 1 medium carrot
1 chopped green or red pepper

Dressing

1 1/2 cups sugar
1/2 cup water
1 teaspoon celery seed
Boil one minute let cool mix altogether and freeze.

Mary Stoltzfus
Talmage

xxx

Apple Salad

1 egg
1 tablespoon flour
1/2 cup sugar
1/2 cup water
butter
salt

Boil ingredients together, when cool pour over apples, bananas and nuts.

Mary King
Christiana

xxx

Macaroni Salad

1 pound macaroni
boil in salt water until tender

Add:
2 cups sugar
1/2 cup vinegar

1/2 teaspoon salt
1/2 teaspoon celery seed
1/2 teaspoon mustard
8 hard boiled eggs chopped
2 small onions or to suit your taste

When cool add 2 cups cream.

Mary Burkholder
New Holland

xxx

Breakfast Special

6 cups oatmeal
3 cups wheat germ
3 cups cocoanut
1 1/2 cups brown sugar
1/2 cup melted margarine or butter

3/4 tablespoons salt
Mix well and toast in oven about 1 hour at 200 degrees. Serve cold with milk.

Mrs. Lester Hursh
Mt. Joy

xxx

Corned Beef and Cabbage

1 can corned beef
1 head of cabbage, cut fine
1 potato for each person present

Cook all together till potatoes and cabbage are done.

Mrs. Ira Davis
Quarryville

Decimal Currency

Several nations have adopted decimal currency systems and now issue dollars, but Liberia is the only one to use exactly the same coin denominations as the United States. Founded by freed American slaves in 1882, Liberia has many of its coins struck by the U.S. Mint, and United States currency circulates freely in the African country.

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