

Home On The Range

Junior Cooks

Within the next few weeks we would like recipes from youngsters 5-15 years of age. Ask your children or neighbors to send in their favorite recipe to be used in a special edition of Home on the Range. Recipes can be for any food dish. To insure publishing the recipes please make sure that they include all directions including baking time and all ingredients in the proper proportions. Please include name and age along with address. Each child whose recipe is used will receive a gift.

Store Home-Canned Foods Carefully

Properly home canned food stored in a cool, dry place will keep good eating quality for a year. Canned food stored near hot pipes, a range or a furnace, or in direct sunlight may lose quality in a few weeks or months, depending on the temperature.

A dry storage area is important because dampness may corrode the metal lids or rot the rubber rings on home canned food jars. This

can cause leakage and subsequent spoilage.

Canned goods which have been frozen, thawed and refrozen, are safe to use IF the seal or container has not been broken. However, the quality will be poor and possibly unacceptable. If jars must be stored in an unheated place, protect the jars by wrapping them in paper or covering with a blanket.

If you follow directions for home canning carefully and the produce was in good condition initially, there is little chance of spoilage in your home canned foods. But you must always be on guard.

Look for leaks in containers. If you detect a leak, don't use the contents.

When opening canned foods check for unnatural odors. If an "off" odor is present, discard the contents. Do not taste canned foods before first boiling 10 minutes or more. Boiling will de-toxify any botulism toxin.

Corn Meal Rolls

½ cup sugar
½ cup cornmeal
1 teaspoon salt
½ cup melted shortening

4 cups flour
2 cups milk
2 beaten eggs
1 package yeast
¼ cup lukewarm water

Combine corn meal, sugar, salt, fat and milk in double boiler. Stir and cook until thick. Cool to lukewarm. Add eggs and yeast (dissolved). Beat well. Let rise in greased bowl 2 hours.

Add flour to form soft dough. Knead lightly. Let rise 1 hour. Knead. Roll out. Cut with biscuit cutter. Brush with fat. Place on oiled sheet and let rise one hour. Bake at 375 degrees for 15 minutes. Yields 3 dozen. Makes a soft dough. Use flour to handle.

Lorene G. Horst
RD1, Mt. Pleasant Mills

Spice Cupcakes

½ cup shortening
2 cups brown sugar
2 eggs, separated
2½ cups cake flour
½ teaspoon salt
½ teaspoon soda
1 teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon each of cloves and nutmeg
1 cup sour milk
Cream shortening. Add sugar gradually and beat until fluffy. Add egg yolks and beat again.

Sift flour; measure and add salt, soda and baking powder. Add dry ingredients with sour milk. Beat thoroughly after each addition. Beat egg whites until stiff and fold into batter. Makes two dozen cupcakes.

Miss Cora Burkholder
RD1
Kutztown

Shoo-Fly Cake

Crumbs:
5 cups flour
2 cups brown sugar
½ cup lard
1 teaspoon soda
1 teaspoon cream of tartar
Liquid
1½ cup water (hot)
1½ cup molasses
1 teaspoon soda

Put crumb part in a bowl and work together. For liquid put soda in hot water and add to molasses. Stir about ½ part of crumbs into liquid. Pour into greased baking pan and put remaining crumbs on top. Bake at 375 degrees for 45 minutes.

Sylvia G. King
Lancaster, Pa.

Soft Molasses Drops

¾ cup butter
1½ cup brown sugar
3 eggs
1 teaspoon vanilla
2 tablespoons molasses
1 teaspoon baking soda
3 cups sifted flour
1 cup raisins

Cream butter and sugar until light and fluffy. Add eggs and vanilla, beat well. Combine molasses and soda. Add to creamed mixture. Gradually stir in flour. Add raisins. Drop on greased baking sheets. Bake at 350 degrees for 8 minutes. Makes 6 dozen.

Anna Mae Martin
RD1
Lititz

Strawberry Banana Sherbet

1 cup mashed fresh strawberries
1-3 cup mashed ripe bananas
2 tablespoons lemon juice
1-3 cup orange juice
1 cup sugar
1 cup light cream
Beat all ingredients together until thoroughly blended. Pour into

refrigerator tray or loaf pan. Freeze one hour or until firm around edges. Remove sherbet from freezing compartment and stir. Cover with foil and freeze 1½ hours or until firm.

Miriam Martin
Lewisburg

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Grandma's Cracker Pudding
1 quart milk
¾ cup sugar
1 cup coconut
¾ cup coarse cracker crumbs
1 level tablespoon cornstarch
2 eggs
1 teaspoon vanilla
Scald the milk. Mix together sugar, crackers, coconut, and cornstarch. Stir into milk and cook slowly while stirring for a few minutes.

Dip a small amount over the beaten egg yolks then add and cook slowly for about three minutes while stirring. Add vanilla.

Pour in a casserole or dish that can be placed in the oven. Cool partially.

Beat the egg whites till stiff; add 1 tablespoon sugar and ¼ teaspoon vanilla. Spread on top of pudding and bake for about eight minutes in a 325 degree oven, or till golden brown.

Mrs. J. R. Stoltzfus
Gordonville, Pa.

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Baked Corn

2 cups corn
2 tablespoons butter
1½ tablespoons flour
1 cup milk
1 tablespoon sugar
1 teaspoon salt
½ teaspoon pepper
2 eggs
Mix all ingredients together. Bake in a moderate oven 325-350 degrees until firm.

Fannie Esh
RD1, Christiana

Corn Pie
Fill pastry lined shell with:
2½ cups fresh cut corn
1 teaspoon salt
pepper to taste
2 tablespoons flour
1 cup milk
dot with butter
Bake 30-40 minutes at 350 degrees. Cover with pastry lid.

Mrs. J. Oberholtzer
Bareville

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Bachelor's Hats

12 party crackers
12 - ½ teaspoon peanut butter
12 - ½ large marshmallows
Spread ½ teaspoon peanut butter on each cracker. Put ½ of large marshmallow on top. Let in oven 600 degree (broil) till they brown on top. **Serve warm.**

Barbara Esh
Gordonville

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