

Home On The Range

For our many readers who have asked about the use and differences of shortening we are reporting a few important points about lard sent to us by the National Livestock and Meat Board.

- Lard has the greatest shortening power of any plastic fat.

- Lard is 97 per cent digestible

- Lard contains certain food factors necessary for growth and health.

- Lard is a rich energy producing food.

- Cakes of fine texture and feathery lightness are made economically with lard.

Blueberry Treat

1-3 cups graham cracker or vanilla wafer crumbs
 ¼ cup sifted 10X sugar
 ¼ cup melted butter or margarine
 2 eggs, unbeaten
 1-3 cup sugar
 1 (8 ounce) package softened cream cheese
 ¼ teaspoon salt
 -2 cups fresh or frozen blueberries
 ½ cup sugar

2 tablespoons cornstarch
 ¼ teaspoon salt
 ¾ cup water
 ¼ teaspoon grated orange rind

Mix together crumbs, 10X sugar, and butter; press in layer 8x8x2" pan.

Beat eggs; add one-third cup sugar, cream cheese, and salt; blend together. Pour over crumb crust; bake in moderate oven (375 degrees) 20 minutes. Cool.

Cover with one cup berries. Blend together one-half cup sugar, cornstarch, salt and water. Add remaining blueberries and rind. Cook over low heat until clear and thick, stirring constantly. Pour over berries. Chill before serving. May garnish with whipped cream. Makes eight servings.

Joanne Burkholder
 New Holland RD1

Graham Cracker Cake
 2 sticks (½ pound) butter or margarine
 2 cups sugar
 4 eggs
 2 teaspoons baking powder

1 cup milk
 1 can fine cut coconut
 16 ounces graham cracker crumbs

1 cup chopped black walnuts
 Cream butter and sugar thoroughly. Beat in eggs one at a time. Stir in coconut. Mix the baking powder with cracker crumbs. Add alternately with milk. Stir in the nuts last. Divide batter between three large round cake pans, thoroughly greased and floured. Bake 25-30 minutes at 350 degrees. When cool frost between layers and top of cake with - Frosting: combine 1-one pound box powdered sugar, 1 stick butter and 1 small can crushed pineapple.

Carol Hursh
 Ephrata

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Gingerbread
 ½ cup butter or lard
 ½ cup sugar
 1 cup baking molasses
 1 cup boiling water
 2½ cups flour
 ¼ teaspoon each, ginger, cinnamon, cloves
 2 eggs, well beaten
 2 teaspoons baking soda
 Dissolve soda in boiling water. Add eggs last. Bake at 350 degrees for half an hour or till done. Serve with whipped cream.

Mrs. Earl W. Zimmerman
 Annville, RD3

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Sweet and Low Nut Cookies
 Cream together 2 tablespoons shortening and 2 packets Sweet and Low until light.

Sift together:
 ½ cup flour
 ¼ teaspoon baking powder
 ¼ teaspoon salt
 Sift into the shortening with 2 tablespoons orange juice. Mix well.

Add:
 ½ teaspoon vanilla
 2 tablespoons finely chopped walnuts
 1 teaspoon grated orange rind
 Roll into sausage. Chill 1 hour. Cut 12 pieces with floured knife. Put 2 apart on greased cookie sheet. Bake at 375 degrees for 12 minutes. Makes 12 cookies, 46 calories.

Mrs. J. Adam Stumpf
 RD3, Elizabethtown

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Marshmallow Pudding
 Bottom:
 2 teaspoons gelatine
 ½ cup boiling water (then let set till cool)
 3 eggwhites, beaten stiff
 ¾ cup sugar
 Add gelatine and beat 7 minutes. Make in morning and put in refrigerator. Chill several hours.

Lancaster Farming, Saturday, August 24, 1974-51

Top:

butter, size of an egg
 ¼ cup dark brown sugar
 ¼ cup light brown sugar
 1 quart milk
 3 tablespoons flour
 3 egg yolks
 ¼ teaspoon vanilla

Cook like caramel pudding. Cool. Pour over bottom.

Catherine Shirk
 RD3, Ephrata

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Tropical Pudding

3 eggs
 ¾ cup sugar
 3 tablespoons flour
 Juice of 1 No. 2½ can pineapple
 ½ cup water
 Cook in double boiler until thick, then cool.

Mix cubed pineapple, 2 or 3 diced bananas and a dozen or more marshmallows. Cut marshmallows into small pieces and add to above mixture when cool.

Elva Stauffer
 New Holland RD2

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Finger Jello

5 packages gelatin
 2 cups water
 2 packages jello
 ¼ cups sugar
 1 cup cold water
 Put gelatin in cold water. Put 2½ cups of boiling water over 2 packages of any flavor jello, sugar. Put in gelatin

mixture, stir good and add 1 cup cold water. Place in dishes when set in pieces and eat with fingers.

Marian Zimmerman
 Nottingham

Growing Degree Days

In Lancaster County the average temperature for the week was 75 degrees which was 3 degrees over the normal seasonal temperature.

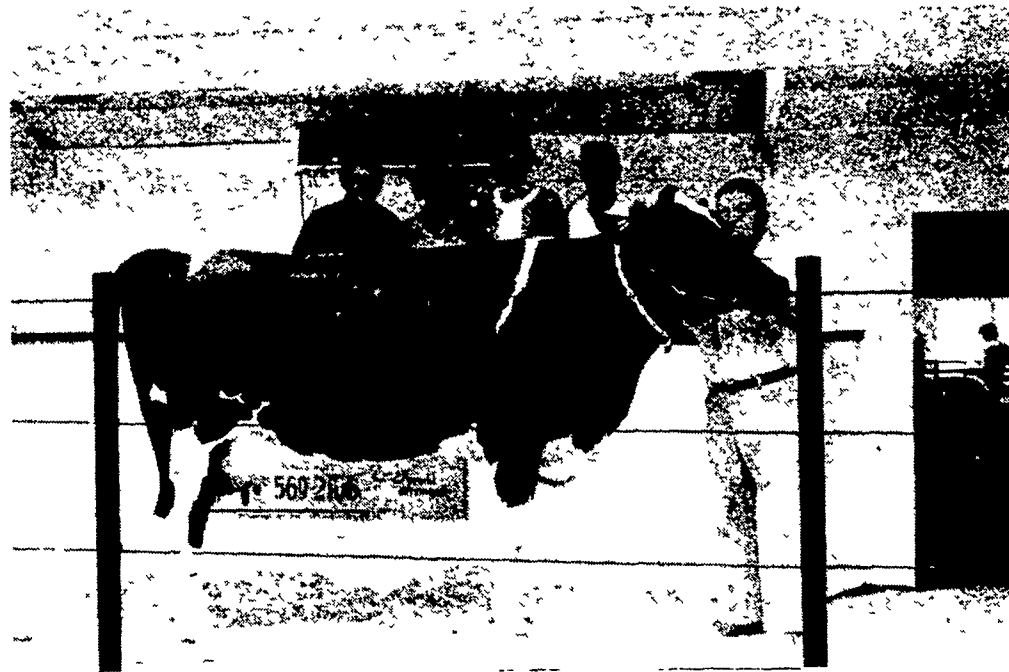
For crops starting at 40 degrees the days totaled 3561 which is 27 over the normal. For crops starting at 50 degrees the days totaled 2207 which was only 3 days over the average.

Rainfall for the week was .84 inches with the rainfall measured since April 1 totaling 18.53 inches or .8 inches less than the average.

Congratulations

SAM & MARIAN LONG,
 Christiana, Pa.

FOR AN OUTSTANDING ACHIEVEMENT



DOREIGH FARMS MAGIC ROSIE
DAUGHTER OF WINFARM RAG-APPLE MAGIC

Production 18,328 lbs. milk, 583 lbs. fat in 320 days

This 2 year old Heifer was classified on June 3, 1974 while standing dry. Classified very good, score 88.

This Heifer was consigned, National Convention sale on June 13th.

Selling price \$20,500.

It is one of many high producing heifers in the Sam & Marian Long Herd.

The Rolling herd average as of July, was 16,358 lbs. of

milk, 3.9 butterfat test, 637 lbs. butterfat. Included in the herd are 12 first calf heifers, and 7 second calf heifers.

This is proof positive of the TOP dairy management breeding and feeding program on this farm.

Feeding program on this herd has been Purina, calf heifer, dry cow and milking ration.

The forage and feeding program are 50 to 60 lbs. corn silage per day, 5 lbs. hay and 18% dairy ration.

Serviced by

JOHN J. HESS, II, INC.

Paradise, Pa.