

**Junior Cooking Edition**

# Home On The Range

Our junior cooks have been sending in quite a few interesting recipes over the past few weeks. If your recipe hasn't been in Lancaster Farming yet, keep watching as the special column will continue for a while.

Remember when sending in your recipe to include your name, address, age and zip code.

**Famous Lemon Pie**

3 tablespoons cream corn starch  
1 1/4 cup sugar  
1/4 cup lemon juice  
1 tablespoon grated lemon rind

3 eggs separated  
1 1/2 cups boiling water  
1 baked pie shell  
6 tablespoons sugar

Combine corn starch, 1/4 cup sugar, lemon juice and rind. Beat egg yolk add to corn starch mixture. Gradually add boiling water. Heat to boiling over direct hat and then boil gently four minutes stirring constantly. Pour into pie shell. Beat egg whites until still but not dry. Add 6 tablespoons sugar. Spread meringue over top of pie. Brown in oven 425 degrees for 4-5 minutes.

Erma Horning  
Age 13  
Mifflinburg

1 cup shortening  
3 eggs  
3/4 cup milk  
1 teaspoon vanilla  
1 cup nut meats finely chopped

Sprinkle nuts on bottom of greased 9 inch pans and put batter on top. Bake at 350 degrees for 30 minutes.

Ruth Elaine Burkholder  
Age 9  
Cochranville

**Bit O' Chocolate Cupcakes**

1-3 cup shortening  
1 cup sugar  
1 egg  
2 cups cake flour  
2 1/2 teaspoon baking powder  
3/4 cup milk  
1 teaspoon vanilla  
1 package chocolate bits

Cream shortening. Add sugar slowly and beat until fluffy. Add egg and beat again. Sift flour measure and add salt and baking powder. Sift again and add dry ingredients alternately with milk and vanilla. Beat thoroughly after each addition. Add chocolate bits. Fill cupcake papers 2-3 full. Bake at 375 degrees for 20 minutes. Yields 2 dozen cupcakes.

Alice Wenger  
Age 12  
Lititz

**Walnut Cake**

2 3/4 cups flour  
1 teaspoon salt  
2 1/2 teaspoons baking powder

**Quickie Egg Sandwich**

1 egg  
1 slice bread  
butter

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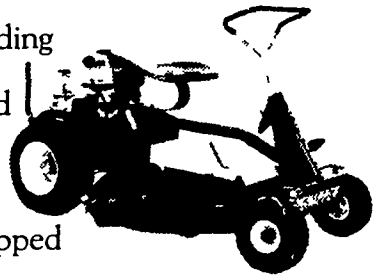
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salt

Break eggs in hot skillet stir slightly to break yolk. Then press buttered bread on top buttered side up. When egg is firm, turn and toast bread to golden brown.

Etta M. Oberholtzer  
Age 12  
Leola

**Banana Cake**

2 cups sifted flour  
1 1/4 cup sugar  
1 teaspoon soda  
1 teaspoon baking powder  
1 teaspoon salt  
1-3 cup shortening  
1/2 cup buttermilk or sour milk

1 cup mashed bananas  
1 teaspoon vanilla  
1 egg unbeaten  
Sift dry ingredients together, add the rest. Bake at 350 degrees for 30 minutes.

**Frosting:**

3 tablespoons mashed bananas  
1 tablespoon lemon juice  
1 1/2 - 2 cups confectioners sugar  
Sift sugar, add crushed bananas and lemon juice. Beat until smooth and creamy. Spread on cake.

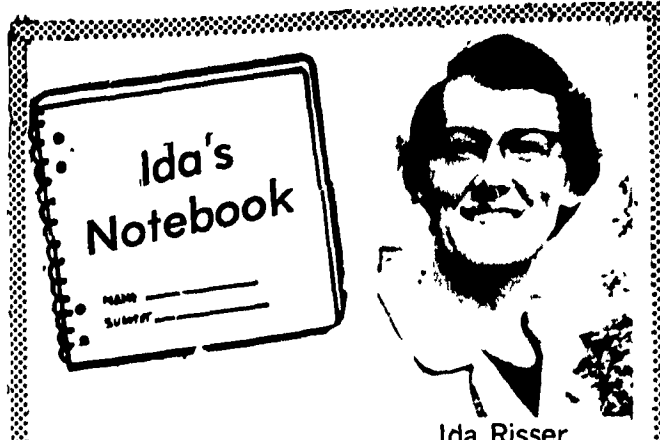
Marilyn Horst  
Age 15  
Ephrata

**Oatmeal Pie**

4 eggs slightly beaten  
1 3/4 cups sugar  
1 1/2 cups molasses or syrup  
1 cup milk  
1 1/2 cup oatmeal  
1 tablespoons melted margarine  
1/4 teaspoon salt  
2 teaspoon vanilla  
1/2 teaspoon nuts

Mix together and pour into unbaked pie shell. Bake at 350 degrees for 50 minutes. Makes 2 pies.

Rebecca Stoltzfus  
Age 12  
Bird In Hand



Ida Risser

Somehow my flowers have been sadly neglected this summer and yet they have produced abundant blooms. When we go to the garden for a bouquet, we usually end up with three or four vases of flowers.

I cut back the dianthus or "pinks" and they bloomed profusely the second time. Cindy and I have strung up

celosia and helichrysum (commonly called cockscomb and strawflowers) in our cellarway to dry for arrangements this winter. We've never had such a variety of colors in dahlias, asters, zinnias or corn flowers. I always feel very sad that they must die with the first hard frost.

Just before school started, we fulfilled one of the children's wishes to be taken to the seashore for a day. We invited a little friend to go along and had a nice roadside picnic in New Jersey on the way there.

The ocean was quite rough the day we were there but everyone including Daddy had a fine time "jumping the

waves". Some of the children were disappointed in the amusement rides they chose but that was just part of the experience. We each had a big ice cream cone of an exotic flavor before leaving for home.

But this isn't the end of the story. We ran into a traffic jam and arrived home quite late. Then a violent rain and thunderstorm cut off the electricity for several hours and all the work was really delayed. What a day to remember!

Yesterday I came across a toy brush and dust pan and it brought back memories of a nephew now grown. One Sunday, as he visited us, he tried to use the toy and went from room to room brushing the floor. Finally he looked at me disgustedly and said, "What's the matter with you - no dirt."

It was a flattering remark but I'm afraid it wouldn't be true today.

State civil service jobs are located in state colleges, state hospitals, and state correctional institutions. Applicants interested in jobs at these locations should contact the institution at which they wish to work.

**No-Bake Cookies**

1 3/4 cups sugar  
3 tablespoons cocoa  
1/4 cup butter  
1/2 cup milk

Boil one minute and remove from heat.

Add 3 cups oatmeal  
1/2 cups peanut butter  
1/2 teaspoon vanilla  
Drop quickly on wax paper by teaspoonfuls.

Fannie Stoltzfus  
Age 9  
Bird-In-Hand

1 pint sifted flour (2 cups)  
1 teaspoon baking powder  
butter (size of egg)  
pinch of salt

Use enough water or milk to make like pie dough. Peel peaches. Place peach in center of square of dough, fold up corners. Place in baking dish. For syrup combine 1 cup sugar, 2 tablespoons butter and 2 cups boiling water. Mix and pour over dumplings. Bake in a 400 degree oven for one hour. Baste often during baking. Serve with milk.

Anna Shirk  
East Earl

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