

Home on the Range

Many of our readers have been sending in their favorite Fall and Thanksgiving recipes. If you haven't sent yours in yet or have another one of interest please send it along. As always we request that you include all cooking information such as baking time, all ingredients and cooking and baking temperatures, along with your name and address.

This week we are featuring some interesting desserts as well as some recipes for bread and buns.

WHAT ARE EGG PRODUCTS?

The term egg products refers to liquid, frozen and dehydrated eggs obtained by breaking and processing shell eggs. These products include separated whites and yolks, mixed whole egg and blends of whole egg and yolk. Frequently, sugar, salt, or corn syrup are added to improve physical consistency and functional properties. Volume users of eggs find egg products are more convenient to use, have a longer shelf life, represent lower transportation and storage costs, and result in less waste than shell eggs.

Egg products can be supplied in liquid form in bulk quantity. Thirty-pound

frozen containers are available. Liquid or frozen eggs packaged in "milk" cartons are popular with institutions.

Egg solids are obtained by removal of water (dehydration) from the same raw materials. Added ingredients and special processes improve and preserve performance characteristics. Convenience foods may be prepared by blending these powders with other dry ingredients (flour, sugar, etc.).

Commercially produced hard-cooked eggs are available; they are mechanically peeled. Egg rolls are mass-produced; about one foot long, they have a yolk center with surrounding white and are marketed in frozen form.

Pumpkin Chiffon Pie

1 tablespoon unflavored gelatine
Two-Three cup brown sugar
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon ginger
1 ¼ cups mashed cooked pumpkin or canned
3 egg yolks
½ cup milk
Blend all ingredients thoroughly in sauce pan and cook over medium heat stirring constantly until it

boils. Remove from heat. Place pan in cold water. Cool until mixture thickens and carefully fold in meringue. Pour into cooled baked pie shell. Chill until set and garnish with whipped cream.

Mrs. Lawrence Martin
Womelsdorf

Tropical Pudding

Cook in double boiler:
Juice of 1 No. 2½ can pineapple
3 tablespoons flour
¼ cup sugar
½ cup water
3 eggs
Mix together, boil until thick. Cool, then add the cubed pineapple, 2 or 3 diced bananas, one dozen marshmallows, cut fine. Mix all together, add nut meats if desired.

Mrs. Eva W. Nolt
Leola

Cherry Cheese Pie

1 envelope instant topping mix
1 8 ounce cream cheese, softened
1 unbaked 9 inch crumb crust
1 cup canned cherry pie filling
Prepare instant topping mix as directed. Beat cream cheese with sugar until creamy. Blend in topping. Pour into crust. Top with cherry pie filling. Chill 3

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hours.

Harriet Greenawalt
Lancaster, Pa.

Quick Root Beer

2 cups white sugar
1 gal. warm water
4 teaspoons root beer extract
1 teaspoon dry yeast

Put ingredients in jug and cover. Let stand in sun for 4 hours. Makes one gallon.
Janet Horst
Ephrata

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Popcorn Balls

1 cup sugar
½ cup white or dark corn syrup
¼ cup butter
One-Three cup of water
¼ teaspoon salt
¾ teaspoon vanilla
3 quarts popped corn

Keep popcorn hot in a slow oven. Stir and cook sugar, corn syrup, water, butter and salt until sugar is dissolved. Continue cooking without stirring syrup forms a soft ball in cold water. Add vanilla, pour syrup slowly over popped corn. Mix well to coat every kernel. Grease hands with butter before shaping. Makes 12 medium sized balls.

Sarah Esh
Gordonville, Pa.

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Shoo Fly Pie

1 cup brown sugar
1 cup flour
1 teaspoon soda
2 tablespoons oil
1 teaspoon vanilla
1 cup molasses
1 cup warm water
1 egg

Beat together with mixer. (Mixture will divide while baking.) Pour in 9 inch unbaked pie shell.

Bake at 350 degrees for approximately 35 minutes, using toothpick to check if finished.

Mrs. Leon S. Musser
Manheim RD2

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Black Joe Cake

2 cups flour
2 cups sugar
¾ cup cocoa
1 teaspoon baking powder
2 teaspoons soda
Pinch of salt
1 cup milk
1 cup hot coffee
½ cup vegetable oil
2 eggs
1 teaspoon vanilla

Put all ingredients in bowl and mix. Bake at 375 degrees till done. "A very moist and delicious cake."

Catherine Shirk
RD3
Ephrata

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Chocolate Cake

2 eggs
1 cup cocoa
1 cup shortening
3 cups flour
1 cup sour milk

Lancaster Farming, Saturday, Nov. 2, 1974—41

Adult Ag Program

Twin Valley School District will begin a new program for adult farmers on Monday evening, November 11, 1974. A special program is scheduled at 7:30 p.m. in the Vocational Agriculture classroom of the Twin Valley High School.

Dick Coughenour and Don Schreiffer, Advanced Ag Associates representatives from Demotte, Indiana, will present a program on Soil and Crop Management. They will provide practical information concerning the advantages of minimum tillage and the importance of proper soil balance.

This will be the first of a series of monthly educational meetings designed to help the young-adult farmer help himself through education. Each monthly educational meeting will feature a topic designed to meet the needs and interests of the members. Selected meetings will be on-the-farm tours, barn meetings, demonstrations, etc. where the participants will be able to see the practices being discussed.

The young-adult farmer program at Twin Valley will be educational in nature and open to anyone working in agriculture or its related occupations. Participation in one aspect of the program will not commit a person to participation in others, nor does it obligate enrollment in any other program. Farmers are invited to participate in those activities which interest them.

Wayne K. Lutz
Young Farmer Advisor

2 teaspoons vanilla
2 teaspoons soda
2 cups sugar
½ cup hot water
Put in bowl in order given; do not stir until last item is added. Then mix well, beat four minutes.

Anna Brubaker
Kutztown RD1

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Bread

1 cup lukewarm water, put in 1 tablespoon sugar. Add 2 tablespoons yeast and let rise for 10 minutes.

Mix together:
4 cups lukewarm water
6 tablespoons melted shortening

Two-Three cups sugar
2 tablespoon salt
Add yeast mixture.

Measure 14 cups of bread flour in a big dish pan. And pour liquid over flour and mix. Put on a board and knead. Let rise two hours knead down, let rise 1 hour put in pans and let rise 2 hours. Bake at 400 degrees for 10 minutes reduce heat to 325 degrees until done. Make 7-1 pound loaves.

Mrs. David Martin
Bird In Hand

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Pineapple Buns

½ cup warm water
2 packages yeast
mix together and let dissolve

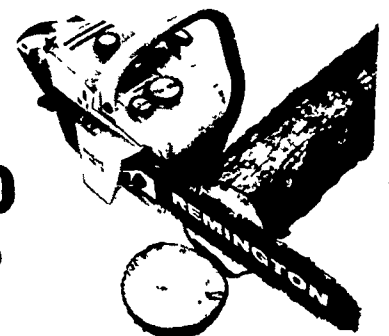
Combine
1½ cups lukewarm milk
½ cup sugar
2 teaspoon salt
2 eggs
½ cup melted shortening
7 cups flour

Add half of flour beat well, then add yeast and water and rest of flour. Mix well and let rise till double. Roll dough and spread on pineapple. Bake at 350 degrees.

Fannie Lapp
Quarryville

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