

# Home on the Range

Our Junior Cooks are still sending in some interesting and different recipes. Our thanks to all those young people who have written to us. If your recipe hasn't been included in the column yet keep watching in the next few weeks.

Why have food prices gone up? Several important economic changes in 1972 and 1973 sent food prices up.

Economic activity speeded up. Both employment and hourly earnings increased sharply. We had more money to spend, and we spent it, increasing the demand for food.

Other countries bought more of our farm products. Foreign citizens had more money to spend in 1973 too. There was a wave of prosperity in the developed world—and foods are international commodities. At the same time, the devalued dollar made it easier for other countries to buy U. S. products.

U.S. livestock production was slightly lower. Also, weather conditions throughout the world noticeably reduced wheat, corn, rice, and feed grain supplies. We were faced with slightly reduced total world and domestic food and feed supplies, at the same time

we had record incomes and increased demand for food.

### No-Bake Peanut Butter Cookies.

1/4 cup corn syrup  
1/2 cups sugar  
1 cup peanut butter  
1 cup chow mein noodles  
Mix syrup and sugar in a pan. Heat the syrup and sugar until they bubble. Take the pan off the heat. Put the peanut butter and noodles into the pan and mix with the syrup and sugar. Drop the cookie batter from a teaspoon into a paper towel. Let cookies cool for 15 minutes. Makes about 3 dozen.

Jaci Meckly  
RD2  
Lititz

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### Drop Raisin Cookies

2 cups raisins  
1 cup boiling water  
1 cup shortening  
2 cups granulated sugar

3 eggs  
1 teaspoon vanilla  
1 teaspoon salt  
Put in sifter:  
4 cups flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
Add 1 cup chopped nuts, add a little flour to nuts. Makes about 6 dozen cookies. Bake at 350 degrees for 12-15 minutes.

A.S. Beller  
Age 12  
Christiana

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### Fudge Candy

2 cups sugar  
1 cup evaporated milk  
1/2 cup butter  
1 cup (6 ounces) semi sweet chocolate bits  
1 cup finely crushed graham crackers  
3/4 cup bread flour  
3/4 cup chopped walnuts  
1 teaspoon vanilla

Combine sugar, milk and butter in saucepan. Bring to a rolling boil stirring constantly. Remove from heat and add remaining ingredients mix well. Spread in a well-buttered pan. 12x8.

Martha Weaver  
12  
Orrstown

### Tasty Cake

3 cups flour  
2 cups sugar  
6 tablespoons cocoa  
2 teaspoons soda  
1 teaspoon vanilla  
1/2 teaspoon vinegar  
2 cups water  
Mix all ingredients together. Pour into greased cookie sheet and bake at 350 degrees for 20-25 minutes. Cool, remove from pan and cut in squares.

### Icing

beat till stiff 2 egg whites  
Add:  
2 teaspoons vanilla  
4 tablespoons flour  
4 tablespoons milk  
2 cups 10X sugar  
1 cup shortening

Sandra Martin  
Age 11  
Ephrata

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### Oatmeal Pancakes

1 cup cooked oatmeal  
1 cup flour  
1 cup milk  
1 teaspoon baking soda  
1/2 cup sugar  
3/4 teaspoon salt  
3 eggs

Put all ingredients together and mix. If batter is too thin add more flour. Drop in hot greased pan by spoonful. Fry to brown on one side and turn.

Susan Burkholder  
Age 13  
Mifflinburg

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### Graham Cracker Loaf

1 pound graham cracker

crumbs  
1 pound marshmallows cut up  
1 pound chopped dates  
1 cup chopped nuts  
1 cup sweet cream  
Mix first four ingredients together. Whip cream and mix everything together. Form in loaf.

Marlene Wenger  
Age 8  
Lititz

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### Thought For Food



### Cheddar Puff Casserole

Cut one loaf Italian bread into 1/2-inch slices. Brush with 1/4 cup melted butter or margarine. Arrange bread, 1/2 pound grated sharp cheddar cheese and 2 tablespoons finely dried onion in layers in a 1-quart souffle dish or oven-proof casserole. Combine 4 well beaten eggs, 3 cups milk, 3 tablespoons Worcestershire sauce and 3/4 teaspoon salt. Pour over bread mixture; cover and refrigerate 6 hours. Bake, uncovered, in a preheated slow oven—325F one hour and thirty minutes or until puffy and brown. Serve six immediately.

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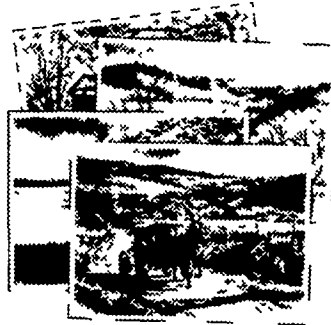
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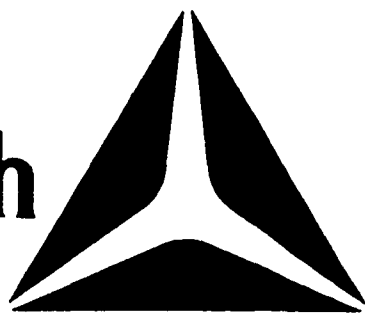
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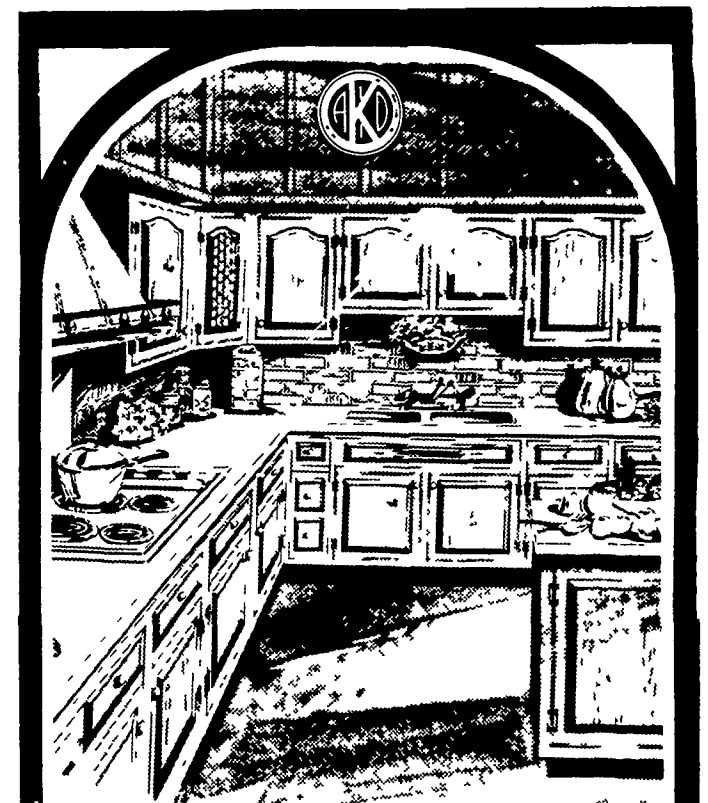
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