## Home on the Range

We are still waiting for some Thanksgiving and Fall recipes to include in our column. Be sending in your favorite dishes whether it be a fancy vegetable dish or a family favorite dessert!

Have any recipes for corn bread? One of our readers is anxious for a good corn bread recipe and we'd like to help her find one.

How Much Have Food Prices Gone Up? The foods we bought for

\$1.00 in 1972, cost nearly \$1.15

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by the end of 1973. The 14.5 percent increase in food prices was the largest since the end of World War II, a

quarter of a century ago. In the first three months of 1974, the price of food rose again. Most of that rise was caused by a spillover from the 1973 forces at work in the marketplace.

For 1974, retail prices of food are expected to be 12 percent higher than the 1973 average, a slightly smaller climb than the 14.5 percent rise the year before. Almost

**150 Fruitville Pike** 

Manheim, Pa.

all of the 1974 increase took place in the early part of the

vear XXX **Pumpkin Cookies** 3 cups cooked, pumpkin 1<sup>1</sup>/<sub>2</sub> cups shortening 2 cups granulated sugar 5 cups flour 3 teaspoons cininamon teaspoon cloves 3 teaspoons vanilla

2 cups raisins 1 cup chopped nuts Mix pumpkin, shortening

and sugar together add flour baking powder, spices and vanilla and mix well. Add raisins and nuts and drop by teaspoons on cookie sheets. Bake at 375 degrees for 12-15 minutes.

Mrs. David Wanger RD1

Leola XXX **Apple Goodie** 1<sup>1</sup>/<sub>2</sub> cups sugar 2 tablespoons flour pinch of salt 1 teaspoon cininamon 1 quart of apples sliced Topping 1 cup oatmeal 1 cup brown sugar 1 cup-flour <sup>1</sup>/<sub>2</sub> teaspoon soda One-third teaspoon baking

powder Two-thirds cup butter Mix flour, sugar, salt and cinnamon. Add to apples and mix.

Place on the bottom of a greased pan. Mix topping ingredients until crumbly then put on apples and pat firmly. Bake until brown and crust is formed. Serve with milk or cream.

> S. Esh Christiana XXX

**Pound Cake** 

- 1 cup butter 1 cup sugar
- 1 teaspoon vanilla 1 teaspoon lemon extract
- 5 eggs
- 2 cups flour

1 teaspoon baking powder Cream butter thoroughly, add sugar very slowly, beating well. Add flavoring and yolks of eggs which have been beaten until pale

yellow. Beat egg whites until light and add alternately a little at a time with the flour which has been sifted with baking powder four times. Beat well for several minutes until light and fluffy. Bake in greased loaf pan in moderate oven about one hour.

Mrs. Luther Ligtly Bainbridge, Pa. XXX



tablespoons 34 cup sugar <sup>1</sup>/<sub>2</sub> cup pineapple juice <sup>1</sup>/<sub>2</sub> cup water Boil till thick. Cool slightly Here's a robe for a youngster that's

14 eggs

Nutmeg

milk

1<sup>1</sup>/<sub>2</sub> ounces harts horn lumps

XXX

**Drop Cookies** 

XXX

**Tropical Pudding** 

Kutztown

in little hot water

Makes 200 cookies.

2 cups sour cream

4 cups sugar

4½ cups flour

1 teaspoon soda

3 eggs

3 eggs

easy to make it might be a happy thought for a Christmas present, if yeu can bring yeurself to held it that long No 3239 comes in sizes 4, 6, 8, 10, 12 Size & takes 21/3 vd. of 35 in. fabric



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Snacks Between 20 to 30% of the calories Americans eat each day come from snacks

**Cheese-Vegetable Dip** Mash cottage cheese finely with a fork Add chopped green pepper (1 tablespoon to 1 pint of cheese) and mix Use as dip for celery or carrot sticks

Lancaster Farming, Saturday, Nov. 16, 1974–43 Harts Horn Cookies then add drained pineapples 3 pounds sugar 3 sliced banas, and 1/2 cur pounds butter and lard small marshmallows. Susan N. Oberholtze: 4 pounds flour Leola, Pa 1 pint buttermilk or thick XXX **Delicious** Apple Pudding 1 teaspoon soda

8 apples

2 eggs separated

1 cup flour

cup sugar

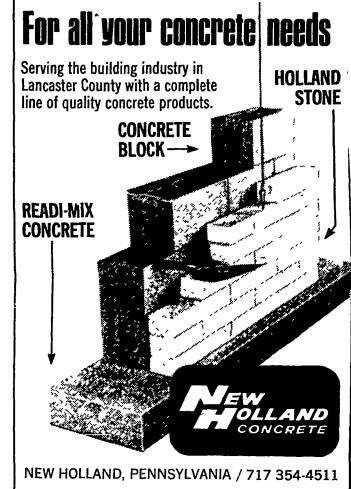
1/2 teaspoon salt Miss Cora Burkholder 1 teaspoon baking powder

RD1 ½ cup water 1 teaspoon vanilla 2 tablespoons butter

2 cups brown sugar

Wash, pare and slice apples. To make batter, beat egg yolks and add sugar. Sift dry ingredients together and add alternately with water and vanilla. Fold in stiffly 2 teaspoons baking powder beaten egg whites. Melt Miss Vera Oberholtzer butter and sugar in bottom of RD2 large flat baking dish. Add Ephrata sliced apples. Pour batter over top of apples. Bake at 350 degrees for 45 minutes. Turn upside down to serve. flour Serve with milk or cream while warm.

> Mrs. Ivan Horst RD2 Ephrata





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