

# 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

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

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

**Pumpkin Cookies**  
3 cups cooked pumpkin  
1½ cups shortening  
2 cups granulated sugar  
5 cups flour  
3 teaspoons cinnamon  
1 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

**Apple Goodie**  
1½ cups sugar  
2 tablespoons flour  
pinch of salt  
1 teaspoon cinnamon  
1 quart of apples sliced  
Topping

1 cup oatmeal  
1 cup brown sugar  
1 cup flour  
½ 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

**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 Lightly  
Bainbridge, Pa.  
xxx

## SEW WHAT?

THIS WEEK'S PATTERN BY AUDREY LANE



Here's a robe for a youngster that's easy to make. It might be a happy thought for a Christmas present, if you can bring yourself to hold it that long. No. 3239 comes in sizes 4, 6, 8, 10, 12. Size 8 takes 2½ yd. 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

**Harts Horn Cookies**  
3 pounds sugar  
2 pounds butter and lard  
4 pounds flour  
14 eggs  
1 pint buttermilk or thick milk  
1 teaspoon soda  
1½ ounces harts horn lumps in little hot water  
Nutmeg  
Makes 200 cookies.

Miss Cora Burkholder  
RD1  
Kutztown

**Drop Cookies**  
2 cups sour cream  
4 cups sugar  
4½ cups flour  
3 eggs  
1 teaspoon soda  
2 teaspoons baking powder  
Miss Vera Oberholtzer  
RD2  
Ephrata

**Tropical Pudding**  
3 eggs  
2 tablespoons flour  
¾ cup sugar  
½ cup pineapple juice  
½ cup water  
Boil till thick. Cool slightly

then add drained pineapples  
3 sliced bananas, and ½ cup small marshmallows.

Susan N. Oberholtzer  
Leola, Pa.

**Delicious Apple Pudding**

8 apples  
2 eggs separated  
1 cup flour  
1 cup sugar  
½ teaspoon salt  
1 teaspoon baking powder  
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 beaten egg whites. Melt butter and sugar in bottom of large flat baking dish. Add sliced apples. Pour batter over top of apples. Bake at 350 degrees for 45 minutes. Turn upside down to serve. Serve with milk or cream while warm.

Mrs. Ivan Horst  
RD2  
Ephrata

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