

# Home on the Range

## Farm Women Society 22's Holiday Recipes

As Thanksgiving and the Holidays draw near, many interesting recipes will be tried by cooks who have had years of experience and by those who will be trying their culinary skills for the first time.

We are happy to be featuring the special family recipes of the ladies who comprise Farm Women Society 22 in Lancaster County.

Farm Women Society has 30 members and as a special project compiled a cookbook called the "Dinner Bell Cookbook" which has sold over 8000 copies.

We thank these ladies for their holiday recipes and hope that you enjoy reading them.

3 cups flour  
1½ teaspoon soda  
¾ teaspoon nutmeg  
1½ teaspoon cinnamon  
¾ teaspoon salt  
1½ cup buttermilk  
1 cup black walnuts  
Cream sugar, shortening add eggs. Add all dry ingredients alternately with buttermilk. Beat until smooth and add walnuts. Bake at 325 degrees for 40 minutes.

Mrs. Jay Landis  
Lancaster

xxx  
**Fruit Balls**

2 pounds dates  
1 package raisins  
½ pound figs  
1 cup nuts  
Chop all ingredients with food chopper. Mix and roll into balls. Roll in sugar. Store in a tight jar.

Mrs. Cloyd Wenger  
Pioneer Road

xxx  
**Cracker Pudding**

1 quart sweet milk  
1 cup cracker crumbs

2 eggs separated  
1 cup sugar  
pinch of salt  
1 teaspoon vanilla  
½ cup cocoanut  
Mix egg yolks, crumbs, milk, sugar and cook slowly on top of stove. When thick add vanilla. Pour in greased glass baking dish and top with stiffly beaten egg whites. Brown in oven at 425 degrees for a few minutes.

Mrs. Lloyd Herr  
Colonial Road

xxx  
**Haddock Shrimp Bake**

2 lbs. fresh or frozen Haddock or Sole Fillets  
1 10 oz. can frozen condensed cream of Shrimp soup thawed  
¼ cup butter melted  
½ tsp. grated onion  
½ tsp. Worcestershire sauce  
¼ tsp. garlic salt  
1½ cups crushed Ritz crackers

Thaw fish, place in greased 13" -9" -2" baking dish; spread with soup. Bake at 375 for 20 minutes. Combine remaining ingredients; sprinkle over fish. Bake 10 minutes more. Serves 6 to 8.

Lemon Butter

In top of double boiler moisten 1 tbsp. cornstarch in ½ cup cream. Add yolks of 3 eggs well beaten, grated rind of 1 lemon and 1 cup granulated sugar. Cook until smooth and thick; remove from stove, add juice of lemon and cool.

A tasty spread for dinner rolls.

Mrs. E. Clair Witmer  
Lampeter, PA

**Caribbean Fruit Salad**  
1 small pack lime jello or strawberry jello  
1 cup boiling water  
pineapple juice and cold water to make 1 cup  
Two-thirds cup or 9 oz. can drained pineapple  
¾ cup sliced banana  
¼ cup chopped nuts  
½ cup cocoanut  
Dissolve jello in boiling water. Add pineapple juice and cold water. Chill till slightly thickened. Fold in pineapple, banana, nuts, and cocoanut. Pour into mold.

Mrs. Janet Houser Jr.  
Lampeter

xxx  
**Dreamy High Pumpkin Pie**  
Two-thirds cup sugar  
1 envelope unflavored gelatine  
1 teaspoon cinnamon

½ teaspoon salt  
¼ teaspoon nutmeg  
3 slightly beaten egg yolks  
¾ cup milk  
1 cup cooked or canned pumpkin  
3 egg whites  
One-third cup sugar  
1-9 inch graham cracker crust

In a large saucepan, combine the two-third cups sugar, gelatine, salt, cinnamon and nutmeg. Combine beaten egg yolks and milk. Add to gelatin mixture. Cook stirring constantly till mixture thickens slightly. Stir in pumpkin, chill till mixture mounds lightly when spooned. Beat egg whites till soft peaks form. Gradually add one-third cups sugar beating to stiff peaks. Fold chilled pumpkin

mixture into egg whites. Pile into crust. Cover with whipped cream and toasted cocoanut.

Mrs. William Weller,  
Willow Street

xxx

**Cranberry Salad**

4 cups fresh cranberries  
2 cups sugar  
2 cups red grapes (halved with seeds removed)  
1 small can of pineapple tidbits

½ cup chopped nuts  
1 cup heavy cream  
Grind cranberries, add sugar and let drain over night. Add grapes, pineapple and nuts. Fold in whipped cream just before serving. Serve on lettuce leaf.

Mrs. Clarence Rohrer  
Breezewood Drive

xxx

**Black Walnut Cake**  
1¼ cup light brown sugar  
1 cup sugar  
¾ cup shortening  
3 eggs

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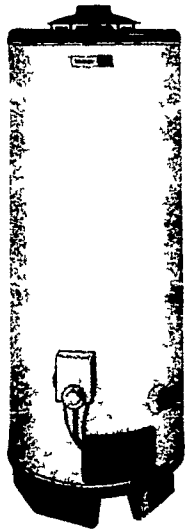
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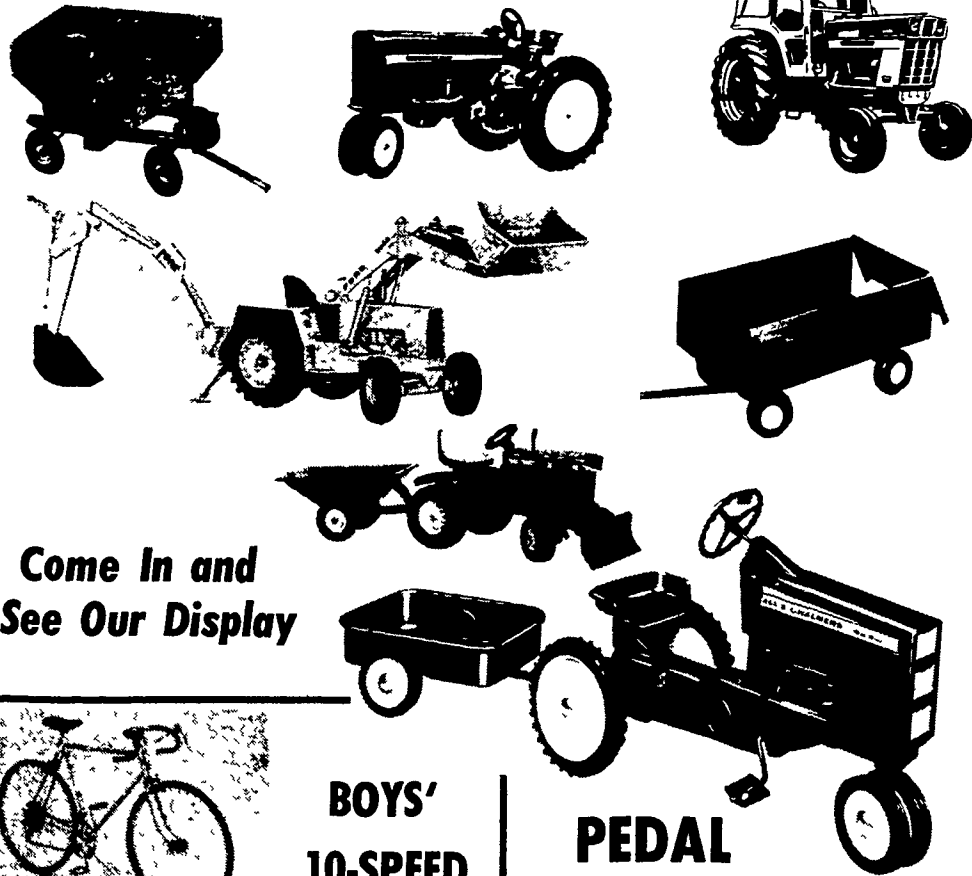
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