

Home on the Range

24 Hour Fruit Salad
 2 eggs beaten
 4 tablespoons sugar
 4 tablespoons vinegar
 2 tablespoons butter
 Cook above until thick stirring constantly, add butter while hot.
 When cold add 1 cup whipped cream. Add to the dressing: 2 cups marshmallows cut, 2 cups white grapes cut, 2 cups pineapple pieces, 2 cups orange pieces. Let stand in refrigerator and chill.

Mrs. Harold Rudy
 Penn Grant Road
 xxx

Dried Corn
 1 cup dried corn
 2 cups milk
 2 tablespoons brown sugar
 1/2 teaspoon salt
 pepper

Start on medium heat till warm, lower heat to simmer and simmer three hours stirring occasionally. Add more milk if necessary.

Mrs. Elvin Sangrey
 Lancaster
 xxx

Walnut Kisses
 3 egg whites
 1 pound of 10X sugar
 2 tablespoons vinegar
 1 teaspoon vanilla
 pinch of salt
 2 cups walnuts

Beat egg whites slightly, then add sugar, vinegar, vanilla and salt. Beat until stiff. Fold in nuts and drop by teaspoon on greased and floured cookie sheet. Bake about 8 minutes until firm.

Mrs. J. Harold Ranck
 Hans Herr Drive
 xxx

Italian Cream Cake
 4 ounces of butter or margarine
 1/2 cup shortening

2 cups sugar
 5 egg yolks
 2 cups sifted all-purpose flour

1 teaspoon soda
 1 cup buttermilk
 1 teaspoon vanilla
 1 can coconut
 1 cup chopped pecans
 5 beaten egg whites

Cream shortenings and add sugar beating well. Add egg yolks one at a time. Sift flour and soda together add alternately with buttermilk. Add vanilla, coconut and pecans. Last fold in egg whites. Pour in 3-8" well greased and floured baking pans. Bake at 350 degrees for 30 minutes or until sides shrink from pans. Cool before removing. Frost with butter icing.

Mrs. Lester Landis
 Creek Hill Road
 xxx

Gourmet Potatoes
 6 medium potatoes
 2 cups shredded cheddar cheese
 1/4 cup butter

1 1/2 cup sour cream (room temp.)

One-third cup chopped onion
 1 teaspoon salt
 pepper
 paprika

Cook potatoes in skins and cool. Peel and shred coarsely. In a saucepan over low heat cook onions in melted butter but do not brown. Add cheese and stir till cheese is almost melted. Remove from heat and stir in sour cream, salt and pepper. Fold with potatoes and bake in 2 quart casserole. Sprinkle with paprika and bake 25-30 minutes at 350 degrees.

Mrs. Robert Bare
 Waterfront Drive
 xxx

Pumpkin Pie
 1 1/4 cups mashed pumpkin
 1 1/4 cups milk
 3 eggs
 Two-third cup brown sugar (packed)

2 tablespoons dark molasses
 1 1/4 teaspoon cinnamon
 1/4 teaspoon ginger
 1/4 teaspoon nutmeg
 1/4 teaspoon cloves
 1/2 teaspoon allspice
 1/2 teaspoon salt

1 tablespoon corn starch
 Blend sugar, spices, cornstarch, salt, beat eggs with milk and add molasses. Combine with dry ingredients and pumpkin. Mix until smooth. Pour into 1-9 inch pie shell. Bake 15 minutes at 435 degrees reduce to 350 degrees and bake 40 minutes or until pie is set.

Mrs. Betty Landis
 Horse Shoe Road
 xxx

Fall Punch
 2 quarts apple juice
 3 cinnamon sticks
 12 whole cloves
 1 cup orange juice, chilled
 4-7 ounce bottles lemon-lime soda chilled

apple slices
 Simmer 1 quart apple juice with cinnamon and cloves for 10 minutes. Refrigerate over night. Discard cinnamon and cloves. Combine spiced juice, remaining apple juice and orange juice pour in soda slowly.

Add one tray of ice cubes or frozen ice ring. Garnish with apple slices. Yield 25 servings.

Mrs. Harold Zook
 Lampeter Road
 xxx

Ice-Cream Wafers
 1/2 cup butter
 1/2 cup sugar
 1 egg
 3/4 cup flour
 1/2 teaspoon salt
 1/2 teaspoon vanilla
 Mix and drop tiny balls put English Walnuts on top.

Judy Zodet
 Lancaster
 xxx

Carrot Casserole
 10-12 carrots diced
 1 can cream of celery soup
 slices of processed cheese to cover

1/4 pound butter
 3/4 cup bread crumbs
 Clean and cook carrots in salted water until soft. Put in casserole dish and add cream of celery soup. Cover with cheese slices. Melt butter and add bread crumbs to butter. Cover casserole with buttered crumbs and put in 325 degree oven until bubbly about 20-25 minutes.

Mrs. Dorothy Robinson
 Bird-in-Hand
 xxx

Baked Cauliflower
 Bread a cauliflower into flowerettes and cook in salt water for 5 minutes. Drain and layer in buttered casserole with 2 tablespoons butter, 2 tablespoons flour salt and pepper. Add enough milk to just cover. Slice cheese over top and bake at 375 degrees for 30-35 minutes or until cheese is melted and brown.

Mrs. Henry Hess
 Willow Street
 xxx

Holiday Russian Tea
 6 quarts and 1 cup boiling water

1 teaspoon cinnamon
 1 teaspoon cloves
 5 teaspoons tea or 5 tea bags
 6 oranges or 1 1/2 cans small frozen orange juice
 6 lemons or 1 small frozen can lemon juice
 2 1/2 cups sugar

Tie tea and spices in a cheese cloth bag. Pour boiling water over them. Steep for five minutes. Remove bag and add sugar and fruit juices. Serve hot. Serves 25.

Mrs. Robert Houser
 Lampeter
 xxx

Cranberry Sauce
 1 box fresh cranberries
 2 cups sugar
 4 cups water

2 1/2 tablespoons plain gelatine
 Cook cranberries and sugar in 3 1/2 cups water. Dissolve gelatine in 1/2 cup boiling water. Put through ricer. Chill overnight top with whipped cream.

Mrs. John Harnish
 Beaver Valley Pike
 xxx

Baked Corn
 2 cups cut off corn
 2 eggs
 1 teaspoon salt
 1/4 teaspoon pepper
 1 tablespoon sugar
 2 tablespoons butter

1 tablespoon flour
 1 cup milk
 Mix corn, flour, sugar, salt, pepper and melted butter. Add beaten eggs and milk. Pour into greased baking dish and bake at 350 degrees for 35 minutes or until set.

Ms. Cora Frymyer
 Lampeter
 xxx

Orange Delight Salad
 Sprinkle one package of orange gelatine into a pint of cottage cheese. Add one No. 2 can of crushed pineapple and one can of drained mandarin oranges. Fold in 1 quart of cool whip. This should stand overnight or at least several hours.

Mrs. Cora Frymyer
 Lampeter
 xxx

Pumokin Cake
 1 package spice cake mix
 1 can pumpkin
 1/2 cup brown sugar
 1/2 cup oil
 3 eggs
 1/2 cup chopped nuts

Topping
 1/2 cup sugar
 1/2 cup flour
 1/4 cup butter
 1/2 teaspoon cinnamon

Preheat oven to 350 degrees. In a large bowl combine dry cake mix, pumpkin, brown sugar, oil, eggs and nuts. Blend at low speed until completely moistened about 1 minute. Beat two minutes at medium speed. Spread batter in a greased and floured pan. In a medium bowl combine sugar, flour softened butter and cinnamon with a fork or pastry blender. Sprinkle evenly over batter. Beat at 350 degrees for 40-45 minutes.

Mrs. Henry Balmer
 Lampeter
 xxx

Chocolate Covered Mints
 1 box confectioners sugar
 1/4 cup melted butter
 2 1/2 tablespoons warm water
 15 drops oil of peppermint

Combine sugar and melted butter. Add water and peppermint. Mix and form into patties. If soft refrigerate one hour. Melt 4 one-ounce squares of chocolate with 1/4 ounce of paraffin. Keep chocolate mix over warm water. Place patty on fork and dip and place on waxed paper. Let set at room temperature. Makes 5 dozen mints.

Mrs. Willis Lefever, Jr.
 Strasburg

Miniature Fruit Cakes
 1 cup cooking oil
 1 1/2 cup brown sugar
 4 eggs
 2 cups sifted flour
 1 tablespoon baking powder
 2 teaspoons salt
 2 teaspoons cinnamon
 2 teaspoons allspice
 2 teaspoons cloves
 1 cup orange juice
 3 1/2 cups mixed candied fruit
 1 cup seeded raisins
 1 cup chopped dates
 3 cups chopped nuts

Mix fruits with 1 extra cup flour. Combine all ingredients mix well and bake in nut cups. Makes 4 packages nut cups. Bake 1 hour at 275 degrees. Place nut cups on cookie sheet and place a can of water on lower rack of oven.

Mrs. Carl Diller
 South View Road
 Cranberry Bluff

1 pound raw cranberries (ground)
 3 cups miniature marshmallows
 3/4 cup sugar

2 cups unpared apples diced
 1 cup grapes (seeded)
 1/2 cup nuts chopped
 1/4 teaspoons salt
 1 cup heavy cream

Combine cranberries, marshmallows and sugar. Cover and chill overnight. All apples, grapes, nuts and salt. Fold in whipped cream. Chill and serve on lettuce leaf. 8-10 servings.

Mrs. Paul Witmer
 Millersville

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