

Junior Cooking Edition

Home on the Range

THE PIE VEGETABLES

Those winter-time favorites—pumpkins and squash—can be used in many ways, but with the holidays coming up, they are certain to turn up in pies.

While either fresh or canned pumpkins or squash can be used for holiday pies, the canned products are most convenient. The U. S. Department of Agriculture has two grade standards for these products. U. S. Grade A or U. S. Fancy is the highest quality. It has a good color and consistency; is practically free of defects; and possesses a normal flavor. U. S. Grade C or U. S. Standard (the second grade) is also of good quality. It has a fairly good color and consistency, is fairly free of defects; and has a normal flavor.

The USDA also has grade standards for fresh winter squash, but these grades are used mainly in the wholesale market. The fresh squash you buy at the supermarket probably won't be grade

labeled. For consumers who enjoy making pie from fresh winter squash, the USDA offers these tips to help you choose:

Be sure the squash is fully matured, which is indicated by a hard tough rind. Also look for squash that is heavy for its size (meaning a thick wall and a more edible flesh).

Avoid squash with cuts, punctures, sunken spots, or moldy spots on the rind. These are indications of decay. A tender rind indicates immaturity, and is a sign of poor eating quality in winter squash varieties.

There are many varieties of fresh winter squash. Some of the more important varieties are the small corrugated Acorn, Butternut, Buttercup, green and blue Hubbard, green and gold Delicious, and Banana.

There are no grade standards for fresh pumpkins but the same general buying criteria can be applied. They should be heavy for their size, free of

blemishes and the rind should be hard.

Delicious Oatmeal Cake

1 1/4 cup boiling water
1 cup quick oatmeal
1/2 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 1/2 cup flour
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon vanilla

Pour boiling water over oatmeal and let set 20 minutes. Cream shortening and sugar well. Add unbeaten eggs one at a time beating well after each addition. Blend in oatmeal mixture. Sift flour, spices, soda and salt together and fold in. Bake in greased and floured pan 350 degrees for 30-35 minutes.

Annie Swarey
age 13
Peach Bottom

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Bushel of Cookies

5 pounds sugar
2 1/2 pounds lard
12 eggs
1 pound salted peanuts
1 pound seedless raisins
1 pint syrup
1 quart of sweet milk
6 pounds flour
3 tablespoons soda
3 tablespoons baking powder
2 pounds quick oats

Grind peanuts and raisins adding them to the batter. Drop with a spoon on greased cookie sheet. (No baking instructions in-

cluded)

Mary Ann Hoover
Age 10
Ephrata

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Date Pudding

3 eggs beaten
1 cup sugar
1/4 cup sifted enriched flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup chopped dates
1 cup broken walnuts

Beat eggs and sugar until light. Sift flour, baking powder and salt; add to egg and sugar mixture. Stir in dates and nuts. Turn into greased 8 x 8 x 2 inch pan and bake in pan of hot water in moderate oven (350 degrees) for 1 hour. Serve warm; top with whipped cream. Makes 6 servings.

Louise Horning
Age 9
Lititz

xxx

Brownies

Melt 2-3 cup butter and add 1/2 cup brown sugar. Put into bowl and add 3 eggs one at a time beating well. Add 2 2-3 cups flour, 2 1/2 teaspoon baking powder and 1/2 teaspoon salt.

Put into a 9 x 13 inch pan and sprinkle top with chocolate chips. Bake at 350 degrees for 25 minutes.

Shirley Horning
Age 7
Lititz

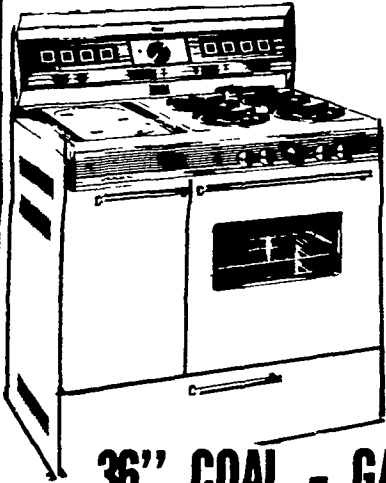
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Bread

1 cup warm water
2 packages yeast
1 tablespoon sugar

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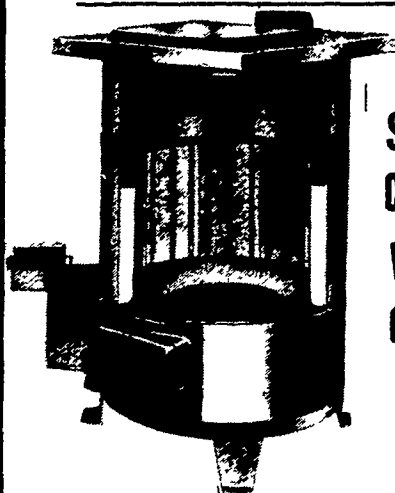


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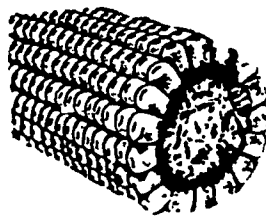
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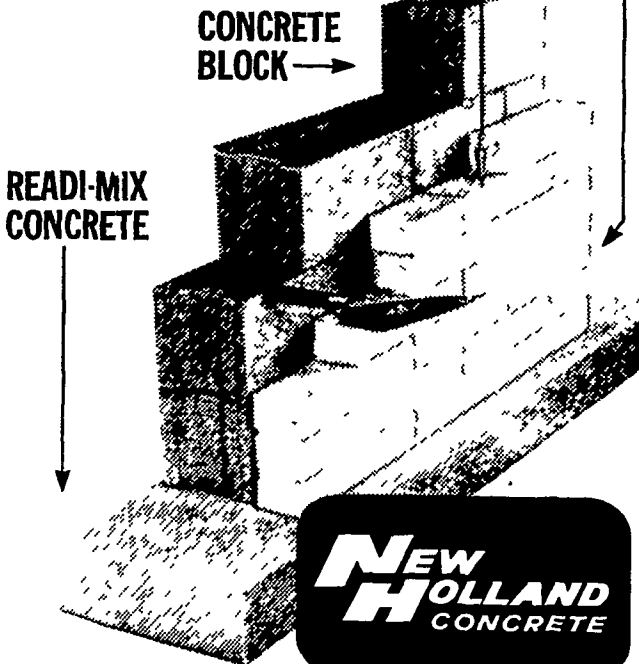
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3 cups hot water
1/2 cup safflower oil
1/2 cup sugar
1 tablespoon salt
Mix well and let cool. Add yeast mixture and flour - about 10 cups. Let rise till double, punch down and put in pans. Let rise again and bake at 375 degrees for 30 minutes.

Alma Newswanger
Age 11
Ephrata

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Tip Top Cake

1/2 cup shortening
1 1/2 cups sugar
2 eggs
2 1/4 cups all purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1 cup milk
1 teaspoon vanilla

Cream shortening and add sugar gradually. Add beaten eggs and beat until light and fluffy. Sift flour; measure and add salt and baking powder. Sift again. Add dry ingredients alternately with milk and flavoring. Beat thoroughly after each addition. Pour into greased loaf or layer pans. Bake at 350 degrees for 30 minutes.

Esther Sensenig
Age 8
Ephrata

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Quick Mix Sponge

1 1/4 cups sifted flour
1 cup sugar
1/2 teaspoon salt
1/2 teaspoon baking powder
6 egg whites
1 teaspoon cream of tartar
1/2 cup sugar
6 egg yolks
1/2 cup cold water
1/2 teaspoon vanilla
1/2 teaspoon lemon extract

Sift flour, sugar and salt and baking powder. Beat egg whites, add cream of tartar and beat till foamy. Add 1/2 cup sugar slowly, beat till very stiff. Blend egg yolks, water and flavoring and add to dry ingredients fold into egg whites. Bake at 325 degrees.

Anna Mary Esh
Age 7
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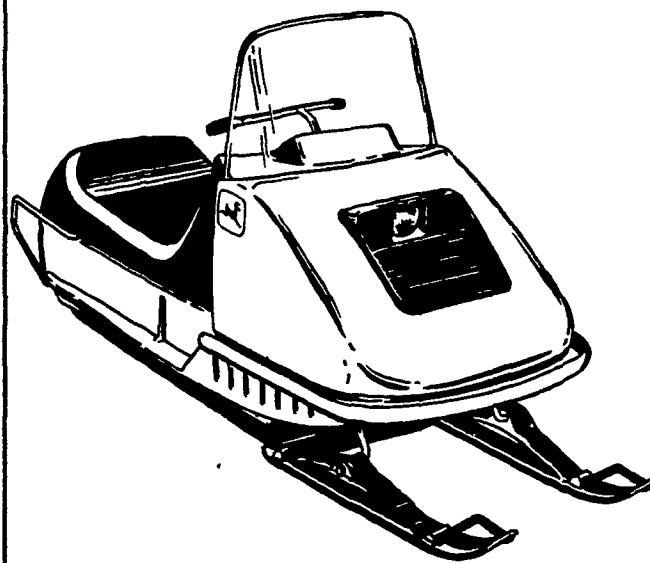
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