

Home on the Range

Ever wonder what to do with your zucchini squash? One of our readers sent in a delightful recipe that should add spark to any meal and especially at Holiday time.

We are waiting to receive some Easter recipes from our readers and would appreciate you sharing some of your family-favorite dishes with us.

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Butterscotch Chiffon Pie

1 envelope unflavored gelatine

$\frac{1}{4}$ cup cold water
3 eggs
1 cup milk
2 tablespoons butter
1 cup brown sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{4}$ cup granulated sugar

Soften gelatine in $\frac{1}{4}$ cup cold water. Scald milk in double boiler. Mix egg yolks and brown sugar. Add hot milk gradually then butter and salt. Return mixture to double boiler and cook until custard consistency. Add gelatine to hot custard. Stir

until gelatine is thoroughly dissolved. Cool until consistency of unbeaten egg whites. Add vanilla and stiffly beaten egg whites to which $\frac{1}{4}$ cup sugar has been added. Pour into baked pie shell and chill. Serve with whipped cream. Makes one pie.

Esther Zimmerman
Millmont, Pa.

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Six Layer Dish

1 layer raw sliced potatoes
 $\frac{1}{2}$ cup rice (uncooked)
1 layer sliced onion
1 layer sliced carrots
1 pound hamburger
1 quart tomato juice
1 tablespoon salt

Sprinkle with pepper and brown sugar. Put in casserole in the order given. Bake at 350 degrees for 2 $\frac{1}{2}$ hours.

Sylvia Lantz
Strasburg, Pa.

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Vanilla Ice Cream

1 quart thin cream
1 tablespoon vanilla
 $\frac{3}{4}$ cups sugar
 $\frac{1}{2}$ teaspoon salt
Thoroughly mix all ingredients, then freeze.

Makes 1 $\frac{1}{2}$ quarts.

Elsie K. King
Kirkwood, Pa.

xxx

Bread Pudding

2 cups milk
 $1\frac{1}{2}$ cups dry bread cubes
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 or 2 eggs slightly beaten
 $\frac{1}{2}$ teaspoons vanilla
2 tablespoons margarine
 $\frac{1}{2}$ cup raisins if desired

Scald the milk, pour over the bread cubes and cool slightly. Combine the sugar, salt and beaten eggs. Add to the milk and bread, then add vanilla, butter and raisins. Pour into a lightly greased pudding dish. Set the dish in a shallow pan of hot water and bake at 325 degrees for about 45 minutes.

Elizabeth Herschberger
Kirkwood, Pa.

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Walnut Cookies

5 egg whites
2 cups sugar
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup shortening
6 cups flour
walnuts

Beat egg whites first then add sugar. Add butter and shortening (melted). Add flour and stir. Drop by spoon on cookie sheet. Bake at 325 degrees until lightly brown. Makes about 10 dozen cookies.

Lois Witman

Manheim, Pa.
xxx
Zucchini Bread
3 eggs well beaten
1 cup salad oil
2 cups sugar
2 cups peeled, grated zucchini
3 teaspoons vanilla
3 cups flour
1 teaspoon salt
 $\frac{1}{4}$ teaspoon baking powder
1 teaspoon soda

$\frac{3}{4}$ teaspoon nutmeg
3 teaspoons cinnamon
1 cup nuts

Beat eggs in bowl, add oil, sugar, zucchini and vanilla. Sift dry ingredients together and add to first mixture. Fold in nuts. Pour into 2 large oiled and floured pans. Bake at 325 degrees for 1 hour or until done.

Lynn Ellwein
Idaho Falls, Idaho

Farm Women Societies

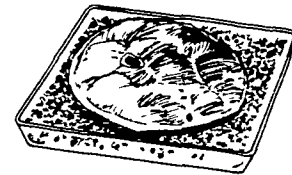
Berks Co. Society 8

Jeanne L. Johnson, Administrative Clerk at Metropolitan Edison Company, will speak to the Berks Society of Farm Women 8 on Tuesday, Feb. 25 at 8 p.m. at the home of Mrs. Donna Hix, R1, Bernville, PA.

Her topic is "Life As A Minority." She will share some of the innermost struggles of a minority in a question and answer format.

Mrs. Johnson is a native of York, PA. She was graduated from William Penn Senior High School and took several courses at Reading High Evening School. She worked in New York City prior to joining Met-Ed in 1972.

Thought For Food



Dixie Ham Slice

Combine 3 cups cooked rice 1 can (10 $\frac{1}{2}$ oz) cream of celery soup 2 tablespoons chopped onion, 1 teaspoon dry mustard, $\frac{1}{2}$ teaspoon salt Stir in $\frac{1}{2}$ cup milk and fold in 1 package (10 oz) frozen peas, already cooked and drained Place 1 smoked ham slice cut $\frac{1}{2}$ to $\frac{3}{4}$ inch thick on top of rice mixture cover tightly and bake in slow oven (325 degrees F) 20 minutes Remove cover and bake 10 to 15 minutes Makes 5 to 6 servings

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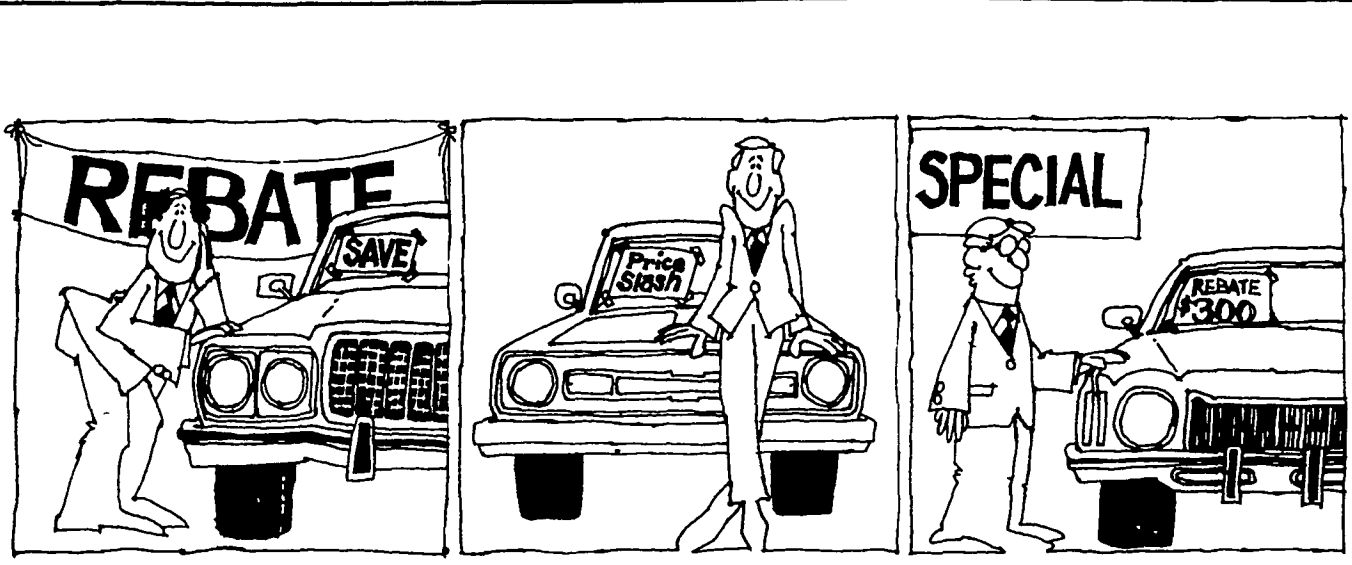


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