Recipe Exchange . . . Home on the Range

Welcome to another edition of Home on the Range! What a great response we had to the requests for Union Pie and Shoofly Pie! We received so many letters that we couldn't print them all, but selected a few for this week and will save the rest for future use. Thanks so much for helping us with the requests!

Here are two more for you. One of our readers would like to have the recipe for canned chicken corn soup. While another reader has a portion of a recipe for Chocolate Ball Confection and would like to know just how to finish the candy. She stated in her letter that she knows the recipe takes powdered sugar, melted chocolate bits and marachino cherries blended with evaporated milk. If you have this recipe

and can help us out we'd appreciate it. Remember to be sending in your favorite Easter recipes as time is running out for their publication. We

hope to hear from you soon! XXX **Gooey Shoofly Pic**

Syrup: 1 cup molasses ¹₂ cup brown sugar

- 2 eggs
- 1 cup hot water 1 teaspoon soda dissolved in hot water
- Crumbs:
- 2 cups flour
- ³4 cups brown sugar one-third cup lard
- Put half of syrup in pie crust, than add half of the
- crumbs. Add remaining syrup and other half of crumbs. Bake at 400 degrees for 10 minutes and reduce to 350 degrees for 50 minutes. Makes 2 pies.



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Mrs. A. K. King Lancaster, Pa. XXX Union Pie 1 cup brown sugar 1 cup molasses 3 tablespoon flour 3 cup thick milk or buttermilk 1 teaspoon soda dissolved in the milk

Mix all ingredients and pour in unbaked pie crust. Can put stripes of pie dough over the top. Bake at 375 degrees until brown and custard is set. Makes 1 large or 2 small pies.

2 eggs

Mrs. Paul Nolt Lititz, Pa. XXX

Spicy Cereal Crunch ¹/₂ cup butter

one and one-third cup brown sugar firmly packed ¹/₄ cup light corn syrup 2 teaspoons cinnamon

- ¹/₂ teaspoon salt 3 cups puffed oat cereal
- 2 cups shredded rice biscuits (bite size)
- 2 cups shredded corn biscuits cups shredded wheat 2
- biscuits 1 cup raisins
- 1 cup pecan halves

Combine first 5 ingredients in a heavy skillet. Stir constantly over medium heat until boiling. Boil three minutes.

In a large buttered bowl, toss cereal, raisins and nuts. Pour hot syrup over the cereal mixture in bowl stir to coat. Spread on 2 buttered baking sheets. When firm break in pieces.

Catherine Shirk Ephrata, Pa. XXX **Union** Pie 1 cup molasses 1 cup sugar 1 cup thick milk 1 cup sour cream 1 tablespoon flour

- 1 teaspoon soda
- sprinkle cinnamon

2 eggs

Crumbs:

1 cup flour

Mix ingredients and put in an unbaked pie shell. Bake at 325 degrees for 30 minutes. Makes 1 - 9 inch pie. XXX

Mrs. Alvin Wise Mohnton, Pa. Wet Bottom Shoofly Pie

in a 9 inch unbaked pie shell. Top with 1/2 cup crumbs and bake at 375 degrees for 10 minutes and 325 degrees for 30 minutes. Ella M. Stauffer Ephrata, Pa. XXX **Montgomery Pie** Bottom: 1/2 cup molasses ¹/₂ cup sugar 1 egg 1 cup water 2 tablespoon flour juice and rind of 1/2 lemon two-third cup sugar

Mix with crumbs and put

34 cup boiling water

1 teaspoon soda

1 egg, beaten

¹/₄ cup margarine or butter 1 egg, beaten ¹/2 teaspoon soda ¹/₂ cup sour milk 1¹/₄ cups flour

Top:

Combine ingredients for the bottom part of the pie. Pour into unbaked pie shell. For topping, combine butter and sugar. Add egg and beat thoroughly. Add milk and sifted dry ingredients alternately. Spread topping over mixture in pie shell. Bake at 350 degrees for 35-40 minutes. Makes one 9 inch pie.

Mrs. A. K. King Lancaster, Pa. XXX

Corn Flake Chews

- 1¹/₂ cup sugar
- ¹/₄ teaspoon salt ³/₄ cup light corn syrup
- ¹/₄ cup butter
- ³/₄ cup water
- 2 teaspoon vanilla

¹/₂ cup chunk style peanut butter

9 cup corn flakes

Combine sugar, salt, syrup, butter and water and bring to a boil. Reduce to medium heat. Cook to hard ball stage at 250 degrees. Do not overcook. Remove from heat - stir, in vanilla and peanut butter. Pour over corn flakes in a buttered large bowl. Toss with fork to completely cover corn flakes with syrup. Working quickly, drop mixture in clusters onto waxed paper to set. Makes about 40 $2\frac{1}{2}$ inch clusters. **Catherine Shirk** Ephrata, Pa. XXX

Shoofly Pie 1 cup flour two-third cups brown sugar pinch of salt 1 tablespoon shortening 1 cup molasses $1 \, \text{egg}$ ³/₄ cup hot water

¹/₂ teaspoon soda

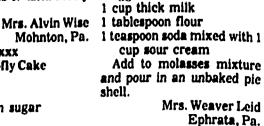
¹/₄ cup hot water

has been added. Pour' into unbaked crust and top with 1 cup molasses crumbs. Bake at 400 degrees for 10 minutes or until nicely browned.

XXX

- Shoo-fly Cake Crumbs:
- 6 cups flour
- 2 cups brown sugar 1 cup lard
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon cream of tarter
- Syrup
- 2 cups molasses
- 2 cups hot water
- 2 teaspoon soda in a little United States. boiling water
- Mix syrup and crumbs. Save some crumbs for

Lancaster, Pa.



1 cup sugar

2 eggs

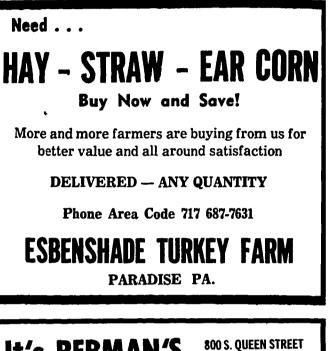
Union Pic

XXX

The per capita daily consumption of proteins is higher in Argentia than in any other country. In second place are Hungary and the

PSYCHIATRY

And then there's the one about topping. Bake at 375 degrees. the psychiatrist with two mail Mrs. A. K. King boxes on his desk OUTGOING and INHIBITED





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1 cup brown sugar 1 tablespoon crisco Mix and reserve ¹/₂ cup crumbs for top. Bottom: 1 cup molasses

Blend flour, sugar, salt and shortening. Take out $\frac{1}{2}$ cup crumbs. Add molasses, egg and hot water (34 cup). Blend together and add ¹/₄ cup hot water to which soda





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