

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  
Goosey Shoofly Pie

Syrup:  
1 cup molasses  
1/2 cup brown sugar  
2 eggs  
1 cup hot water  
1 teaspoon soda dissolved in hot water

Crumbs:  
2 cups flour  
3/4 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.

Mrs. A. K. King  
Lancaster, Pa.

xxx  
Union Pie  
1 cup brown sugar  
1 cup molasses  
2 eggs  
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.

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  
1/2 teaspoon cinnamon  
1/2 teaspoon salt  
3 cups puffed oat cereal  
2 cups shredded rice biscuits (bite size)  
2 cups shredded corn biscuits  
2 cups shredded wheat 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  
2 eggs  
1 cup thick milk  
1 cup sour cream  
1 tablespoon flour  
1 teaspoon soda  
sprinkle cinnamon  
Mix ingredients and put in an unbaked pie shell. Bake at 325 degrees for 30 minutes. Makes 1 - 9 inch pie.

Mrs. Alvin Wise  
Mohnton, Pa.

xxx  
Wet Bottom Shoofly Pie

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

3/4 cup boiling water  
1 teaspoon soda  
1 egg, beaten  
Mix with crumbs and put 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  
Top:  
two-third cup sugar  
1/4 cup margarine or butter  
1 egg, beaten  
1/2 teaspoon soda  
1/2 cup sour milk  
1 1/4 cups flour

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

1 1/2 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 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 egg  
3/4 cup hot water  
1/2 teaspoon soda  
1/4 cup hot water

Blend flour, sugar, salt and shortening. Take out 1/2 cup crumbs. Add molasses, egg and hot water (3/4 cup). Blend together and add 1/4 cup hot water to which soda

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

Mrs. Alvin Wise  
Mohnton, Pa.

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 tartar  
Syrup  
2 cups molasses  
2 cups hot water  
2 teaspoon soda in a little boiling water

Mix syrup and crumbs. Save some crumbs for topping. Bake at 375 degrees. Mrs. A. K. King  
Lancaster, Pa.

Union Pie  
1 cup molasses  
1 cup sugar  
2 eggs  
1 cup thick milk  
1 tablespoon flour  
1 teaspoon soda mixed with 1 cup sour cream  
Add to molasses mixture and pour in an unbaked pie shell.

Mrs. Weaver Leid  
Ephrata, Pa.

xxx

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

PSYCHIATRY

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