

**Junior Cooking Edition**

**Home on the Range**

**Freeze Now...Eat Later**  
The unlimited selection of beef cuts available now may suggest that it's a very good time to put your freezer to maximum use. Select the cuts to fit your family taste as well as your budget. Then freeze.

Fresh beef, pre-packaged for self-service, should not be stored in the refrigerator in the original wrapping more than 2 days. It may be frozen without rewrapping and stored in the freezer for a period of 1 to 2 weeks. For longer freezer storage, the original package should be over-wrapped with special freezer material.

If properly wrapped, beef cuts will maintain their quality for 8 to 12 months. If

stored longer than a year, the beef may lose some of its quality.

**Apple Pudding**  
6 cups apples (pared and sliced)  
1 cup granulated sugar  
2 tablespoons flour salt

Mix together and put in greased large and flat pan.

**Topping**  
½ cup oatmeal  
½ cup brown sugar  
One-third cup butter

Mix and spread on top sprinkle with cinnamon and bake at 350 degrees for one hour.

Lydia Petersheim  
age 14  
Ronks, Pa.

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**Pizza Sauce**  
30 ounces of thickened tomato juice

Two-thirds cup water  
½ cup oil  
2 teaspoon oregano  
2 teaspoon garlic powder  
1 teaspoon salt  
1 teaspoon pepper  
1 tablespoon brown sugar  
2 to 3 tablespoons cornstarch  
Cook 30 to 40 minutes.

**Pizza Crust**  
2 cups quick bixcuit mix  
½ cup (lukewarm water)  
1 teaspoon yeast

Let rise for 5 minutes and spread on greased pan. Spread with pizza sauce and cheese.

Katie Petersheim  
age 5  
Ronks, Pa.

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**Union Pie**

1 cup sour cream  
1 cup thick milk  
1 cup sugar  
1 cup molasses  
1 teaspoon soda  
1 teaspoon cream of tarter  
1 tabelspoon flour  
3 eggs

Combine ingredients and bake in a pie shell. (No specific instructions included.)

Edna Oberholtzer  
age 14  
Richland, Pa.

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**Green Beans**

4 tablespoons margarine or butter  
4-6 tablespoons all-purpose flour  
2 teaspoons salt  
½ teaspoon pepper  
1 medium onion  
2 cups rich milk (or sour cream)  
1 quart green beans cheese

Melt butter. Add onion and fry until brown. Stir in sour cream or milk with flour. Add to onion, salt and pepper. Stir until smooth. Cook until sauce is bubbly and thickened stirring constantly. Fold in green beans and top with cheese.

Amanda Hoover  
Ephrata, Pa.

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**Frozen Orange Cubes**

1 package orange gelatin  
1 package vanilla pudding  
Prepare gelatin and vanilla pudding as directed on packages. Chill gelatin until partially congealed and then beat until fluffy. Add cooled pudding and beat until well blended. Pour mixture into ice cube trays and freeze. When frozen, put a toothpick in each cube and eat.

Linda Wenger  
age 13  
Lititz, Pa.

**Fruit Cake**  
1½ cups white sugar  
½ cup salad oil  
2 eggs  
2 cups flour  
½ teaspoon salt  
2 teaspoons soda  
2 cups chopped fruit  
Bake at 350 degrees for 45 minutes.

**Topping**  
¼ pound butter  
¾ cup sugar-white  
½ cup evaporated milk  
Boil hard for 1 minute and add nuts.

Ruth Miller  
age 11  
Strasburg

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**Jellie Roll**

2 eggs  
1 cup flour  
1 cup white sugar  
1 teaspoon baking powder  
4 tablespoons cold water  
½ teaspoon salt

Separate eggs, beat yolks. Add sugar slowly. Add cold water. Beat well. Sift dry ingredients gradually. Add egg whites. Bake in oven 350 degrees for 10 minutes. Turn out on damp cloth sprinkled with powdered sugar. Spread generously with any flavor jelly. Then roll.

Sarah Beiler  
age 11  
Leola

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**Wacky Cake**

6 cups flour  
4 teaspoons salt  
4 teaspoons soda  
4 cups sugar  
¾ cups cocoa  
Sift above ingredients together:

Add:  
4 cups cold water  
4 tablespoons vinegar  
¾ cups melted lard  
2 teaspoons vanilla  
Beat a little and pour into ungreased pans and bake.

Lois Martin  
age 13  
Ephrata

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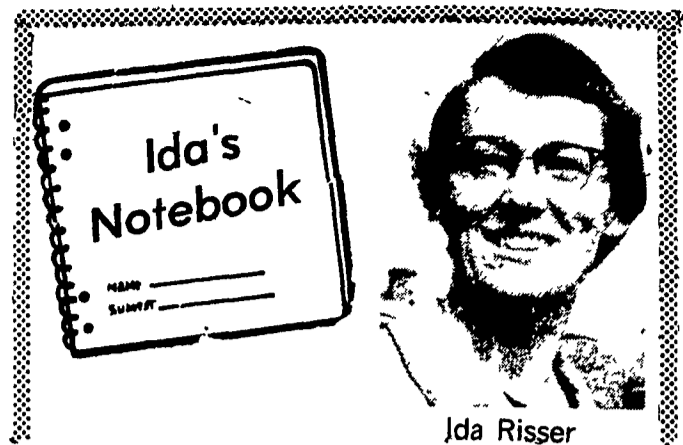
**Economical Cake**

4 eggs  
3 cups brown sugar  
1 cup lard  
2 cups milk  
2 teaspoons soda  
3 cups flour  
½ cup cocoa  
2 teaspoon vanilla  
1 teaspoon salt  
Preheat oven to 350 degrees and bake until done.

Annie K. Beiler  
age 9  
Leola

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In the early days of potato development in Europe, potatoes came in about as many colors as Joseph's coat. There were also two-toned potatoes, including potatoes predominantly violet or yellow with splashes of another color. Today skin color seems to have no relationship to cooking quality of a potato.



Ida Risser

Our college-age children have just spent a few short days with us. It seems that time flies when they are home and they are never able to accomplish all that they wish.

Jeff cut a shelf to fit a new vanity and another shelf for a closet, he moved some electrical fixtures, repaired his grape arbor and helped his father dig footers and pour concrete at the barn.

Judy spent her time baking bread, buying material for an Easter dress, applying for a summer job and preparing some of my old wool coats in order to hook a rug. Philip made a frame for her and found a piece of burlap she could use.

One reason that I've mentioned their activities is because I was surprised to hear them say that some of their fellow students didn't go home at all or just stayed for a day and then returned early to college. Why would they do this? It seems the answer is that home is so boring and there is nothing to do! Living on a dairy farm it

is difficult for me to visualize such a situation.

My husband kept urging me to get my garden seeds as the supply might be short. Well, when I finally checked, I found the only things I needed were sweet corn and lima bean seed as there are plenty left from last year. Also, I save my own early sugar peas as these two varieties do very well for me.

My garden has a chickweed problem and the only way I can keep my strawberry rows immaculate is to spray them in the fall. The children ask if I'll have as big a garden as before. Really, I never gave it a thought.

As long as I'm able, I'll be out there planting, weeding and picking. Working in the rich dark soil getting a backache and going to bed dead tired are all a part of having those beautiful rows on canned goods and a full freezer to feed a hungry family.

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