

Home On The Range

Many of our readers have been sending in requests for recipes. While we try to answer all we can it may take a little time to research them so please be patient. One of our readers is interested in trying some meringue cookies.

Specifically the kind that you place in the oven overnight. Also one of our readers would like the recipe for grape nut cereal. If you can help us out on these requests please send a note along to Recipe Exchange in care of Lancaster Farming.

Be watching for our special recipe section in the annual Diary Issue of Lancaster Farming on June 7.

xxx Chuck Wagon Beans

¼ cup shortening
1 cup onion chopped
1 cup catsup
2 tablespoons mustard
2 tablespoons vinegar
¼ cup brown sugar
2 - 1 pound cans of kidney beans
2 - 1 pound cans of baked beans
1 pound hamburger
Fry onion in shortening and add hamburger and brown. Mix all remaining ingredients with hamburger and onions. Put in baking dish or bean pot. Bake at 400 degrees for ½ hour.

Donna Sue Hetzel
Atlanta, Indiana

xxx Salmon Loaf

Beat two egg yolks and add 1 can of red salmon, ½ cup milk, ½ cup cracker crumbs, 1 teaspoon salt, 1 teaspoon pepper and 1 tablespoon melted butter.

Beat two egg whites til stiff. Fold into salmon mixture. Place in greased casserole dish and bake for 30 minutes at 400 degrees.

Mrs. Bertha Bolton
Lancaster, Pa.

xxx
Soda Cracker Delight
6 egg whites beaten stiff
2 cups sugar

Fold in 1½ cups soda crackers, 1 cup nuts and 1 teaspoon vanilla. Bake in

ungreased pan at 350 degrees until golden brown. Mix together two pints whipped topping mix and 1 can crushed pineapple. Put on top.

Mrs. Florence Martin
Newmanstown, Pa.

xxx Southern Pie

¾ cup grape nut cereal
½ cup warm water
3 eggs, well beaten
¾ cup sugar
1 cup dark corn syrup
3 tablespoons butter melted
1 teaspoon vanilla
½ teaspoon salt

Combine cereal and water, let stand until water is absorbed. Blend eggs with sugar. Add syrup, butter, vanilla and salt. Fold in softened cereal. Pour into pie shell. Bake at 350 degrees for 50 minutes or until filling is puffed completely across the top. Cool and garnish with whipped topping.

Mrs. Lloyd Diem
Stevens, Pa.

xxx Honey Walnut Drops

1 cup sugar
1 cup honey
2-3 cup shortening
3 eggs
¾ cup flour
1 teaspoon soda
1 teaspoon salt
1 cup commercial sour cream
1 cup chopped walnuts
¾ cup flaked coconut
1 teaspoon vanilla

Cream sugar, honey, shortening and eggs. Spoon flour in measuring cup and pour on waxed paper. Add soda and salt to flour and stir until blended. Add the blended dry ingredients alternately with sour cream to creamed mixture. Drop in walnuts, coconut and

Sewing Contest Winners Named

Judging in the Berks County Pomona Grange Sewing Contest took place May 8 at the Fleetwood Grange Hall. Entries for judging at Pomona Level were from Pioneer of Top-ton, Fleetwood, Kutztown, Virginville, Centerport, Ontelaunee, Douglassville and Marion granges.

There were 241 entries judged at the subordinate level. Winners were as follows:

Class A: 1st - Barbara Burkhardt, Douglassville; 2nd - June Strickler, Marion and 3rd - Helen Epling - Virginville.

Class B: 1st - Mary Schuler, Fleetwood; 2nd - Sandy Miller, Virginville.

Class C: 1st - Ruth Bayer, Virginville; 2nd - Nettie Kauffman, Ontelaunee; 3rd - Minnie Schlegel, Fleetwood.

Class D: 1st - Lila Newhart, Virginville; 2nd - Dolores Miller, Kutztown; and 3rd - Doris Mertz - Fleetwood.

Virginville Grange sewing contest was held with Judging in four classes; Winners of that contest were as follows:

Class A; 1st - Helen Epling; 2nd - Lila Newhart; 3rd

vanilla. Drop by teaspoonfuls onto greased baking sheet. Top each cookie with walnut half or coconut. Bake at 375 degrees for 10-12 minutes yields 7-8 dozen cookies.

Esther Hoover
New Holland

xxx Rhubarb Tapioca

¼ cup tapioca
1½ cups sugar
½ teaspoon salt
2½ cups rhubarb, cut in pieces

2½ cups water
1 cup crushed pineapple
Combine tapioca and sugar, salt rhubarb and water in a saucepan. Place over medium heat and cook until mixture comes to full boil, stirring occasionally. Add pineapple and chill. Serve with whipped cream if desired. Makes eight servings.

Mary Good
Memphis, Missouri

- Mildred Roth and Mabel Bauscher.
Class B: 1st - Sandy Miller; 2nd - Valerie Bayer; and 3rd - Faye Bayer.

Class C: 1st - Ruth Bayer; 2nd - Doris Hill and 3rd - Christine Mengel. Lila Newhart was the first place winner in Class D.

Judges were Carol Rothermel, Kay Frantz and S. Hamburg.

Thought For Food



Florida Celery Salad

Separate one stalk Florida celery, trim ends and remove leaves. Cut ribs into ½-inch slices and set aside. In large saucepan saute 4 slices bacon until crisp. Add ¾ cup minced onions, saute for 2 minutes. Add reserved celery, saute 5 minutes. In a small bowl blend 5 teaspoons sugar, 2 teaspoons flour, 1-¼ teaspoons salt, ¼ teaspoon ground black pepper with ¼ cup water and ¼ cup white vinegar. Blend into celery mixture. Cook and stir 2 to 3 minutes or until mixture boils and thickens. Remove from heat and stir in ½ cup sliced radishes and ¼ cup chopped parsley. Serve hot, garnished with celery leaves, if desired.

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