

# Home on the Range

One of the most favorite recipes that we have published so far has been for Watergate Cake. It became so popular in the Manheim area lately that one store ran out of pistachio pudding! We have reprinted the recipe for those readers who missed it the first time around. Copy it

down for your neighbor as we're sure they will be anxious to try it too! Be watching for our barbeque recipe special which will be coming out shortly!

**Watergate Cake**  
1 package white cake mix  
1 cup oil

3 eggs  
1 cup club soda  
1 cup chopped nuts  
1 package of instant pistachio pudding (dry)  
Mix all together and bake for 40 minutes at 350 degrees.  
**Frosting:**  
1 envelope whipped topping mix

$\frac{1}{4}$  cup milk  
Beat until it forms peaks. Then add 1 package of instant pistachio pudding (dry). Sprinkle with nuts or coconut. Cake must be cold before icing.

Charlene Hoover  
Lititz, PA

**XXX**  
**Quick Mock Cinnamon Rolls**  
Melt six tablespoons of butter. Add  $\frac{1}{4}$  cup sugar and 2-3 teaspoons cinnamon. Trim crusts from 6 slices of

bread and brown on each side in syrup. Remove bread from pan and place a few chopped nuts in the center of each slice. Roll and pin with toothpicks.

Esther Mae Martin  
Pine Grove, PA

**XXX**  
**Apple Cake**

2 eggs  
4 cups raw diced apples  
2 cups sugar  
 $\frac{1}{2}$  cup oil

dash of salt  
2 teaspoons soda  
2 teaspoons vanilla  
2 teaspoons cinnamon  
2 cups flour  
1 cup chopped nuts  
Mix all ingredients; blend well, but do not overbeat. Bake in a greased 8 x 18 inch pan at 350 degrees for 45 minutes. Frost with buttercream frosting and garnish with coconut.

Edna Zimmerman  
East Earl, PA

**XXX**  
**Applesauce Cookies**  
2 cups sifted all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
2 teaspoons cinnamon  
 $\frac{1}{2}$  teaspoon ground cloves  
 $\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup light molasses  
1 egg  
1 cup canned applesauce  
 $\frac{1}{2}$  cup buttermilk  
 $\frac{1}{2}$  butterscotch pieces  
Mix and sift flour, baking soda, salt and spices. Cream together shortening, sugar and molasses. Beat in an egg. Blend in dry ingredients and applesauce. Stir in butterscotch pieces and nuts. Drop by teaspoonfuls onto lightly greased baking sheets. Bake at 350 degrees for 10-20 minutes. Makes about 4 $\frac{1}{2}$  dozen cookies.

Sadie King  
Strasburg, PA

**XXX**  
**Lemon Puff**  
1 stick butter or margarine  
1 cup flour  
 $\frac{1}{2}$  cup nuts  
Mix above ingredients with a pastry blender, press in the bottom of a 9 x 13 inch pan. Bake at 325 degrees for 20 minutes. Cool.  
Mix 1 package of whipped topping mix according to directions and reserve one half for topping. Beat remaining topping with 1-8 ounce package of cream cheese and 1 cup confectioners sugar. Spoon onto baked crust. Prepare two boxes of instant lemon pudding and pie filling using only 3 cups of milk. Pour onto cheese layer. Spread reserved topping on top and chill till well set.

Mrs. Ernest Holsopple  
Holsopple, PA

**XXX**  
**String Bean Dressing**  
12-14 slices bacon  
2 eggs  
 $\frac{3}{4}$  cup water  
2 scant tablespoons flour  
two-thirds cup sugar  
6 soup spoons vinegar  
Fry bacon and let cool. Crumble. Put eggs, water and flour in bowl and beat with egg beater. Whip good. Then add sugar and vinegar. When bacon is cool, pour mixture into pan and cook till thickened, stirring constantly.

Naomi Blank  
Gap, PA

# AGWAY

frozen fruit & vegetable sale!



Freeze or can your own and SAVE!

Item		Sale Price	My Order
Sour Pitted Cherries in sugar	30 lbs.	\$11.35	_____
Sweet Pitted Cherries in sugar	26 lbs.	12.35	_____
Sliced Strawberries in sugar	30 lbs.	15.60	_____
Sliced Peaches in sugar	30 lbs.	12.60	_____
Sliced Apples in sugar	30 lbs.	10.90	_____
Blueberries - no sugar	20 lbs.	11.50	_____
Blackberries - no sugar	28 lbs.	12.60	_____
Red Raspberries - no sugar	28 lbs.	14.80	_____
Rhubarb - no sugar	30 lbs.	9.40	_____
Crushed Pineapple - no sugar	30 lbs.	14.80	_____
Peas	12/2 $\frac{1}{2}$ lbs.	12.95	_____
Corn	12/2 $\frac{1}{2}$ lbs.	12.95	_____
Cut Green Beans	12/2 $\frac{1}{2}$ lbs.	12.60	_____
Lima Beans	12/2 $\frac{1}{2}$ lbs.	15.50	_____
Mixed Vegetables	12/2 $\frac{1}{2}$ lbs.	13.70	_____
Orange Juice Conc.	24/12 Oz.	12.40	_____
Grape Juice Conc.	24/12 Oz.	14.20	_____
Lemonade Conc.	24/12 Oz.	9.80	_____
Fruit Salad	20 lbs.	11.45	_____
Baked Apples	80 Count	14.70	_____
Broccoli Spears	12/2 lbs.	12.90	_____
Cauliflower	12/2 lbs.	13.80	_____
Burger Fries	6/4 lbs.	8.80	_____
Onion Flavored Potato Puffs	12/1 $\frac{1}{2}$ lbs.	7.80	_____

Name \_\_\_\_\_  
Address \_\_\_\_\_  
Phone \_\_\_\_\_  
LF

ORDERS ACCEPTED AT YOUR LOCAL AGWAY TODAY!  
Orders accepted through

August 12, 1975

Orders must be picked up between 9 a.m. and 5 p.m. on

August 28, 1975

THIS PRODUCE SOLD ONLY BY ADVANCE ORDER!

AGWAY HAS EVERYTHING FOR PRESERVING FOODS!

PLACE YOUR ORDER WITH YOUR NEAREST AGWAY STORE OR REPRESENTATIVE LISTED BELOW

CRESSONA AGWAY  
2nd & Walnut Sts.  
717-385-2160

LANCASTER AGWAY  
1140 Dillerville Road  
717-394-0541

IRONTON AGWAY  
RD1 Allentown  
215-799-3111

LEESPORT AGWAY  
Wall Street  
215-926-3717

NEW HOLLAND AGWAY  
219 Railroad Ave.  
717-354-4526

G & G FEED & SUPPLY  
Rear 123 E. Steigel  
Manheim, Pa.  
717-665-5001

BERNVILLE AGWAY  
2nd & Main Sts.  
215-488-1370

QUARRYVILLE AGWAY  
27 E. Fourth St.  
717-786-2126

HENRY B. HOOVER INC.  
1731 W. Main St.  
Ephrata, Pa. 17522

KUTZTOWN AGWAY  
100 Railroad St.  
215-683-3889

SALUNGA AGWAY  
Main St.  
717-898-2248

MAURICE GOOD  
303 Queen Road  
Gordonville, Pa.  
717-768-3781

LEBANON AGWAY  
16th & Cumberland Sts.  
717-273-2622

CHAPMAN AGWAY  
Tilghman St. Extension  
4 mi. W. of Allentown on  
Old Rt. 22  
215-395-3381

STAN NEPA'S AGWAY SER.  
R.D.1 Bangor, Pa.  
215-588-1627

HANOVERDALE AGWAY  
Rt. 39, 3 mi. N. of Hershey  
717-566-2569

**BRUNING PAINT**

I will do your spray paint job right and personally at a more reasonable rate with the latest equipment.

**BRUNING COUNTRY SQUIRE**  
Phone (AC)  
215-445-6186

**PHARES HURST**  
RD1 Narvon, Pa. 17555