

# Home on the Range

Cabbage - A Favorite Cabbage - in its various forms - is one of the most widely used vegetables

around the world. First brought to America by the Dutch, it was soon to become famous in the New England

boiled dinner. Its use in cole slaw and sauerkraut alone has made it a major crop in this country. The early cabbages - in season now - are green, conical in shape, and have large curling outer leaves and a rather firm head.

To cook a cabbage, remove coarse and torn outer leaves and trim the stalk. Either cut the cabbage into several sections, or shred it. Then soak it for a half an hour in salted cold water. After draining, it can be boiled or steamed. When just crisp tender, add butter, salt, and pepper. Or, try sauteeing shredded cabbage in butter, bacon fat, or pork dripping, and then adding a little white wine or stock for

braising. Don't oversoak, or it will become soggy.

**Frozen Custard**  
Soak two envelopes of gelatine (unflavored) in 1/2 cup cold water. Heat four cups whole milk until hot but not boiling. Remove from heat and add: gelatine, 2 cups sugar, 2 teaspoon vanilla and 1 teaspoon salt. Cool and add 3 cups cream. Put in ice tray and chill in freezer 5-6 hours before freezing. Makes one gallon.

Lizzie Esch  
New Providence, Pa.

**Ranger Joe Cookies**

1 cup shortening  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla  
1/2 cup chocolate chips  
1 teaspoon soda  
1/2 teaspoon baking powder  
2 cups flour  
2 cups rice cereal  
2 cups oatmeal  
1 cup coconut  
1/2 teaspoon salt  
1/2 cup walnuts

Mix ingredients in the order given and roll into small balls then flatten with a fork. Bake in a moderate oven for 10 minutes.

Rachel Fisher  
Christiana, Pa.

**Caramel Pudding**

Place one tablespoon of butter in a pan. Add 1 cup brown sugar and two tablespoons water. Cook till brown. Add one quart of milk. Place a little soda in the milk then beat together 2 tablespoons cornstarch and two eggs, one teaspoon

vanilla and pinch of salt. Stir in cold milk and cook over low heat till thick. When cool add pineapple and peanuts.

Esther Mae  
Age 8

New Holland

**Lovelight Chocolate**

**Cake**  
2 eggs separated  
1 1/2 cups sugar  
1 1/4 cups sifted cake flour  
3/4 teaspoon soda  
3/4 teaspoon salt  
one-third cup wesson oil  
1 cup buttermilk  
1/2 cup cocoa with hot water

Beat egg whites with 1/2 cup sugar. Beat until stiff and fold in cake. Bake at 350 degrees for 30-35 minutes.

Mary Ann Shirk  
Age 11

Narvon, Pa.

**Nut Cake**

Cream lightly:  
1 cup sugar  
1/2 cup shortening  
Add: 2 beaten egg yolks  
1 teaspoon vanilla.

Cream the above and sift 1 1/4 cups flour, 2 teaspoons baking powder, 1/2 teaspoon level teaspoon salt. Add 1/2 cup milk and other ingredients with 1 cup of nuts. Mix in two beaten egg whites. Bake at 350 degrees for 25-35 minutes.

**Icing**

1/2 cup cream  
1 cup light brown sugar  
Cook until bubbles form then add 1/2 cup nuts. Spread while warm.

Brenda Mengel  
Age 12

Breiningville, Pa.



## START 'EM RIGHT

- ★ Terramycin Crumbles
- ★ Hoffman's Livestock Powder

ALSO:

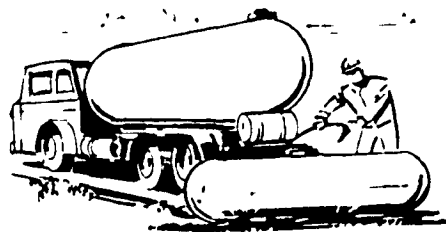
- ★ CATTLE WORMERS
- ★ 3-1 MINERAL BLOCK
- ★ TYLAN 200 INJECTABLE
- ★ CATTLE & HOG MINERALS

IMPROVE CORN SILAGE  
USE "SILAGE SAVOR"

**AARON S. GROFF & SON**

FARM & DAIRY STORE  
R.D.3, Ephrata, Pa. 17522 (Hinkletown) Phone 354-0744  
Store Hours 7 A.M. to 9 P.M.  
Closed Tues. & Sat. at 5:00 P.M.

# LP GAS



## IT'S PORTABLE...

Wherever you need heat, you'll find LP-gas ready to serve you. It's ideal for heating farm buildings, brooding, water heating, incinerators, as well as for regular home use. You'll find LP-gas is both economical and practical. Let us show you the advantages - there's no obligation whatsoever.

CALL (717) 665-3588

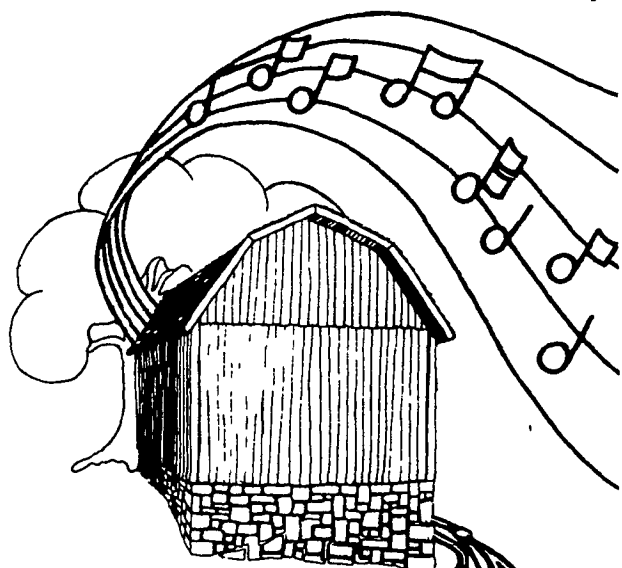
**MYER'S METERED  
GAS SERVICE,  
INC.**

P. O. BOX 71  
MANHEIM, PA 17545



# The Shindig At Cripple Creek

Where Music and Fun Just Come Naturally



Bluegrass,  
Gospel and  
Country Music  
At Its  
Finest.

**FREE Weekend Camping**  
with purchase of  
Show Ticket



TONIGHT, SATURDAY,  
★ AUGUST 23, 7 P.M.  
**THE OSBORNE BROTHERS**  
KEYSTONE  
PLUS: THE SPIRITS OF BLUEGRASS

COMING, SATURDAY, AUGUST 30  
**THE WILBURN BROTHERS**  
ALSO THE KINGS COUNTRY MEN  
RED THOMAS & THE MEN OF NOTE

Advance tickets for all shows \$3.00  
TICKETS AT THE GATE \$4.00

Children 12 and under FREE!

Advance tickets also available at Sangrey Furniture, Strasburg and The Family Style Restaurant 2323 Lincoln Hwy East

For FREE Brochure of Summer Schedule, Advance Tickets and Bus Tours to Grand Ole Opry & Opryland, Send to: SHINDIG, 434 Strasburg Pike, Lancaster, PA 17602 Phone (717) 687-6010.

Advanced tickets must be purchased one week prior to the show. Prices do not include tax, if any. All shows subject to change without notice.

GRAND OLE OPY TOURS: Sept. 12 thru 15.

NATIONAL QUARTET CONVENTION: Oct. 2 thru 5. Operated by Ridgeway Tours

He's Back - Tune in the Ole Sheriff, Bobby Montgomery  
Mon. thru Fri. 3 to 5:30 P.M. over WGCB FM - 96 on your dial.

Everybody's Backyard is the Great

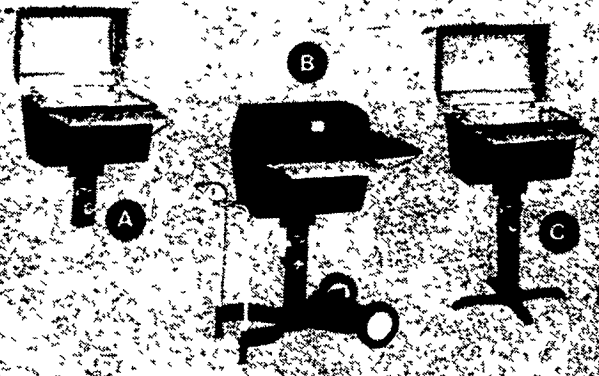


Warm Morning

MAKE  
SUMMER FUN  
TIME. TAKE THE  
COOKING  
OUTDOORS.

**broilmaster**  
Gas Grills

THE IDEAL GIFT FOR  
YEAR 'ROUND G-1000D and G-1000E Series



**A Permanent Model**

For permanent installation, the BROILMASTER is supplied with a 48" heavy steel 4" diameter post.

**B Portable Model**

Portable cart lets you move BROILMASTER around, and store it indoors. Can be fueled from house gas supply with quick-disconnect hose, or from L.P. gas cylinder that fits on cart.

**C Patio Model**

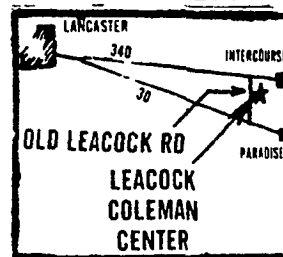
Set it down. For use on existing patios, sun decks, or beside swimming pools. Patio base can be fastened to concrete surface.



A.G.A. CERTIFIED.  
Design tested and certified by the American Gas Association Laboratories for use with natural and L.P. Gases

**STORE  
HOURS:**

Mon. thru Sat.  
7 to 5  
Tues. & Fri. till 8:30



**LEACOCK**

**Coleman Center**

85 Old Leacock Rd. R.D.1 Ronks, Pa.