

# Home on The Range

The recipe exchange that was started recently in this column is working out extremely well. The last request published in the paper was for a good yellow potato salad recipe. In answer to the request, four recipes - all different - came into the office. All four have been published this week.

The newest request to come to Lancaster Farming's attention is one made by a hungry husband. It reads as follows:

"Good morning, May I impose on you? I'd love to have a recipe for "slippery" dumplings, as I've had and enjoyed with chicken years ago. I can't locate a recipe to

have my wife make them - I've got recipes for the biscuit type of dumplings served in most places with chicken - but the slippery type are more like a thick noodle, and they are chewy and delicious. Thank you."

Can any one help him? If you can, send the recipe to "Lancaster Farming Recipe Exchange, Box 266, Lutz, Pa. 17543." Please add your complete name and address to insure that you receive your gift of a potholder.

**Potato Salad**  
12 cooked and diced potatoes  
1 cup chopped onion  
1 cup chopped celery  
2 tablespoons parsley  
Dressing:

2 eggs  
1 teaspoon salt  
1 cup sugar  
1 tablespoon ground mustard  
3 teaspoons flour

Mix in a saucepan, then add gradually  
2 cups milk  
1/2 cup vinegar  
1/2 cup water  
Cook until thick. Add one tablespoon butter; cool.

Mrs. Virginia McGarvey  
Millerstown, Pa.

**Potato Salad**  
2 to 3 pounds of potatoes  
1 onion  
3/4 cup chopped celery  
1/4 cup diced green pepper  
3 hard cooked eggs  
1/2 teaspoon celery seed  
1/2 teaspoon parsley  
Salt and pepper to taste  
Scrub potatoes and cook with skins on until soft. Cool. Peel potatoes and dice into bowl and add all the other ingredients except eggs. Make dressing.

Dressing:  
1 cup sugar  
2 tablespoons cornstarch

1 teaspoon dry mustard  
2 eggs  
1/2 cup vinegar  
1 cup water  
Cook until thick, stirring constantly. Pour over potato salad. Add chopped or sliced hard cooked eggs and mix well.

Mrs. Velma Pentz  
York Springs, Pa.

**Potato Salad**  
Dressing  
1 cup cream (may be sour)  
1 cup cider vinegar  
1 cup sugar  
2 teaspoons dry mustard  
3/4 teaspoon turmeric  
1 teaspoon salt  
4 hard cooked eggs  
Mix dry ingredients to a paste with vinegar. Mash egg yolks fine and chop whites coarsely. Mix all well; add more salt if desired.  
Use amount dressing

needed, may be stored in refrigerator. Onions and celery chopped fine may be added with potatoes.

Mrs. Annie Stauffer  
Loveville, Md.

**Potato Salad**  
Dressing (Cooked)  
1/2 cup vinegar  
1/2 cup sugar  
1/2 cup water  
1 egg  
1 teaspoon mustard  
2 tablespoons flour  
Stir together and cook until mixture thickens.

**Uncooked Dressing**  
4 hard-boiled egg yolks  
3 teaspoons mustard  
1 can evaporated milk  
2 cups granulated sugar  
1 cup mayonnaise  
1/2 teaspoon salt  
3/4 cup vinegar  
Mix by putting everything in blender.

Above two recipes:  
Mrs. Lester Hursh  
Mt. Joy, Pa.

**Apple Pie**

Filling:  
5 cups apples cut in eighths  
1/2 cup water  
2 tablespoons corn starch  
1/4 teaspoon salt  
1 cup sugar  
1 teaspoon lemon juice  
1/4 teaspoon cinnamon  
Wash, pare, and core apples. Cook with water until tender. Drain and save 1/2 cup apple syrup. Put cornstarch and salt in sauce pan with apple syrup and cook until clear. Add sugar gradually and cook over medium heat until clear. Add lemon juice and cinnamon. Pour mixture over apples and let stand while making pastry.

**Pastry:**  
2 cups pre-sifted all-purpose flour  
1 teaspoon salt  
1 tablespoon sugar  
3/4 cup vegetable shortening  
One-third cup milk  
Combine dry ingredients. Cut in shortening until mixture resembles coarse meal. Add milk; mix lightly with fork. Press into two balls and roll one on lightly

floured pastry cloth to 1/4 inch thickness. Line 9-inch pie plate. Roll remaining pastry and make steam vents in top crust. Put apples in pastry lined pan. Put top crust over filling. Trim and flute edges. Bake at 425 degrees F. for 30-35 minutes.

Place strip (two inches wide) of aluminum foil around the edge of pie after it has browned lightly for 12 to 15 minutes.

Mrs. Sylvia Quesenberry  
Blain, Pa.

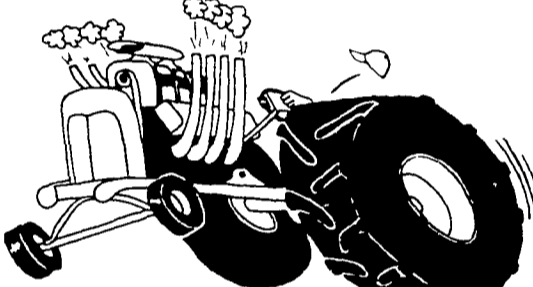
**Apple Meat Loaf**  
2-1/2 lbs. ground beef  
1-1/2 cups packaged stuffing mix  
2 cups finely chopped apples  
3 eggs

2 teaspoons salt  
2 tablespoons prepared mustard  
1 onion, minced  
1 tablespoon horseradish  
1/4 cup catsup  
(Combine all ingredients. Mix well. Pack into greased loaf pan (8 x 5 x 3). Bake at 350 degrees F. for one hour and 15 minutes.

**Pork and Apple Loaf**  
2 cups soft bread crumbs  
1/2 cup evaporated milk  
1 egg beaten  
3 cups ground cooked pork  
2 tart apples pared and cored  
1 medium onion  
1/2 teaspoon salt  
1 few grains pepper  
1 teaspoon Accent

(Continued on Page 55)

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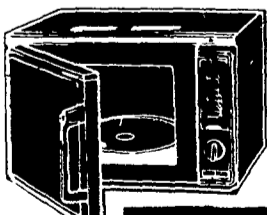
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