

# Home On The Range

(Continued from Page 54)  
 1/2 teaspoon rosemary  
 Combine bread crumbs, milk, and egg. Let stand for 1/2 hour. Put pork, apples, and onion through food chopper. Add crumb mixture. Add seasonings. Mix well. Pack into 9 x 5 x 3 loaf pan. Bake at 350 degrees F for 45 minutes.  
 Above two recipes by Mrs. Harriet Greenawalt Lancaster, Pa.

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**Apple Surprise**  
 1 package jello (any flavor desired)  
 1/2 cup chopped celery  
 1/2 cup chopped dates  
 2 tablespoons mayonnaise  
 1/2 cup diced apples  
 1 cup pineapple (crushed and drained)  
 1/4 cup chopped nuts  
 1/2 cup whipping cream  
 Prepare jello and cool. When slightly thickened, fold in fruit and mayonnaise and whipping cream. Put in molds.

Mrs. Daniel M. King Morgantown, Pa.

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**Apple Squares**  
 1-1/2 cups sugar  
 1/2 cup shortening  
 2 eggs beaten  
 1/4 cup sour milk  
 1 teaspoon soda  
 2 cups flour  
 1/2 teaspoon salt  
 1 cup chopped apples  
 1 cup nuts  
 1 teaspoon vanilla  
 Mix together. Batter will be thick. Spread on greased jelly roll pan with 1/2 inch edge. Bake at 350 degrees F for 25 minutes. Glaze with confectioners sugar. Ice while warm. Cut in squares.  
 Mrs. Velma Pentz York Springs, Pa.

xxx  
**Apple Leather**  
 3 lbs apples (not hard baking apples - use kind for sauce)  
 3/4 cup water  
 3/4 cup sugar  
 1/2 teaspoon cinnamon, ground  
 Chop fruit and puree, one

cup at a time in a blender. No need to peel fruit. Apples need the ingredients listed when pureed. Line two 15" x 10" x 1" jelly roll pans with plastic wrap. Secure edges with tape. Spread puree evenly over pans. (1 recipe makes two leathers). Place in 350 degree F oven to dry. Leave oven door ajar approximately four inches. Place candy thermometer in back of oven. Check periodically to be sure it is correct. If necessary, turn oven off for a while to reduce temperature. Leather will scorch if high temperature is used. Rotate pans every two hours. The leather is dry when surface is no longer sticky. Drying time is 6 to 12 hours - depending on fruit, oven and humidity.

When dry, remove from oven. Remove plastic wrap. Let cool completely. When cool, rewrap in plastic wrap by rolling up like jelly roll. You can store this in the freezer for a year, in the refrigerator for three months and at room temperature for a month.

Tasty - great for campers, hikers, hunters, eaters!  
 Penn State Extension Service

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**Taffy Apples**  
 12 small apples  
 1 cup molasses  
 1 cup sugar  
 1/4 cup water  
 1 teaspoon vinegar  
 One-third teaspoon salt  
 2 tablespoons butter  
 2 teaspoons vanilla

Wash and dry apples. Put a popsicle stick in each apple. Boil the first five ingredients, without stirring, at 270 degrees F. or until it becomes brittle when a little is dropped in cold water. Remove from heat and add butter and vanilla. Dip apples and set on waxed paper to cool. Chopped nuts or coconut may be sprinkled on.

Mrs. Lester Hursh Mt. Joy, Pa.

xxx  
**Apple Crisp**  
 5 or 6 apples sliced  
 1 cup brown sugar  
 1/4 cup flour  
 3/4 cup oatmeal  
 1 teaspoon cinnamon  
 1/2 cup butter  
 1/4 cup water  
 Place the sliced apples in buttered dish. Sprinkle with cinnamon. Mix flour, brown sugar, oatmeal, butter, put on top of apples. Put water on last. Put in 350 degree F oven until slightly browned 25 to 30 minutes.

Mrs. Charles Biehl Mertztown, Pa.

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**Apple Sauce**  
 6 to 8 tart apples, peeled and sliced

1/2 cup water  
 1/4 teaspoon salt  
 1/4 teaspoon powdered cinnamon  
 Wash and slice apples. Remove the cores, add the water, and cook in a glass or enamel saucepan covered tightly about 20 minutes. Add sugar and salt, stir and taste, adding more sugar if needed. Summer one minute longer. Force through a sieve. Add the cinnamon. Serve warm or cold.

Mrs. Charles Biehl Mertztown, Pa.

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**Quick Applebutter**  
 In kettle, combine  
 1 gallon unpeeled snitz apples or pears  
 2 pints water or cider  
 1 cup vinegar (or less)  
 3 1/2 pounds sugar

Cover and let boil three hours, more or less. Put through sieve.


Mabel Zimmerman Kutztown R. D. 1 xxx



# Women's Calendar

- Saturday, October 2  
Society 1 meeting 1:30 p.m.  
Apple Butter making  
Landis Valley
- Sunday, October 3  
Society 1 meeting 1:30 p.m.  
Apple Butter making  
Landis Valley
- Tuesday, October 5  
Society 23 meeting Safety program
- Wednesday, October 6  
Society's of Lebanon County banquet
- Thursday, October 7  
Society 20 meeting 1:30 p.m.  
Health and Safety meeting
- Society 17 meeting 1 p.m.  
Book review
- Friday, October 8  
Society 13 meeting 7:30 p.m.  
Bring a recipe Dues payable
- Saturday, October 9  
Society 19 meeting 6:30 p.m.  
Landisville Church of God 30th Anniversary  
Society 1 meeting 1:30 p.m.  
Kitchen ware of yesteryear
- Society 25 meeting 1:30 p.m.  
Shirley Henderson hostess.
- Society 2 meeting 1:30 p.m.  
Election of officers and dues

**Milky Way**  
 Our galaxy, the Milky Way, contains about 200 billion stars, many of them in clusters of thousands. The galaxy itself takes the form of a disk with a bulge at the center, the diameter of the disk is about 100,000 light years (or, 600 quadrillion miles), its central thickness is about 10,000 light years and it tapers rapidly to about a thousand light years near our sun.



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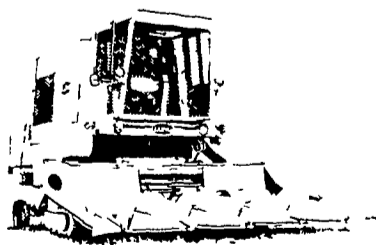
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