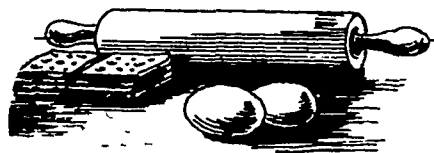
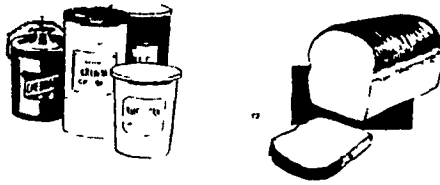


Home on



The Range



Lancaster Farming's Favorite Recipes

Well, we did it. Finally, after two weeks of reminders, 14 full-time and part-time Lancaster Farming staff members turned in their favorite recipes. It wasn't easy remembering, but only a few people forgot, and printed below is the pot pourri of favorites. Along with the recipes came a few stories, as well.

For instance, when Dieter Krieg, editor, heard of this week's theme, he found himself in a dilemma - how was he going to choose a top favorite out of 1001 favorites? (He is known for his appetite, by the way.) After some deliberation and a phone call to his mother in Florida, he came up with the roast duck recipe below. He also gave me a second

recipe, just in case there was any space in the paper, which there wasn't.

And, Joyce Bupp and Jay Miller both came up with the same favorite - cherry cheese pie. Since Jay had already handed his in about a week earlier, Joyce came up with the sausage-macaroni casserole you'll find below, which she says never makes the six servings it boasts of in her family because they love it so much.

The stories are endless - the pizza recipe in the column has made Joan Young the favorite pizza maker in her family, and Susan Kauffman's egg custard recipe has sentimental value because it was connected with her first

direct contact with Lancaster Farming.

Now, my recipe, on the other hand, has no sentimental value - it's just the best banana cream pie I ever ate and the easiest thing I can ruin my diet with. Hope you try the recipes below and enjoy them - after all, they are guaranteed.

Joanne Spahr
Associate Editor

Main dish foods

CHICKEN DIVAN

- 4 chicken breasts, boiled
- 1 package frozen broccoli, cooked
- 1 large can evaporated milk
- 1 can (4 oz.) mushrooms
- 1 can cream of mushroom soup, condensed
- 1 teaspoon curry powder
- 3 tablespoons mayonnaise
- 1 teaspoon lemon juice
- Salt and pepper to taste
- Bread crumbs

Cook and debone chicken. Combine milk, mushrooms, condensed soup, curry powder, mayonnaise, lemon juice, salt and pepper in a blender. After blending, cut up a half pound of cheese and mix with sauce from blender. Save some cheese for on the top. In a casserole, alternate chicken, broccoli, and sauce. Do this twice, and top with cheese and bread crumbs. Bake at 350 degrees F. for 1/2 to 3/4 of an hour.

Sally Bair
Feature Writer

JUST PLAIN PIZZA

- 1 package yeast
- 2 cups warm water
- 2 teaspoons sugar
- 1-1/2 teaspoon salt
- 3 tablespoons oil
- 6 cups flour

Dissolve yeast in warm water. Combine sugar, salt, and oil and mix. Add dissolved yeast mixture and flour. Mix and knead dough. Place in a greased bowl and put in a warm place to raise for several hours. Then, roll out on a cookie sheet. Use pizza sauce of your choice and add hamburger, seasonings, and grated cheese. Bake at 400 - 425 degrees for 20 - 25 minutes until done.

For 1/2 the recipe combine:
1-1/4 teaspoons yeast
1 cup warm water
1 teaspoon sugar
3/4 teaspoon salt
1-1/2 tablespoons oil
3 cups flour

Joan Young
Secretary

MECKLENBURGER ROAST DUCK (Entenbraten)

Wash and salt the duck thoroughly inside and out, using about one teaspoon of salt per pound of duck. The inside of the duck should be salted more than the outside. Unless it's an exceptionally large duck, don't use more than three teaspoons of salt for the thorough salting.

Next, prepare the stuffing which will be placed inside the duck from both ends. The stuffing consists of sliced cooking apples, sugar, cinnamon, raisins and finely ground dried bread crumbs. Use approximately one tablespoon of sugar for each apple used in the stuffing, one level teaspoon cinnamon for the entire mixture, and tablespoon finely ground bread crumbs for the entire mixture. Don't forget to mix in a handful of raisins. Stuff the duck with mixture of the above. Sew the openings of the duck shut.

Place the duck in the oven and roast for three hours at 350-375 degrees. During the first hour the cook must be careful to drain off some of the fat. After that, check the roast every 10 minutes and keep basting the duck in the juices (from the meat and stuffing). The skin of the duck should be brown when it's done, but not black.

Dieter Krieg
Editor

SAUSAGE-MACARONI CASSEROLE

- 1 (8-oz.) package of elbow macaroni
- 1 lb. of bulk pork sausage
- 1/2 cup chopped onion
- 1/2 cup diced green pepper
- 3 tablespoons flour
- 1/2 teaspoon salt
- 2 cups milk
- 2 cups shredded cheddar cheese

Cook macaroni in three-quart boiling salted water for seven to eight minutes. Drain well. Brown sausage in saucepan. Remove and reserve one-third of sausage. Sauté onion and green pepper with remaining sausage. Stir in flour and salt. Slowly add milk and cook over medium heat, stirring until thick. Stir in 1-1/2 cup cheese. Combine macaroni and sauce. Turn into greased 2 quart casserole and top with 1/2 cup cheese and reserved sausage. Bake in 400 degree F. oven for 25 minutes until

browned and bubbly. Makes six servings.

Joyce Bupp
York Co. Reporter
xxx

SPAGHETTI SAUCE

Lightly brown two pounds ground beef and one cup chopped onions in four tablespoons fat. Sear thoroughly. Add:

- 2 cloves minced garlic
- 1/2 cup chopped green peppers (optional)
- 5 cups tomatoes (or Juice)
- 2 cans tomato paste
- 1 bay leaf or basil
- 4 teaspoons Worcestershire sauce

2 teaspoons chili powder
2 teaspoons salt
1/2 teaspoon pepper
2 teaspoons sugar

Cook, covered, over low heat for two hours or more, stirring occasionally. Remove bay leaf for serving. Serve over spaghetti.

This recipe is right amount for one pound cooked spaghetti. It also works very well in the crock pot. Start early in the morning, simmer on "low" heat all day with no further attention needed until time to cook the spaghetti! Works very well to double the recipe to have some to freeze.

Pat Erway
Circulation Department

Appetizers

GRANDMA'S RED BEET EGGS

- 1 dozen hard boiled eggs
- 1 cup sugar
- 1 cup vinegar
- 2 cups red beet juice and water
- Pinch salt

Combine above ingredients. Place hard boiled eggs in juice mixture until flavor is suitable to taste. Refrigerate. For two dozen eggs, combine two cups vinegar, two cups sugar, juice from two jars of red beets, and little or no water.

Kay Gibble
Paste-up artist
xxx

Salads

ORANGE-CREAM FRUIT SALAD

- 1 (20 oz.) can pineapple tidbits, drained
- 1 (16 oz.) can peach slices, drained
- 1 (11 oz.) can mandarin orange sections, drained
- 3 med. bananas, sliced
- 2 med. apples, cored and chopped
- 1 (3-3/4 or 3-1/2 oz.) package instant vanilla pudding mix
- 1 1/2 cups milk
- 1/2 of 6 oz. can (one-third cup) frozen orange juice concentrate
- 3/4 cup dairy sour cream

In large bowl combine fruits, set aside. In small bowl, combine dry pudding, milk and orange juice concentrate. Beat with rotary beater till blended, one to two minutes. Beat in sour cream. Fold into fruit mixture. Cover and chill.

Karen Enck
Secretary

POTATO SALAD DRESSING

- 2 tablespoons vinegar
 - 1 teaspoon mustard
 - 2 tablespoons mayonnaise
 - Sugar to taste (about 1/2 cup)
- Mix above together in saucepan. Heat to boiling (will become clear). Pour over potato salad while hot. Refrigerate.

Mary Ann Blanch
Secretary
xxx

Desserts

APPLE CAKE

- 1-3/4 cups sugar
- 3 eggs
- 1 cup oil
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 2 cups flour
- 2 cups chopped apples
- 1/2 cup chopped nuts

Mix all ingredients except apples and nuts and blend until smooth. Blend in apples and nuts. Bake in a 13 x 9 inch pan for 35 to 40 minutes at 350 degrees F.

Topping:
1 envelope whipped topping
1 small package instant vanilla pudding
1 cup milk

Beat all ingredients until thick. Refrigerate.

Susan Marcorelle
Typesetter

xxx

BONANZA BANANA CREAM PIE

- 6 large bananas, sliced
- 1/2 gallon vanilla ice cream
- 1-1/2 cups milk
- 2 packages banana instant pudding
- 2 (10-inch) baked pie shells

Whipped topping.
Beat ice cream until the consistency of frozen custard. Add milk, then pudding mix, slowly. Beat until fluffy. When mixture is

(Continued on Page 54)

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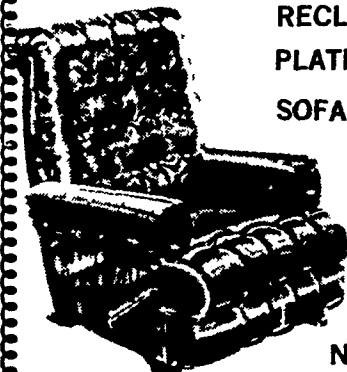
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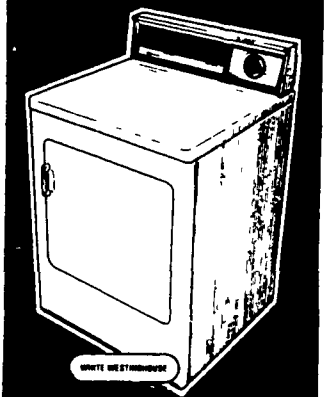
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