

# 'Home on the Range'

[Continued from Page 53]

made, line pie shells with banana slices. Pour in mixture and top with remaining banana slices and whipped topping.

Joanne Spahr  
Associate Editor  
xxx

### CARROT CAKE

2 cups flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
¼ teaspoon salt  
1-¼ cup oil  
2 cups sugar  
4 eggs  
2 cups grated carrots

Mix well the sugar, eggs, and oil. Add carrots and mix again. Add flour, cinnamon, salt, and soda. Pour into two greased and floured eight-inch cake pans and bake at 350 degrees for 25 to 30 minutes.

Jodie Arnold  
Typesetter



### CHEERY CREAM CHEESE PIE

1 (9-inch) crumb crust OR  
1 (9-inch) pastry shell  
1 (8-oz.) package cream cheese  
1 can condensed milk  
One-third cup fresh or bottled lemon juice  
1 teaspoon vanilla extract  
1 can cherry pie filling

Let cheese soften to room temperature. Whip till fluffy. Gradually add condensed milk. Blend. Add lemon juice and vanilla extract. Pour into crust. Chill for two or three hours before topping with cherry pie filling.

Jay Miller  
Advertising director

### EGG CUSTARD PIE

3 cups milk  
4 eggs  
¼ cup sugar  
¼ teaspoon salt  
½ teaspoon vanilla  
Nutmeg or coconut  
Scald three cups of milk. While that is heating, beat eggs, sugar, and salt together. After the milk is scalded, pour one cup milk into the egg mixture, making sure to stir as you pour, so that the eggs don't curdle. Then, combine this mixture with the rest of the milk. Add ½ teaspoon vanilla. Pour into unbaked pie shell and sprinkle with nutmeg or add one cup coconut. Bake at 450 degrees F. for 10 minutes, then in a slow 325 degree F. oven for 30 minutes.

Susan Kauffman  
Feature Writer



### Breads

#### OLD FASHINED POTATO BREAD

1 cup mashed potatoes  
2 packages dry yeast  
2 cups warm water  
¼ cup sugar  
1 tablespoon salt  
½ cup soft butter  
7-½ - 8 cups flour  
2 tablespoons melted butter

Sprinkle yeast in large bowl with warm water. Stir until dissolved. Add sugar and salt and stir until dissolved. Add one cup potatoes, ½ cup butter, and 3-½ cups flour. Beat at medium speed for two minutes. Gradually add four more cups flour. Mix with hands. Add a little more flour if needed. Knead for 10 minutes. Place in greased

## Women's Calendar

**Saturday, March 5**  
Lancaster County Society 10 meeting at 1:30 p.m. at the Neffsville Fire Hall. Program is the reading of child verse- Frances LeFevre.

Lancaster County Society 6 meeting at the home of Minnie Wolgemuth. Program is on Brazil.

Lancaster County Society 1 meeting at Goodwill Industries, 1048 N. Plum St., Lancaster for tour. Time is 1:30 p.m.

**Tuesday, March 8**  
Lancaster County Society 22 meeting at 1 p.m. to entertain Society 10 at the Willow Street U.C.C. Church.

York County Society 26 meeting at 7:30 p.m. Hostess is Judy Muth.

York County Society 20 meeting at 1 p.m. Speaker David D. Weston, police chief of Shrewsbury borough.

bowl and cover. Let double in size. Takes about one hour. Divide in half and roll out and make two loaves. Brush top with melted butter. Let rise in greased bread pans for another hour and bake for 30 - 40 minute at 400 degrees F.

Laurie Shaeffer  
Berks Co. Reporter  
xxx

**Wednesday, March 9**  
Berks County Society 1 meeting at the home of Linda Levan, Oley R1. "Antique Night" is at 8 p.m.

**Thursday, March 10**  
Lancaster County Society 9 meeting at 12:30 p.m.  
Lancaster County Society 21 meeting at 7:30 p.m. The program is on the Night Ministry service.

Lancaster County 19 sewing at the General Hospital.

**Saturday, March 12**  
Lancaster County Society 29 meeting at 7:30 p.m. Hostess is Shirley Garner, and the speaker is Barbara Blough on safety.

Lancaster County Society 18 meeting at 2 p.m. to see "Oklahoma" at the Hershey Community Theater.

Lancaster County Society 23 meeting to bowl.

Lancaster County Society 13 meeting at 1 p.m. for luncheon at Farm and Home Center to entertain Society 1.

Lancaster County Society 26 meeting for 1 p.m. luncheon to be entertained by Society 7.

**TRY A CLASSIFIED**

## Recipe themes for 'Home on the Range'

MARCH	
12	"St. Patrick's Day Favorites" Deadline March 2
19	"Sassy Spring Salads" Deadline March 9
26	"On Short Notice" Deadline March 16

APRIL	
2	"Outrageous April Fools Recipes" Deadline March 23
9	"Two Easter Favorites - Ham and Eggs" Deadline March 30
16	"Taste Great Leftovers" Deadline April 6
23	"Italian Week" Deadline April 13
30	"Crock Pot Cookery" Deadline April 20

MAY	
7	"Low Cal Meats" Deadline April 27
14	"Easy on the Waistline Desserts" Deadline May 4
21	"Conscience-easing Vegetables" Deadline May 11
28	"Berry Desserts" Deadline May 18



### JUST ONE HAND!

A completely NEW concept in gardening machines! The amazing 2-in-1 TROY-BILT® is not only a wonderfully better roto tiller, it's also a wonderful compost shredder-chopper! It turns your whole garden, however large or small, into a fabulously fertile "compost pile"! So easy to handle, even for ladies and older folks. You guide it with JUST ONE HAND! For complete details, prices, off-season savings, send coupon below for free booklet. TROY-BILT Roto Tiller-Power Composters, 102nd St. & 9th Ave., Troy, New York 12180.

TROY-BILT® Roto Tiller-Power Composters  
Dept 70253  
102nd St. & 9th Ave., Troy, N.Y. 12180

Please send the whole wonderful story of TROY-BILT® Roto Tillers including prices and OFF-SEASON-SAVINGS now in effect for a limited time.

(Please Print Clearly)

Mr.  
Mrs.  
Miss

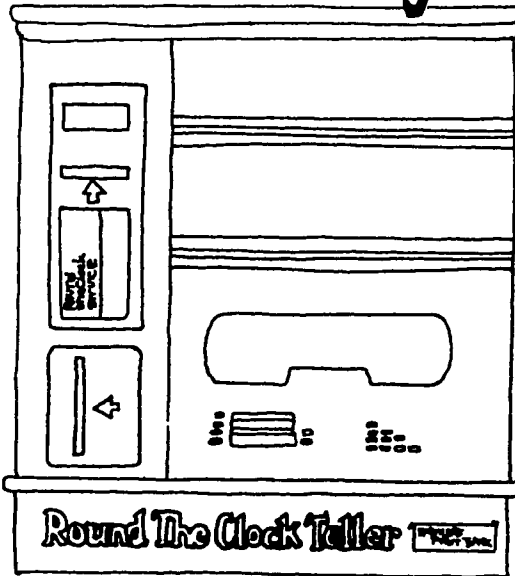
Address

City

State

Zip

Now you can obtain credit any of 3 ways.



By inserting your Easy Banking Card in a Farmers First Round the Clock Teller.



By presenting your Easy Banking Card to any Farmers First teller.

I.M. SOMEBODY  
R.U. SOMEBODY

Pay to the Order of ABC Company \_\_\_\_\_ 19\_\_\_\_  
\$ \_\_\_\_\_ Dollars

FARMERS FIRST BANK

I.M. Somebody

By writing a check that exceeds the balance in your Farmers First personal checking account.

A Farmers First Personal Line of Credit can give you a ready reserve to meet individual needs. And it doesn't cost you anything until you use it!

To apply for your Personal Line of Credit, simply complete an application available at any office of Farmers First Bank. It may be the last personal loan application you ever need to complete!

Ephrata, Ephrata North,  
Intercourse, Lancaster  
Shopping Center\*  
Lincoln, Lititz,  
Neffsville Marietta,  
Park City, Park City Motorbank\*

\*Round the Clock Teller Locations

Round  
The Clock  
Service®

The People Bank

FARMERS FIRST BANK

Member F D I C