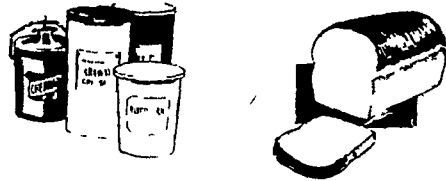
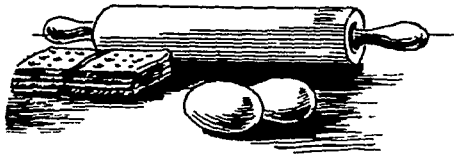


# Home on



# The Range

Since June is dairy month, and since we had such generous contributors to our column last week, "Home on the Range" will again be featuring dairy recipes for everyone's enjoyment. It's going to take time to box and send out our special gifts to the ladies who took part, so if you can bear with us, we will get your gifts to you within the coming month.

### DAD'S SPECIAL

1 pound ground beef  
 1/2 cup chopped onion  
 1 can cream of mushroom soup  
 1/2 cup milk  
 1/2 teaspoon salt  
 1/4 teaspoon pepper  
 1/4 teaspoon pepper  
 1/4 teaspoon thyme  
 4 ounces (2 cups) noodles, cooked  
 2 cups (8 ounces) shredded sharp cheese  
 Brown meat. Add onion - cook until tender. Stir in soup, milk and seasonings. Layer half of noodles and meat sauce and cheese in 1-1/2 quart casserole. Repeat layers with remaining cheese. Return to oven until cheese melts, six to eight servings.

Harriet Greenawalt  
 Lancaster, Pa  
 xxx

### CORN PUDDING

4 fresh ears of corn  
 3 egg yolks  
 2 tablespoons sugar  
 2 tablespoons butter, melted  
 2 cups milk  
 3 stiffly beaten egg whites  
 1 teaspoon salt  
 With sharp knife, make cuts through center of corn kernels. Measure 1 3/4 cups corn. Beat egg yolks until thick and lemon-colored. Stir in corn, sugar, butter, and salt. Slowly beat in milk. Fold in egg whites. Bake in 8 x 8 x 2 inch baking dish at 350 degrees F. until knife inserted off-center comes out clean, 45 to 50 minutes. Serves six to eight.

Mrs. Linda Stafford  
 Bear, Delaware  
 xxx

### SOUR CREAM WAFFLES

1/4 cup butter  
 1 cup sifted flour  
 2 pounds sugar  
 1 teaspoon baking soda  
 1 teaspoon cardamon  
 1/2 teaspoon salt  
 2 egg yolks

1 cup sour cream  
 1 cup buttermilk  
 2 egg whites  
 Heat waffle iron while preparing waffle batter. Melt butter and set aside to cool. Sift dry ingredients in large bowl, set aside. Beat egg yolks until thick and lemon colored. Add melted butter gradually and then sour cream and buttermilk. Continue to beat until well blended. Add liquid mixture all at once to dry ingredients; mix until smooth. Beat egg whites until peaks form. Fold in gently. Bake in waffle iron until done.

Lilla Post  
 Narvon, Pa.  
 xxx

### SPECIAL PUDDING

8 beaten egg yolks  
 2 cups sugar  
 4 cups milk  
 4 envelopes gelatin  
 1-3 cup water  
 Vanilla  
 8 beaten egg whites  
 Combine egg yolks, sugar, and milk and boil for one minute. Then combine gelatin, water, and vanilla, and pour into hot mixture. Cool until liquid starts to set. Then add to beaten egg whites, and pour into a dish lined with graham crackers.

Sadie Fisher  
 Quarryville, Pa.  
 xxx

### CREAM PUFFS

1 cup water  
 1/2 cup butter  
 1 cup flour  
 4 eggs  
 Preheat oven to 400 degrees F. Heat water and butter to rolling boil. Reduce heat and quickly stir in flour with wooden spoon. Stir vigorously over low heat until it forms a ball. Remove from heat. Beat in eggs all at once and continue beating until smooth. Drop dough by scant 1/4 cup measures at about three inches apart onto ungreased sheet.

Bake at 400 degrees F. for 35 - 40 minutes and cool on wire rack. When cool, cut tops off, take out filaments of soft dough and add French Almond Custard.

### FRENCH ALMOND CUSTARD

1/2 cup sugar  
 1/2 teaspoon salt  
 2 tablespoons cornstarch

2 cups light cream or milk  
 2 egg yolks, slightly beaten  
 1 tablespoon butter  
 1 teaspoon almond extract  
 Mix sugar, salt, and cornstarch in sauce pan. Gradually add milk. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil for one minute. Remove from heat. Add eggs to hot mixture. Boil and stir one minute. Remove from heat and stir in butter and extract. Chill. Put in cream puffs.

Above two recipes by:  
 Nancy Bilyk  
 Belvidere, N.J.  
 xxx

### CARAMELS

1 cup granulated sugar  
 1 cup white corn syrup  
 1 cup light cream  
 1/8 teaspoon salt  
 1/4 cup butter (1/2 stick)  
 1 teaspoon vanilla  
 In three or four quart heavy saucepan, combine all the above ingredients and cook to 248 degrees F., stirring constantly. Remove from heat; add vanilla and pour quickly into greased 8 x 8 inch pan. Cool, turn out on board and cut into bite-sized pieces. Wrap each separately.

For chocolate caramels, add one square unsweetened chocolate to ingredients before boiling. Proceed as above, boiling to 245 degrees F., and add 1/2 teaspoon vanilla.

Mrs. Donald H. Graybill  
 Stevens, Pa.  
 xxx

### SPECIAL COLE SLAW

6 cups shredded cabbage - (both red and white)

## ERTH-RITE SOIL CONDITIONER

### MAXICROP LIQUID PLANT FEEDING

FEED-RITE  
 Vitamin & Mineral for livestock and poultry.

### ZOOK & RANCK, INC.

RD1, Gap, PA 17527  
 Phone 717-442-4171

**UNCOOKED SALAD DRESSING**  
 1 tablespoon sugar  
 1/2 cup evaporated milk  
 1/4 teaspoon salt  
 2 tablespoons vinegar  
 Add sugar and salt to milk. Stir well, adding vinegar while stirring. Use with shredded cabbage.

Mrs. A. Sherman  
 East Waterford, Pa.  
 xxx

### FROSTED MOCHA MILK

1 pint coffee or vanilla ice cream  
 1/4 cup chocolate syrup  
 2 to 3 tablespoons instant coffee powder  
 1 quart milk

With a mixer or blender, combine ice cream, chocolate syrup, coffee, and a small amount of milk until smooth. Add remaining milk and chill. Serve in tall glasses, topped with generous spoonfuls of ice cream, if you like.

This tasty beverage can be kept in a thermos for a picnic or for a snack in the field. You can do the same with the orange nog.

Mrs. Carl Bacon  
 Felton, Pa.  
 xxx

### ORANGE NOG



2 eggs beaten

3 cups milk  
 1/4 teaspoon salt  
 1 (6 oz.) can frozen orange juice concentrate thawed  
 Mix beaten eggs, salt, and orange juice smooth. Chill and serve or without a topping of favorite ice cream  
 xxx

## 4-H'ers plan bake sale

ELIZABETHTOWN - Elizabethtown 4-H Pig Rabbit Club will hold a sale in front of the U. Martin store on June 12.



## LIQUID FERTILIZER FOR ALFALFA

Now we can apply liquid fertilizer and leaf hopper spray all in one application on your alfalfa stubble.

### WHY LIQUID FERTILIZER?


- READY AVAILABLE.
- ONLY ONE TRIP OVER THE FIELD.
- EVENLY APPLIED.
- CAN BE USED WITH INSECTICIDE AND WEED KILLERS.

## RICHARD R. FORRY

### Spraying

2020 HORSESHOE RD., LANCASTER, PA  
 PHONE 717-397-0035

P.S. We have liquid nitrogen and fertilizer available for all farm crop uses.



### CONTROLLERS & FENCING SUPPLIES

### PEQUEA BATTERIES

Ronks, Pa. 17572

Authorized/Distributor and Warranty/Station

Write in orders for fence controllers shipped U.P.S.

## MYERS LP GAS

SERVING FARMERS . . . "WE MAKE IT OUR BUSINESS"

CALL (717) 665-3588

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

P.O. BOX 71  
 MANHEIM, PA 17545

