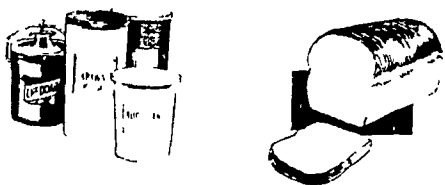
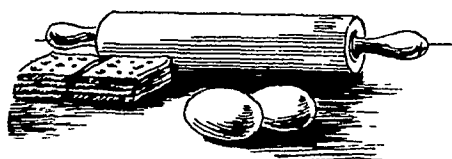


Home on



The Range

Nuts add a crunch, delicious touch to many different types of foods, and this week "Home on the Range" is

HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

Wet Bottom Shoo-Fly Pie

- 1 egg beaten
- 1 c molasses (baking mol or table syrup)
- ¾ c boiling water w/1 tsp baking soda
- Crumbs
- 1 c flour
- ¾ c light brown sugar
- 1 tbs shortening
- Mix crumbs with liquid, save
- 1 cup crumbs for top of pie
- Bake 375° 10 min.
- 350° 30 min

WATCH FOR NEW RECIPES

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer. If not available call: (215) 273-3776



ZOOK MOLASSES CO.

West Main St., Honey Brook, PA

publishing 15 different ways to use this ingredient. From fresh salads to cookies, nuts add a delectable dimension to your food fare.

CARROT, RAISIN, PECAN SALAD

- ½ cup seedless raisins
- 1½ cups coarsely grated carrots
- ½ cup finely chopped celery
- ½ cup chopped pecans
- ¼ teaspoon salt
- ½ cup mayonnaise
- ¼ teaspoon lemon juice
- Lettuce

Wash raisins in boiling water to soften. Drain thoroughly. Combine with other ingredients. Chill. Serve on crisp lettuce leaves. Serves four to five.

Mrs. Charles Biehl
Mertztown, Pa.

CRANBERRY SALAD

- 1 orange
- 2 packages lemon gelatin
- 2 cups sugar
- 1 quart cranberries
- 2 cups hot water
- ½ cup chopped nuts

Peel orange, reserving peel; section and chop pulp. Grind cranberries and orange rind in food chopper. Dissolve gelatin in hot water; add sugar. Stir until dissolved. Chill gelatin mixture until thickened. Add cranberries, orange rind, nuts, and orange. Place in nine x 11 inch pan; chill until firm.

Clair Coombs
Gardners, Pa.

MAPLE WALNUT CAKE

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1½ cups granulated sugar
- ½ cup shortening

- 1 cup milk
 - ½ teaspoon maple flavoring
 - 2 eggs
 - ½ cup chopped English walnuts.
- Sift baking powder, salt, and sugar into mixing bowl. Add room temperature soft shortening. Add milk and maple flavoring. Beat two minutes by electric mixer. Keep sides of bowl scraped. Add eggs and beat two more minutes. Stir the chopped walnuts in by hand. Put batter into two eight-inch buttered cake pans, dusted with flour. Bake 350 degrees F. for 30 minutes or until done. Cool on rack. When cool, ice with maple frosting.

Maple Frosting

- ½ cup soft butter or margarine
- 1 egg
- ½ teaspoon maple flavoring
- Pinch salt
- 3 cups (1 lb.) confectioners sugar (sifted)
- 2 tablespoons cream

Beat all these together until creamy and smooth. Ice cake all over and use extra walnut halves to decorate cake.

Mrs. Carl Bacon
Felton, Pa.

xxx

(Turn to Page 45)

Recipe Theme Calendar

FEBRUARY

11 "Cooking with rice"
Deadline Feb. 4

18 "Cooking with nuts"
Deadline Feb. 11

25 "Cooking with tomato paste"
Deadline Feb. 18

MARCH

4 "Cooking with Soups"
Deadline Feb. 25

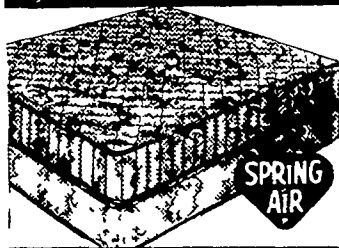
11 "Cooking with Potatoes"
Deadline March 4

18 "Cooking with Greens"
Deadline March 11

25 "Cooking with Hard-boiled Eggs"
Deadline March 18



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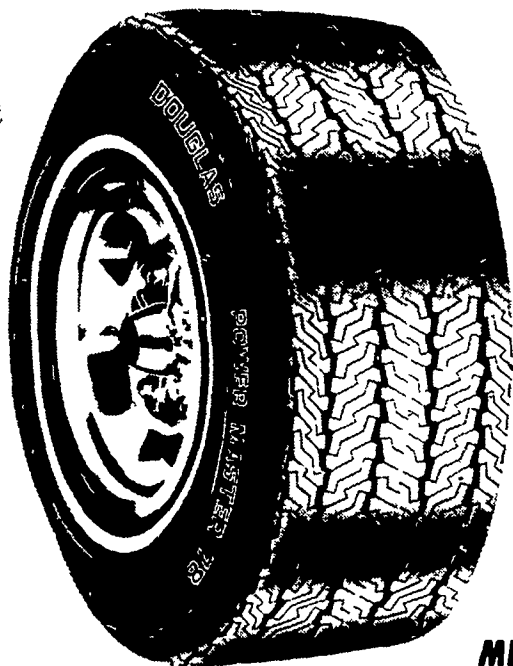
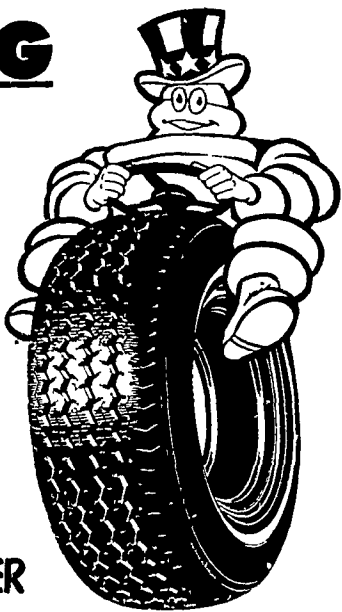
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