



Home on the Range



This week and next week we will be running the overflow of our Dairy Issue's dairy recipes. Keep looking for our new set of themes for the upcoming months, and if you have any suggestions for these themes, send them to "Home on the Range," Lancaster Farming Box 366, Lititz, Pa. 17543.

SALMON TERRAPIN

1 tall can salmon
1 cup flour
1 teaspoon salt
½ cup butter
1 pint milk
2 eggs

Stir, flour, salt, and butter into salmon. Then add milk and lightly beaten eggs and combine well. Mixture will be lumpy. Pour into 8 by 8 inch baking dish. Bake at 350 degrees F. for one hour. NOTE: Very good served with baked potatoes.

Mrs. Harold Moore
Franklin, Pa.

BAKED CHEESE SANDWICHES

12 slices bread
12 slices Cheddar or American cheese
4 eggs
2½ cups milk

Make sandwiches of bread and cheese and arrange in flat baking dish. Beat eggs. Combine with milk and pour over sandwiches. Bake at 350 degrees F. for 30 minutes.

Mrs. Harold Moore
Franklin, Pa.

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HOMEMADE BUTTER (BLENDER STYLE)

1 quart sweet cream
½ cup hot water
Salt to taste

Pour sweet cream, cold from refrigeration, into blender. Run blender at high speed until cream is whipped thick. Add ½ cup hot water (from tap) and run blender at low speed until butter forms. Remove with slotted spoon into wooden bowl. Run blender an instant longer and remove any remaining butter. Rinse butter several times in cold water, working it well with wooden spoon until water is clear and butter well drained. Add salt to taste. The cream may have to be stirred once or twice while whipping. Be sure blender is stopped before stirring. Total blending time amounts to about four or five minutes from cream to butter.

Mrs. Rose Hoover
Dallas, Pa.

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SMOOTH AND CREAMY ICE CREAM

1 quart milk
4 eggs, beaten
2½ cups sugar
2 tablespoons cornstarch or clear jelly
½ cup milk
1 tablespoon plain gelatin
3 cups heavy cream
¼ cup cold water
3 cups milk
2 tablespoons pure vanilla.

Scald one quart milk. Mix together eggs, sugar, cornstarch or clear jelly and milk and add to scalded milk. Cook several minutes. Remove from heat and add one tablespoon plain gelatin, softened in ¼ cup cold water. Chill. Beat well. Add heavy cream, milk, and pure vanilla. If preferred, omit last two ingredients, and add one quart fresh fruit. Makes six quarts. Freeze in hand cranked ice

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Mrs. Eli Sauder
New Holland, Pa.

CREAM CHEESE CHIP SQUARES

2 (1 pound) rolls of refrigerated chocolate chip cookies
¾ cup chopped nuts (optional)

Filling:
2 (8 ounce) packages cream cheese, softened
2 eggs, slightly beaten
½ cup granulated sugar
½ teaspoon vanilla

Remove paper from the rolls of chocolate chip cookies. Slice in ½ inch pieces and set aside to soften. In a large bowl, beat softened cream cheese. Add the eggs and mix well, add sugar and vanilla and beat until smooth. Clean beaters often, set aside.

Using one roll of chip cookies, completely cover the bottom of 13x9x2 inch ungreased pan, patting into place with fingers. Pour cheese filling mix over cookie layer. Place sliced pieces of second roll on cheese mixture. Not necessary to completely cover cheese mixture. Do not press into filling, just lay on top.

Bake at 325 degrees for 30 minutes, until cookie dough looks done. Makes large amount, cool to cut. Keep this in refrigerator.

Mrs. Nellie Heisler
Tamaqua, Pa.

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COCONUT CREAM TAPIOCA

4 cups milk
1 cup sugar
4 eggs, separated
3 tablespoons minute tapioca
¼ teaspoon salt
½ cup shredded coconut
4 tablespoons sugar

Scald milk in top of double boiler. Add salt and tapioca and cook 15 minutes or until clear. Stir frequently. Combine egg yolks, sugar, and coconut. Add some of the hot mixture and stir until a smooth paste is formed. Add paste to hot tapioca and continue to cook for two minutes, stirring constantly. Pour into a greased baking dish. Cover with meringue made by adding four tablespoons sugar to stiffly beaten egg whites. Sprinkle with coconut. Bake at 300 degrees F. for 15 minutes or until golden brown. Makes six to eight servings.

Mrs. Lois Martin
Landisburg, Pa.

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BERRY AND CHERRY PUDDING

2 eggs
½ cup sugar
1 tablespoon butter
3 cups flour (2 cups if no juice on berries)
1 cup sweet milk
1 cup berries or cherries
1 teaspoon baking powder

Mix all ingredients together. Bake at 350 degrees for 20 minutes.

CHEESE CUSTARD

1 (8 ounce) package cream cheese
½ cup granulated sugar
¼ teaspoon salt
3 beaten eggs
¼ cup milk

Let cheese soften at room temperature. Put in bowl and add sugar and salt. Cream together thoroughly. Add beaten eggs. Stir until well blended. Add milk; mix well. Pour in eight-inch unbaked pie crust. Bake at 450 degrees F. for eight minutes, then at 425 degrees F. for 35 minutes more.

Above two recipes by:
June E. Boyer
110 Biesecker Rd.
York, Pa. 17404

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CHEESE PIE

1 pound cottage cheese
1½ cups sugar
3 tablespoons cornstarch (little more than level)
3 egg yolks
½ teaspoon salt
1 can evaporated milk
2 cups milk
3 egg whites, beaten

Combine above ingredients, adding beaten egg whites last. Bake in nine inch pie shell at 350 degrees F. for one hour.

Mrs. Samuel Brubaker
Seven Valleys, Pa.

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STRAWBERRY CUSTARD PIE

4 slightly beaten eggs
½ cup sugar
1 teaspoon vanilla
2½ cups scalded milk

Mix eggs, sugar, and vanilla. Slowly stir in hot milk. Pour in unbaked pie shell. Add one cup sliced strawberries and bake at 400 degrees F. for five minutes. Reduce to 375 degrees F. until firm. About 25 minutes.

BUTTERMILK PIE

3 eggs
1½ cups sugar
1 heaping tablespoon flour
1 cup buttermilk
½ stick butter, melted
1 teaspoon vanilla

Beat eggs, sugar, and flour together. Mix well, and add buttermilk. Stir in melted butter gradually. Mix. Do not beat. Pour into unbaked pie shell and bake in moderate oven about 30 minutes until well set. Pie will not yield to movement when baked.

Above two recipes by:
Donna Wright
Millerstown, Pa.

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VANILLA ICE CREAM

2 envelopes unflavored gelatin
2 cups milk
2 cups sugar
¼ teaspoon salt
4 eggs
1 cup heavy cream or evaporated milk
4 teaspoons vanilla
1 package vanilla instant pudding

Soften gelatin in ½ cup cold milk. Scald 1½ cups milk and stir into gelatin mixture until it dissolves. Add sugar and salt, stirring until dissolved. Beat eggs at high speed for five minutes. Add cream or evaporated milk, vanilla, pudding mix, and then the gelatin mixture. Pour into four quart freezer can. Add additional milk to bring ingredients to fill line. Follow usual procedure for freezing and "ripening" ice cream. CONTRIBUTOR'S NOTE: This recipe is refreshing, but not too rich.

Mrs. Betty Moore
Nottingham, Pa.

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SOUR CREAM SUGAR COOKIES

1 cup butter
2 cups sugar
3 eggs
1 teaspoon vanilla
4½ cups flour
1 teaspoon salt
2 teaspoons soda
1 cup sour cream

Cream butter and sugar, add eggs, and vanilla. Mix well. Add flour, salt, and soda alternately with sour cream. Drop by teaspoonsful, top with cinnamon sugar. Bake at 400 degrees F. for six to eight minutes.

Mrs. Harold Moore
Franklin, Pa.

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CHEDDAR CHEESE PEANUT BALL

2 cups (8 ounce) shredded cheddar cheese, at room temperature
1 package (3 ounce) cream cheese
2 tablespoons finely chopped red onion
1/8 teaspoon curry powder (optional)
½ cup chopped salted peanuts

Beat together cheddar and cream cheese until well blended. Stir in onion and curry powder. Shape to form a cheese ball. Roll in peanuts. Cover and chill to blend flavors. Serve at room temperature with assorted crackers. Yields about two cups of cheese spread.

Pamela Leiby
1977 Schuylkill County
Dairy Princess

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Beat together:

- 8 well beaten eggs
- 2 to 3 C. sugar
- 1 can condensed milk

Fold in:

- 1 pt. whipping cream
- 3 Tbsp. vanilla
- ¼ C. Honey Brook Table Syrup

Place in scalded 6 qt. freezer can. Fill can ¾ full of milk and churn.

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