



# Home on the Range



## FIVE CUP SALAD

1 cup coconut  
1 cup miniature marshmallows  
1 cup mandarin oranges (drained)  
1 cup crushed pineapple  
1 cup sour cream  
Mix all ingredients together. Chill.

Shirley Huegel  
Lancaster, Pa.

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## CRUNCH TOP POTATOES

1/2 cup butter  
5 to 6 large baking potatoes, pared, cut in 1/2 inch slices  
3/4 cup crushed corn flakes  
1 1/2 to 2 cups shredded sharp cheese  
1 1/2 teaspoons paprika  
Salt to taste

Melt butter in 10 inch by 15 inch by 1 inch baking pan in 375 degree F. oven. Add potatoes in single layer; turn once. Mix remaining ingredients and sprinkle over potatoes. Bake 30 minutes or until potatoes are tender.

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## CREAMY POTATO PUFF

1 (8 ounce) package cream cheese  
4 cups hot mashed potatoes  
1 egg, beaten  
1/2 cup finely chopped onion  
1/4 cup chopped pimiento  
1 teaspoon salt  
Dash pepper

Combine softened cheese and potatoes until well blended. Add rest of ingredients; place in one quart casserole. Bake at 350 degrees F. for 45 minutes. Serves six to eight.

Above two recipes by:  
Sandra J. Wolfe  
Lebanon, Pa.

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## STRAWBERRY BLANC MANGE

1/2 cup milk  
1/2 cup sifted cake flour  
3 1/2 cups half and half  
1 quart strawberries, washed, hulled, and sliced  
3 egg yolks  
1 teaspoon vanilla  
1/2 cup sugar  
1/2 cup sugar

Mix 1/2 cup milk and flour in mixer until well blended. Scald 3 1/2 cups milk; stir in 1/2 cup sugar. Add above flour-milk mixture and mix with mixer until well blended. Bring this to a boil; lower heat and simmer gently for six to seven minutes, stirring constantly from bottom of pan. Cool. When quite cold, beat in egg yolks, one at a time, beating well after each addition. Return to low heat and cook gently, stirring constantly until mixture boils. Remove from stove and add vanilla. Turn into wet ring mold that is 8 by 2 1/2 inches and chill thoroughly in refrigerator for 1/2 hour before serving. Mix washed, hulled, and sliced strawberries with 1/2 cup sugar. Let stand. At serving time turn mold on plate and fill center with strawberries. Frozen strawberries, raspberries, peaches, or any fruit may be substituted for fresh strawberries. Serves eight to 10 people.

This week Home on the Range is a complete wrap-up of our dairy recipe files. As delicious as all our milk product recipes are, we are eagerly looking forward to our new set of themes, outlined below. We need help, however, to complete our files on these themes. Cherry, zucchini, and pear recipes would all be appreciated as would picnic recipes for large groups.

If you have any recipes you would like to contribute to our column, send your selections to Home on the Range, Lancaster Farming Newspaper, Box 366, Lititz, Pa 17543

## Recipe Theme Calendar JULY

8	Reunion Recipes Deadline July 1
15	Cherry Recipes Deadline July 8
22	Zucchini Recipes Deadline July 15
29	Pear Recipes Deadline July 22

## LADY BALTIMORE CAKE

3/4 cup shortening  
1 3/4 cups sugar  
3 eggs, separated  
3 cups cake flour  
1/2 teaspoon salt  
3 teaspoon baking powder  
1 cup milk  
1 teaspoon vanilla or almond extract

Cream shortening. Add sugar gradually and beat until fluffy. Add egg yolks and beat thoroughly. Sift flour; measure and add salt and baking powder. Sift again. Add sifted dry ingredients alternately with milk and flavoring. Beat thoroughly after each addition. Fold in stiffly beaten egg whites. Pour into greased layer pans. Bake at 350 degrees F. for 25 to 30 minutes. Makes three eight-inch layers.

Mrs. Lester Wise  
Elizabethtown, Pa.

## HERSHEY BAR PIE

6 small chocolate almond bars  
16 marshmallows  
1/2 cup milk  
1 cup whipping cream

Melt above ingredients, except whipping cream, in double boiler and cool thoroughly. Beat whipping cream until stiff. Fold into above mixture. Pour into prepared nine inch cooked pastry crust or graham cracker crust. Place in refrigerator until serving time. Can be made ahead of time and kept in deep freezer.

## EGG CUSTARD PIE

3 eggs  
3 tablespoons sugar  
1/8 teaspoon salt  
2 cups milk  
Vanilla flavoring (optional)  
Nine inch pastry shell

Mix eggs and sugar; beat well. Add salt, milk, and vanilla. Mix thoroughly. Pour into pastry shell. Bake in a 400 degree F. oven for 20 to 30 minutes. Cool and serve.

Mrs. Robert Moser  
Barto, Pa.

## BUTTERMILK PANCAKES

2 cups sifted flour  
1 1/2 teaspoons baking powder  
1 teaspoon soda

1 teaspoon salt  
2 tablespoons sugar  
2 eggs  
2 1/2 cups buttermilk  
1/2 cup soft shortening

Heat skillet to 350 degrees F. while mixing batter. Pour 1/4 cup batter into skillet for each pancake. Bake about three minutes then turn and brown other side. Serve with syrup.

Mrs. Barbara Ann Detwiler  
Dover, Del.

## MOO BURGERS

1 1/2 pound ground beef  
1 cup plain yogurt  
2 tablespoons Worcestershire sauce  
2 tablespoons onion  
1 1/2 teaspoons salt  
1 1/2 cups corn flakes

Combine the meat, yogurt, Worcestershire sauce, onion, and salt. Crush the corn flakes slightly with your hands. Stir into meat mixture and shape into eight patties each 3/4-inch thick. Broil about five minutes on each side, or until done to your liking. May be cooked in skillet on top of stove for approximately the same time.

Audrey Rohrer  
Lancaster, Pa.

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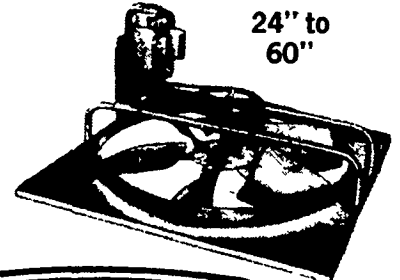
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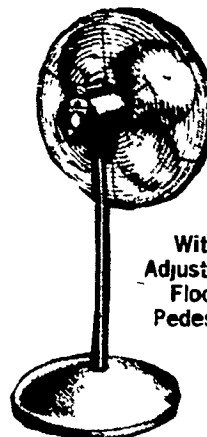


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