

Home on the Range

HATTANIA KANTANIA KAN



NAPOLEON CREMES

1/2 cup butter 1/4 cup sugar

1/4 cup cocoa l teaspoon vanilla

legg, slightly beaten

2 cups finely crushed graham cracker crumbs

I cup flaked coconut

½ cup butter

3 tablespoons mulk

1 (3% ounce) package vanilla instant pudding mix

2 cups confectioner's sugar

1 (6 ounce) package chocolate morsels

2 tablespoons butter

Combine first four ingredients in double boiler Cook until butter melts. Stir in egg, and continue cooking until mixture is thick. Blend in crumbs and coconut. Divide in half and spread in two oblong cake pans 8 by 13 inches. Whip ½ cup butter, stir in milk, pudding mix and confectioners sugar. Beat until fluffy and spread over crust mixture. Melt chocolate bits and butter. Cool, spread over pudding layer. Chill. Makes about 44 pieces.

Mrs. 7 itus Martin Meadow Drive, Pa.

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COLE SLAW 3¾ pounds green cabbage

11/4 cups mayonnaise

2 tablespoons vinegar

2 tablespoons water

l tablespoon granulated sugar

1½ teaspoons pepper

l tablespoon minced onion

l pound carrots, cut into thin strips

Wash, core, and shred the cabbage. refrigerator to crisp Combine mayonnaise, vinegar, water, sugar, and seasonings. Pour over the cabbage at least one hour before serving time. Toss lightly until mixed. Garnish with the carrot strips which have been crisping in ice water Serves 25 people

A.Sherman • East Waterford, Pa.

XXX **HOMEMADE BEANS**

l pound beans

½ pound bacon

½ pound brown sugar 34 cup catsup

Salt

Pepper

Soak one pound of beans overnight. Next morning, cook until tender Fry ½ pound bacon in large skillet Remove bacon from skillet, also some of the grease Then add ½ pound brown sugar and stir until melted and looks like caramel Be careful not to scorch. Add cooked beans with some of the liquid, saving the remainder of the liquid. Add 34 cup (or more to taste) catsup, salt, and pepper to taste and fried bacon Simmer on top of stove for 11/2 to 2 hours Brown sugar will harden when beans and liquid are added, but will melt when beans simmer. Add more of the liquid beans were cooked in if they get too thick when simmered. This recipe makes about three quarts and will serve about 12 people Does well when doubled for 24 individuals

> Mrs. Ruth E. Ruoss Blain, Pa.

XXX BACON AND RICE CASSEROLE

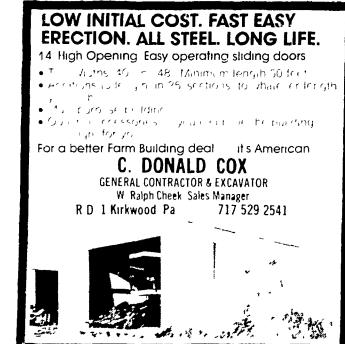
3 pounds rice

4 pounds bacon 5 onions

3 green peppers

3 (No 2½) cans tomatoes

Cook rice Cook and cube bacon Chop and saute onions and green pepper Combine and add tomatoes and seasoning Place in casseroles and bake in a moderate oven (350 degrees F) until firm and brown on top Serves





If you need picnic recipes that feed a multitude, check out this week's "Home on the Range" offering.

Recipe Theme

JULY		****
8	Reunion Recipes Deadline July 1	XXXX
15	Cherry Recipes Deadline July 8	******
22	Zucchını Recipes Deadline July 15	
29	Pear Recipes Deadline July 22	

APPLE, CELERY, AND CARROT SALAD

6½ pounds apples

3½ quarts combination dressing 3½ pounds celery

2 pounds carrots

Place and core apples and cut into 34 inch cubes or pieces approximately that size Put directly into combination dressing Add celery (cut in pieces 3/4 inch long) and ground carrots and mix well Serve on salad greens Serves 50

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FRUIT PUNCH

11/3 dozen oranges

2 dozen lemons l quart pineapples

23 pound teas

5 pounds sugar

4½ gallons water

½ cup mint leaves

Make teas with 2½ gallons of water. Mix all fruit juice and teas Use remaining 2 gallons water and the sugar to make a syrup. While the syrup is cooling, add mint leaves Add the cool syrup to the punch Chill, strain, and serve. Note ½ gallon gingerale may be added also. Serves 100. $\mathbf{X}\mathbf{X}\mathbf{X}$

STUFFED EGGS SUPREME

1½ pounds mushrooms, chopped fine 41/2 dozen eggs, hard cooked

I tablespoon Worchestershire sauce 1/4 pound onions, chopped

Salt and pepper to taste

I gallon white sauce, medium 1½ pounds bread crumbs

Saute mushrooms and onion in oil Add Worchestershire sauce and seasonings. Add mixture to mashed egg yolks and stuff eggs. Place halves in 13x94x2" casserole and cover with white sauce. Sprinkle with bread crumbs and bake in a moderate oven (325 degrees F.) until brown

> Above five recipes by: Mrs. Betty Biehl Mertztown, Pa.

BUTTERHORN ROLLS

I cake yeast 9 tablespoons 1 cup milk

Serves 36.

34 cup margarine 1 teaspoon salt

4 eggs 1½ quarts flour

2 tablespoons shortening

Crumble yeast cake. Add one tablespoon sugar. Stir until liquid. Heat milk and cool to lukewarm. Add yeast and sugar mixture to lukewarm milk. Melt shortening and add. Add the remaining sugar, salt, and well beaten eggs and 1/3 of the flour. Beat with French whip until bubbles form on surface. Let stand 25 to 30 minutes or until mixture is light. Add rest of flour gradually to make a smooth elastic dough. Knead lightly. Put dough into bowl and brush with melted margarine. Cover with cloth and let rise in a warm place until double in bulk (about two hours) then punch down Weigh dough into 12 ounce pieces. Roll each 12 ounce piece as nearly round as possible and about 14 inch thick. Cut each round into halves, then into fourths, then each fourth into four pieces and pull out ends of each wedge. Beginning at broad end, roll each piece toward the small end. Place on greased baking sheet with point downward Brush with melted margarine. Let rise until light (35 to 40 minutes) Bake in hot oven (410 degrees F.) for 12 to 15 minutes or until done. Serves 50

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HONEY BROOK MOLASSES

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

2 tsp soda

1 tsp salt

"GINGIES"

1/3 cup soft shortening 1 cup packed

brown sugar 11/2 cups Honey Brook

1 tsp allspice 1 tsp ginger Baking Molasses 1 tsp cloves ²/₃ cup cold water 1 tsp. cinnamon

6 cups flour Mix shortening, brown sugar and molasses thoroughly Stir in water Measure flour by sifting Blend all dry ingredients; stir in Chill Heat oven to 350 degrees Roll 1/2" thick Cut with 212" round cutter Place far apart on lightly greased baking sheet

Bake about 15 min , or until no imprint remains when touched lightly Makes $2^2 \ a$ doz WATCH FOR NEW RECIPES MAN

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



ZOOK MOLASSES

West Main St., Honey Brook, PA