

Home on the Range

(Continued from Page 54)

HONEY PUMPKIN COOKIES

- ¼ cup butter
- 1½ cup granulated sugar
- ¼ cup honey
- 1 egg
- 1 cup pumpkin
- ½ cup poppy seed
- 2½ cups sifted flour
- ¼ teaspoon salt
- 1 teaspoon milk
- ¼ cup chopped nuts
- ¼ cup chopped dates

Cream butter, sugar, and honey. Beat in egg. Then stir in other ingredients. Drop by teaspoon onto greased pan. Bake at 350 Degrees F. for about 15 minutes or until a golden brown. Makes four dozen. Cool and frost.

Long Creek Farm
Sistersville, W. Va.

CHOCO-DOT PUMPKIN CAKE

- 4 eggs
- 2 cups pumpkin
- 1 cup vegetable oil
- 1½ cup bran flakes
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1½ teaspoon cinnamon
- ½ teaspoon ground cloves
- ¼ teaspoon allspice
- ¼ ginger
- 2 cups granulated sugar
- 6 ounces chocolate chips
- 1 cup course nuts

In large mixing bowl, beat eggs until foamy, add pumpkin, oil, and bran flakes; mix well, then add dry ingredients, mixing only until combined. Last, add chocolate chips and nuts. Spread evenly in ungreased tube pan, bake at 350 Degrees F. about one hour and 10 minutes. Cool completely before removing from pan.

Mrs. Glenn Fetrow
Dover, Pa.

PUMPKIN NUT BREAD

- 1 cup all purpose flour
- 2 cups whole wheat flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon nutmeg
- 4 eggs
- 2 cups granulated sugar
- 2 cups steamed strained pumpkin
- 1¼ cups melted butter
- 1 cup chopped nuts

Preheat oven to 350 Degrees F. Sift flour, salt, baking soda, baking powder, and spices together three times. Beat the eggs until thick, adding the sugar gradually as you beat. Whip in the pumpkin, then the melted butter. Beat in the dry ingredients and mix well. Fold in the nuts. Pour into two buttered and floured bread pans. Bake for one hour or until a toothpick comes out clean. Makes two loaves.

Mrs. Carl S. Bacon
Felton, Pa.

PUMPKIN SQUARES

- 1 cup flour
- ½ cup brown sugar
- ½ cup rolled oats
- ½ cup butter
- 2 cups pumpkin
- 1½ cups top milk
- 2 eggs
- 1 cup granulated sugar
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ½ teaspoon ginger
- ½ teaspoon cloves

Topping

- ½ cup chopped pecans
- ½ cup brown sugar
- 2 tablespoons butter

Mix flour, rolled oats, sugar, and butter together until

crumbly and press into an ungreased 9 x 13 inch pan. Bake for 15 minutes at 350 Degrees F.

Meanwhile combine pumpkin, top milk, eggs, sugar, cinnamon, salt, ginger, and cloves. Mix and pour into crust. Bake for 20 minutes at 350 Degrees F. Combine chopped pecans, brown sugar, and butter. Sprinkle over filling and return to oven for 15 to 20 minutes, until the dessert is set. Cool in pan and cut into squares.

Mrs. Harold Moore
Franklin, Pa.

PUMPKIN NUT WAFFLES

- 2½ cups cake flour (sifted)
- 4 teaspoons baking powder
- ¾ teaspoon salt
- ½ teaspoon ground cinnamon
- 3 eggs, separated
- 1¼ cup milk
- ½ cup shortening, melted
- ½ cup canned pumpkin
- 1 cup chopped nuts

Sift together the dry ingredients. Beat egg yolks and combine with milk, shortening, and pumpkin. Add to dry ingredients. Next beat egg whites until stiff. Fold into batter. Pour onto hot waffle iron. Sprinkle with a little chipped nuts and bake until done. Makes eight waffles. Top with fruit preserves or syrup and butter if desired.

Mrs. Eva S. Rubinosky
Upper Gwynedd, Pa.

PUMPKIN BREAD

- 2 cups pumpkin
- 4 eggs
- 3 cups sugar, may be part brown and part granulated
- 1 cup salad oil

- ¾ cups flour
- 2 teaspoons baking soda
- 1½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ¾ cup water

Mix together pumpkin, egg, sugar, and salad oil. Sift together flour, baking soda, salt, cinnamon, and nutmeg. Add dry ingredients to pumpkin mixture alternately with ¾ cup of water. Bake at 350 Degrees F. for about 45 minutes for four small loaves or approximately 70 minutes for one large loaf. Nuts and/or raisins may be added when the dry ingredients are added to the pumpkin mixture. This changes the taste and texture for a little variety. The bread freezes well.

Doris Moore
Fawn Grove, Pa.

PUMPKIN COCONUT CUSTARD

- 2 cups well drained pumpkin
- 2 or 3 well beaten egg whites
- 2 tablespoons flour
- 1 cup milk
- ½ teaspoon milk
- 1 cup coconut
- ½ cup granulated sugar
- additional ½ cup coconut for on top of custard

Heat milk to lukewarm. Beat egg whites until stiff and set aside. Combine sugar, salt, flour, pumpkin, and coconut. Add to the warmed milk. Gradually fold in beaten egg whites. Pour into glass dish, put ½ cup coconut on top. Bake at 325 Degrees F. for one hour or until knife inserted in center comes out clean.

Mrs. Charles Biehl
Mertztown, Pa.

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