

Home on the range

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SPAGHETTI SAUCE

- ½ bushel tomatoes
- 2 15½-ounce cans tomato puree
- 6 stalks celery
- 3 large peppers
- 1 cup sugar
- ½ teaspoon pepper
- 3½ tablespoons salt
- 1 cup cooking oil
- 1 teaspoon oregano if desired

Chop the vegetables and cook the tomatoes. Put them through a sieve. Mix the vegetables and juice. Add the puree, oil, sugar and spices. Cook for 5 hours, stirring often. Pour into sterilized jars and process.

Mrs. John Brubaker, Myerstown

FRUIT BOWL

- 1 head lettuce
- 1 cup cottage cheese
- 2 sliced bananas
- 1 cup melon balls
- 1 cup blueberries
- 1 cup raspberries or peaches
- 1 pear, sliced
- lemon juice

Separate the lettuce into leaves and arrange onto a platter. Spoon the cottage cheese into the center of the platter. Sprinkle the lemon juice on the banana slices. Chill the fruit and arrange on the lettuce.

Mrs. Charles Biehl, Mertztown

TROPIC SUNSET SALAD

- 1 can sliced pineapple
- 2 packages strawberry-flavored gelatin
- 3 tablespoons lemon juice
- ½ cup miniature marshmallows
- ¼ cup chopped nuts
- salad greens

Remove the pineapple from the syrup and chill. Add enough water to the pineapple syrup to make 2½ cups. Heat to boiling. Add the gelatin and dissolve. Stir in the lemon juice and chill until syrupy. Fold in the marshmallows and nuts. Spoon into the pineapple can and chill until firm. At serving time, slide out the mold onto the lettuce.

Mrs. Charles Biehl, Mertztown

WET BOTTOM SHOOFLY PIE

- 1 cup flour
- ½ cup brown sugar
- 1 tablespoon shortening
- 1 cup molasses
- ¾ cup boiling water
- 1 egg, beaten
- 1 teaspoon soda

Combine the flour, brown sugar and shortening and reserve ½ cup of the crumb mixture for the topping. Then add the molasses, boiling water, egg and soda. Mix all together and put into a 9-inch unbaked pie shell. Sprinkle the crumbs on the top. Bake for 10 minutes at 375° F., then reduce the heat to 350° F. and continue baking for 30 minutes.

Mrs. David Stauffer, Ephrata

PIZZA

Sauce:

- 1 pint tomato juice
- ½ teaspoon salt
- ¼ cup chopped onion
- 1½ teaspoons oregano
- 1½ teaspoon sugar
- 1½ teaspoon paprika
- 1 tablespoon Clear Jel

Mix and simmer the ingredients until thickened, about 5 minutes.

Dough:

- 1 package dry yeast
- 1 cup warm water
- 2-3 cups flour
- 1 teaspoon sugar
- 1½ teaspoons salt
- ¼ cup salad oil

Dissolve the yeast in warm water and add the sugar, salt and oil. Mix thoroughly. Add ½ cup of the flour and beat until there are no lumps. Gradually add the remaining flour to make the dough easy to handle. Knead the dough for 5 minutes. Take half of the dough and roll out into a 12-inch diameter circle. Place the circle on a greased cookie sheet and leave the edges a little thicker than the middle. Repeat with the other half of the dough on the second cookie sheet. Let rise for 20-30 minutes. Brush the tops with salad oil. Spread the pizza sauce over the dough. Sprinkle the cut up cheese over the top. Bake at 425° F. for 15-20 minutes or until the edges are brown and the cheese is melted.

Mrs. John Martin, Ephrata

BAKED MACARONI AND CHEESE

- 1 8-ounce package elbow macaroni
- ¼ cup butter or margarine
- ¼ cup flour
- 1 teaspoon salt
- dash of pepper
- 2 cups milk
- 2 cups, 8 ounces of Cheddar cheese, grated
- 1 large tomato, thickly sliced

Preheat the oven to 375° F. Cook the macaroni as directed on the package label. Drain. Melt the butter in a medium saucepan. Remove from heat. Stir in flour, salt and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring frequently. Reduce heat and simmer mixture 1 minute. Remove from heat. Stir in the 1½ cups of the cheese and the macaroni. Pour into a 1½ quart shallow casserole. Arrange tomato slices over the top. Sprinkle remaining cheese over top. Bake 15 minutes or until cheese is golden brown. Makes 4-6 servings.

Carol Fantom, Delta

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