

Home on the range

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BUTTERMILK PANCAKES

1½ cups buttermilk or thick milk
2½ cups flour
1 tablespoon sugar
1 teaspoon salt
1 egg
1 teaspoon soda
½ cup buttermilk or thick milk

Beat the egg, butter and a little of the milk. Add to the dry ingredients and pour the remaining milk in, mixing with a fork. Fry the pancakes in hot fat in a frying pan.

Mrs. Warren S. Martin, Ephrata

BLUEBERRY CAKE MUFFINS

2 cups sifted flour
1½ teaspoons baking powder
¼ teaspoon salt
½ cup soft butter
1 cup sugar
2 eggs, unbeaten
1 teaspoon vanilla
½ cup milk
1 cup fresh or thawed frozen and drained blueberries

Preheat oven to 375° F. and line muffin tins with paper liners. Sift flour with baking powder and salt. Set aside. Beat butter, sugar, eggs and vanilla until light. Alternately add flour and milk. Fold in blueberries. Pour into muffin pan and bake 20-25 minutes. Makes 18.

Jane Ferguson

SOUR MILK GRIDDLECAKES

2 cups flour
2 teaspoons baking powder
1 teaspoon salt
½ teaspoon baking soda
3 tablespoons sugar
3 tablespoons melted shortening
1½ cups sour milk
1 egg

Combine all ingredients and spoon the mixture on a griddle. Turn when puffing and full of bubbles, but before the bubbles break.

Mrs. Ray Seidel, Lenhartsville

FRENCH TOAST FOR TWO

1 slightly beaten egg
½ cup milk
dash of nutmeg
dash of salt
4 slices of dry old bread

Combine the slightly beaten egg and the milk and seasonings. Dip the bread in the egg mixture and brown the bread on both sides in 2 tablespoons hot butter until golden brown. Serve hot with syrup or jelly.

Mrs. Charles Biehl, Mertztown

ORANGE FRENCH TOAST

1 slightly beaten egg
½ cup orange juice
cinnamon and salt to taste
4 bread stale bread slices

Dip the bread slices in the egg, orange juice and seasoning mixture. Brown on both sides in 2 tablespoons of hot butter until golden brown. Serve hot with jelly or syrup.

Mrs. Charles Biehl, Mertztown

BREAKFAST SUGGESTIONS

Sliced bananas in orange juice sprinkled with confectioners sugar.

Fresh fruit and ice cream on top of cereal.

Cinnamon stick stirrers swirled in mugs of steaming coffee or cocoa.

Mrs. Charles Biehl, Mertztown

Lancaster Farming, Saturday, September 27, 1980—C9

THE EMPEROR'S OMELET

4 eggs, separated
2 tablespoons sugar
1 cup sifted all-purpose flour
dash of salt
2 cups milk
2 tablespoons raisins
2 tablespoons butter

Beat egg yolks with sugar until light and pale. Combine flour and salt. Add to egg mixture alternately with milk beating well after each addition. The batter should be smooth. Add raisins. Beat egg whites until stiff and gently fold into batter. Butter two 8-inch skillet with 1 tablespoon butter each. Heat. Pour half the mixture into one skillet when one side is brown, turn the pancake into second heated skillet. Repeat for second half of batter. Cook pancakes until brown on both sides. Shred coarsely with 2 forks. Serve warm, with additional sugar and a sprinkling of cinnamon. Makes 6 servings.

Mrs. Charles J. Biehl, Mertztown

HASHED BROWN POTATOES

2 small baking potatoes
1 tablespoon finely chopped onion
¼ teaspoon salt
2 tablespoons butter

Boil potatoes in jackets and chill. Peel and coarsely shred. Add onion, salt and a dash of pepper. Melt butter in an 8-inch skillet. Put the potatoes in the pan leaving ½ inch space around the edge. Brown about 9 minutes. Reduce heat if necessary and turn. Brown about 5 minutes longer or until golden brown. Serves 2.

Mrs. Charles Biehl, Mertztown

Jefferson 4-H royalty chosen

JEFFERSON — The September meeting of the Jefferson Community 4-H Club was held recently at the Jefferson Firehall with Vice President Dwayne Gracey presiding. Roll call was answered with members stating what projects they exhibited at the York Inter-State Fair. Reports were given on: the local Sub Sale, County Council, the York Fair and the results of the State Tractor Driving Contest in which club President Jon Miller won. Concerning new business the club discussed the Jefferson

Achievement Night, the County 4-H Cookie Sale, which is starting and the Eastern National and Keystone Livestock Judging Contest. The King and Queen who will be representing Jefferson for the County Title were chosen. They were Bill Wise and Michele Bankert. Then nominations were opened for the election which will be held at the next meeting in conjunction with a Halloween Party.

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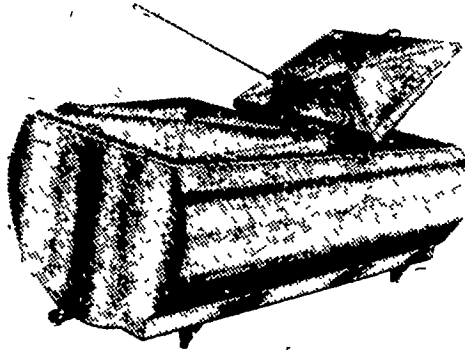
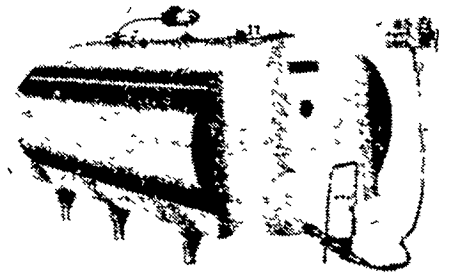
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