

# Home on the Range

(Continued from Page C6)  
Corn Casserole

- 2 packages (10 oz each) frozen whole kernel corn or 4 cups fresh corn off the cob
- 1/4 cup butter
- 1/2 teaspoon margoram
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 2 large tomatoes, cut in wedges
- 2 slices bacon

Defrost corn if necessary In large skillet fry bacon, drain and set aside, pour off drippings Melt butter, add marjoram, salt, pepper, onion and green pepper, saute until tender Add corn and cook, stirring occasionally, for 5 minutes or until corn is tender Garnish with tomato wedges and bacon strips and bake in a preheated 350 degree oven 15 to 20 minutes or until heated thoroughly

### Pumpkin Pie

- 1 1/2 cups cooked or canned pumpkin
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 3 slightly beaten eggs
- 1 1/4 cups milk
- 1 (6 ounce) or 3/4 cup evaporated milk

Thoroughly combine pumpkin, sugar, salt, and spices Add eggs, milk and evaporated milk Blend Pour into 9 inch pastry lined pie pan Bake in 450 degrees over 10 minutes; then in 325 degrees oven about 45 minutes or until mixture doesn't adhere to knife Serve warm or cold, plain or with whipped cream

Mrs. Carl Bacon, Felton

In answer to Mrs. Ebersol's request for velveeta cheese recipe.

- 2 1/2 gal. sour milk
- Let stand till thick Scald till hot to hold your hand in it
- Then pour into cheese cloth
- Let hand till curds are dry, over night or 12 hours Add 1/2 cup butter Put in double boiler Add 1/2 cups sour cream and two beaten eggs and melt Add one tablespoon salt Mix well, pour into butter pans Let stand till completely cold

Mrs. Adam Miller, Hartly, D.I.

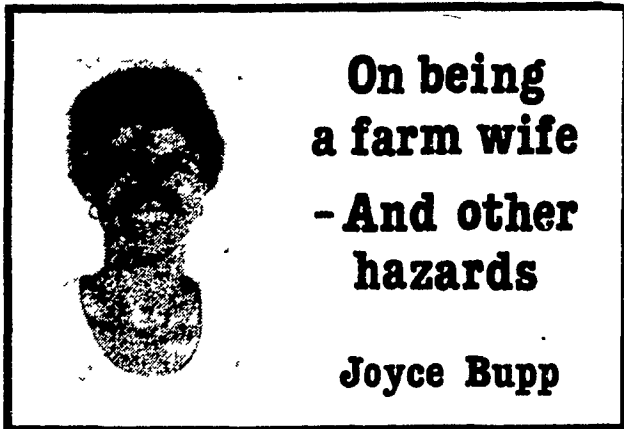
In response to Joan McGuigan's request for cooked dumplings

- 2 cups flour
- 2 teaspoons baking powder
- 1 tablespoons butter
- Mix above together, then beat an egg into an 8 ounce cup. Fill with water, add this to first mixture, use enough flour to roll dough, like pie dough, cut into squares, place apple sprinkled with sugar in center of each square and seal, steam 30 minutes Do not lift lid until done Makes 4 or 5 dumplings.

My mother-in-law used a big boiler, and put a cake pan upside down in kettle; don't cover pan with water, the steam will cook them

Don't have burner too high, so water doesn't evaporate after it starts cooking or it will get dry

Mrs. William Schlicher, Zionsville



## On being a farm wife - And other hazards

Joyce Bupp

Thanksgiving Oh, so much is rolled up into the meaning of that lone word

How fitting it is that we, like the Pilgrims and countless cultures back through the history of mankind, pause to express our gratitude for the bountiful harvests that feed the land.

For no land has ever been blessed like this one.

At the heart of that blessing is our abundant and matchless variety of food

And, while there are voices critical of the way America produces her bounty, without the breakthroughs of science and technology, those cries would be silenced.

They'd be too busy hunting food for the table.

So, for hybrid corn and wheat and rice, we give thanks. With them, we've multiplied over and over the yields from our diminishing acres of vanishing farmland, enabling us to produce more from less.

For fertilizers and fungicides, herbicides and pesticides, we give thanks. Carefully tested and applied under strict controls, chemical aids have enabled

us to conquer the ravages of disease, insects and marginal or worn-out farmlands. In countries lacking such scientific aids, crop failures, pestilence and famine are still all too familiar.

For motors and milk tanks, combines and choppers, cotton guns, fruit harvesters and potato diggers, we give thanks. Who among us really wants to return to the back-breaking days of piling corn day after day into staked shocks, or unloading mountainous wagon loads of wheat stalks, forkful by aching forkful, into the roaring, clanging, smoking innards of a stream thresher?

For processing and preservatives that kill botulism and bacteria, for vaccines that keep our livestock healthy, for sanitation codes and refrigerated trucks we give thanks.

Take time this week to pause and say "Thanks" to the Creator who's blessed us with the resources and the knowledge to bring forth sustenance for ourselves and a hungry world.

Thanksgiving. That's what it's all about

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