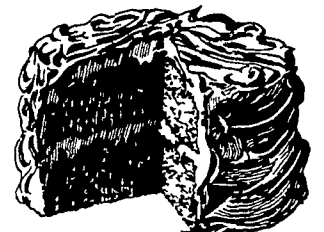


Home On The Range



Everybody loves bread

A few bread recipes can be made in so many different ways; doughnuts, rolls, biscuits, pizzas, muffins, casseroles, breadsticks, cereals, sourdough and many types of baked loaf bread.

Fruits go well in baked bread and bread goes well with any main course. Bread is high in vitamins and is itself, if you remember your nutrition charts, one of the four main food groups.

Bread is a good food to make on a rainy, lazy day of which spring is full. So try a food from your favorite member of the bread group and treat your family too.

JELLY ROLL

4 eggs, well beaten
1 c sugar
1 c flour
2 t baking powder
2 T milk
lemon flavor,
Mix together until nice and fluffy
Filling.
1 t salt
3/4 c flour
1 c brown sugar
1/2 c. king syrup
Mix together then add
2 c. boiling water
Cook in double boiler until thick
Take from heat and add 1 c butter
Cool Add 1 c. cream whipped if desired

Mrs. C. Byler, Dover, DI

DOUGHNUTS

5 boiled potatoes
oleo, size of walnut
2 cups sugar
5 t. baking soda
3 eggs
5 c. flour
1 c. sweet milk
In large bowl, mash potatoes with oleo and milk, add eggs and sugar Mix in dry ingredients Deep fry at 350 degrees until golden brown

Mrs. Glenn Love, East Waterford

OATMEAL APRICOT BREAD

1 c. chopped dried apricots
1/2 packed brown sugar
1 c. milk
1 1/2 c. sifted flour
2 t. baking powder
1 t. salt
3/4 c rolled oats (quick or uncooked)
grated rind of 1 orange
1 egg beaten
1/4 c melted shortening

Combine first 3 ingredients Sift flour, baking powder and salt together in a bowl Stir in oats and orange rind Add egg, shortening and apricot mixture Stir until blended Pour into 6 (6 oz.) greased orange juice cans Bake at 375 degrees for 30 minutes Remove from cans Cool thoroughly Store 1 day for easy slicing

Barbara Russell, Pine Bush

SOURDOUGH SAMS

1/2 c sourdough starter
1/2 c sugar
2 T shortening
2 c flour
1 t baking powder
2 egg yolks or 1 whole egg
1/2 t nutmeg
1/4 t cinnamon
1/2 t baking soda
1/2 t. salt
1/3 c sour milk or buttermilk
Sift dry ingredients, stir in liquid. Roll out and cut Heat oil to 390 degrees and fry. Dust with sugar or cinnamon and sugar mixed.

If batter is too thin, try adding almost 1/2 c. more flour and let the batter set a few minutes before frying

QUICK ORANGE BISQUITS

Arrange refrigerated flaky biscuits in baking pan according to package directions On top of each biscuit place a sugar cube which has been soaked in orange juice

CHEESE DINNER ROLLS

Split and butter packaged dinner rolls. Place a slice of Cheddar cheese in each roll Wrap rolls together in foil and heat in preheated 350 degree oven for 15 minutes

PARMESAN BITS

Arrange refrigerated flaky biscuits in baking pan according to package directions Brush with melted butter Sprinkle with Parmesan cheese and a little chopped parsley before baking

ROUND CRACKED WHEAT BREAD

1 1/2 c cracked wheat
1 1/2 c water
1 1/2 c whole wheat flour
1 envelope active dry yeast
2 T sugar
2 t salt
1/2 c. milk
2 T. butter or margarine
2 to 2 1/2 c all purpose flour oil

Mix well cracked wheat and water Cover and let stand overnight. In large bowl of mixer, mix whole wheat flour, yeast, sugar and salt Set aside Heat milk and butter until very warm (120 to 130 degrees, butter does not need to melt) Gradually add to flour mixture, then add soaked cracked wheat Beat at medium speed for three minutes, scraping bowl occasionally Stir in enough all-purpose flour to make moderately stiff dough Turn out on lightly floured surface, knead until smooth and elastic, 10 to 12 minutes, adding flour to prevent sticking

Place in greased bowl, turn to grease top Cover and let rise in warm draft-free place until doubled, 1 1/2 to 2 hours Punch down, divide in half Let rest 10 minutes Shape each half in 7 inch round loaf Place on greased cookie sheets Brush with oil Cover Let rise until doubled about 45 minutes Bake in preheated 300 degree to 350 degree oven for 20 to 30 minutes Cool on racks
Mrs. Daniel Gehman, New Holland



Cheese pinwheel biscuits grace a leftover casserole - one way to include the bread group into your meal planning. This dish includes the bread, milk, meat groups using left-over cooked chicken.



Fresh, warm-baked bread is great to make on a rainy, cool day. The smell of fresh baked bread throughout the house will get them to dinner on time.

BISCUITS

1 c sourdough starter
1 c. flour
3/4 t baking soda
1/2 t salt
1/3 c oil or margarine
Mix ingredients and drop on ungreased cookie sheet. Bake at 350 degrees for 15 minutes Makes 8 to 10 biscuits

BREADSTICKS

2/3 c. warm water
1/2 t sugar
1 pkg dry yeast
1 t salt
2 T oil
2 c flour
optional seeds caraway, poppy, sesame
Combine water, sugar, yeast and let rise until foamy In large bowl of mixer, combine above mixture with salt, oil, 1 1/2 c flour Beat 4 minutes at medium speed
Spread 1/2 c flour on kneading surface and mix with dough Knead, adding more flour as needed to make medium-stiff dough Knead until smooth and satiny Place in oiled bowl and let double about 1 hour Punch down dough Knead seeds (if used) into dough. Let it rest 10 minutes, covered with plastic. Divide dough into 32 pieces Roll one piece at a time to form a rope 7 inches long. Place 3/4 inch apart on lightly greased baking sheet Bake at 325 degrees for 25 minutes or until browned

SPECIAL QUICHE

Pastry
1 1/2 c all purpose flour
1/2 t. salt
1/2 c. shortening
4 to 5 T cold water
1 egg white, beaten with a few grains of salt
Filling
1/4 lb bacon
1 large onion
3/4 c Swiss cheese
3/4 c sharp Cheddar cheese
2 heaping T of Romano and Parmesan cheese
3 large eggs
1 1/2 c milk
1/4 t nutmeg
salt and pepper to taste
For pastry. Sift flour and salt Cut in shortening until pieces are the size of small peas Sprinkle with water, 1 T at a time, tossing with fork until water is absorbed. Form into a ball Flatten on lightly floured board and roll to 1/4 inch thick Place in nine-inch pie pan, shape edges, brush with beaten egg white Refrigerate 1/2 hour before filling
For filling Cook bacon until crisp Fry the onion until transparent Crumble the bacon, grate cheese. Mix together eggs, milk and seasonings. Add bacon, onion and cheeses and stir. Pour into crust Bake at 350 degrees for 50 to 55 minutes.

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Cook's Question Corner



QUESTION - I would like a recipe for old time opera fudge. Can anyone help me?

Mary Bow, R1 Box 829, Annville, PA

QUESTION - I have two requests. We are hoping to raise some Guinea Fowl this spring. Does anyone have recipes using guinea fowl? Also, has anyone noticed how the price of shake and bake has sky-rocketed? Does anyone have a recipe to make shake and bake for pork?

Mrs. Leo Barsnica, Box 217, R1, Neshanic, Station, NJ

QUESTION - I obtained a recipe last month from the Home on the Range section called "Strawberry Crunch Cake." Would you please verify if the ingredients were in the proper amounts as mentioned in the paper? My friend and I both made it and it didn't turn out right for either of us.

Aileen Swierczynski

ANSWER — Yes the amounts were correctly printed as we received it. The recipes came from Barbara Russell, R1, Box 265, Pine Bush, NY 12566. Perhaps she could offer some advice and little hints on how she makes her cake come out correctly.

Recipe Topics

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