

# Home on the range

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## Homemade Ice cream

- 4 T. gelatin
- 8 T. cold water
- 2 qt. hot milk
- 4 c. granulated sugar
- 8 eggs, beaten
- 1 t. salt
- 3 cans evaporated milk
- 1 pint cream
- 2 T. vanilla

Soften gelatin in cold water and add to hot milk. Let cool. Combine the remaining ingredients and add all together when first mixture is cool. Pour into 8 quart ice cream freezer and turn.

Katie Stoltzfus,  
Mechanicsville, Md.

Here are two recipes in answer to Mabel Witmer's request for Cook's Question Corner.

## Amish Vanilla Pie

- Filling:**
- 1 c. sugar
  - 1 c. molasses
  - 4 T. flour
  - 1 egg
  - 2 c. water
  - 1 t. vanilla
- Crumbs:**
- 2 c. flour
  - 1 t. cream of tarter
  - 1 t. baking soda
  - 1 c. light brown sugar
  - 1/2 c. margarine

Combine liquid ingredients and bring to a full rolling boil. Set aside to cool. Make crumbs by combining flour, brown sugar, cream of tarter, soda and margarine. Pour half of liquid into each unbaked pie shell and top with crumbs. Bake at 350 degrees for 35-40 minutes.

## Amish Vanilla Pie

- 1 c. brown sugar
- 1 c. king syrup
- 2 T. flour
- 2 c. water
- 1 egg
- 1/2 t. salt
- 1 t. vanilla

Combine sugar, king syrup, and 1 3/4 c. water. Bring to a boil. Make a paste with the flour and the remaining 1/4 c. water. Beat and add the egg. Add salt and vanilla. After first mixture boils, add second mixture and keep stirring until it boils again. Cool.

- Crumbs:**
- 2 c. flour
  - 1 c. brown sugar
  - 1/2 c. lard
  - 2 t. soda
  - 1/4 t. salt

Combine and mix well. Pour cooled mixture into unbaked pie shell. Sprinkle with crumbs being careful to put plenty around the edge thus avoiding a spillover while baking. Bake in hot oven until light brown or done. Makes 2 pies.

Katie Stoltzfus,  
Mechanicsville, Md.  
**No Bake Dessert**

- Crush:**
- 60 Ritz crackers

Mix with 1/4 pound soft butter. Place on bottom of 9x13 inch pan, reserving a little for topping.

With mixer, mix 2 pkg. instant vanilla pudding with 1/4 c. milk. Gradually add 1/2 gallon softened vanilla ice cream. Pour over crumbs in pan. Sprinkle with reserved crumbs and coconut. Refrigerate.

If desired, you can also add whipped cream and cherries on top.

Mary Gromis, Womelsdorf

# Perry County names princess at Heritage Day

NEWPORT — Perry County will be crowning a new dairy princess.

June 20, amidst the bustle of the annual Arts and Crafts Heritage Day.

The pageant will kick off at 2

p.m. and will feature a celebrity milking contest. Participating will be Judge Keith Quigley, Senator William J. Moore and Representative Fred Noye.

Vying for the title of Perry County Dairy Princess will be Cheryl Byers, daughter of Mr. and Mrs. Roy Byers of Rt Millerstown; and Deb McComsey, daughter of Mr. and Mrs. Raymond McComsey, R4, Newport.

Outgoing princess Lisa McMillen will be on hand to crown the new princess, and to present a skit.

A dairy dessert contest judging will follow the princess contest.

Also featured at the Heritage Day will be gospel music groups, turkey calling contests, tug-of-war games, and other contests such as the "Pigtail Princess."

## Banana Pie

- 1 graham cracker pie crust
- 1-8 oz. cream cheese
- 1 instant vanilla pudding (3 3/4 oz.)
- 2 c. milk
- 2 bananas

Put 1/2 c. milk to cream cheese and beat it for 1 minute. Then add pudding and rest of the milk and keep beating for another 2 minutes. Then pour over sliced bananas in pie shell. Top with toasted coconut, made by melting 1 T. butter. Add coconut. Stir constantly over low heat until browned. Chill several hours.

Janet Gehman, New Holland

## Sour Cream Cookies

- 1/2 c. shortening
- 2 c. sugar
- 2 eggs
- 4 1/2 c. flour
- 1/2 t. salt
- 1 t. soda
- 1 c. sour cream
- 1 t. vanilla
- 1/4 c. sugar-cinnamon mixture

Cream shortening and sugar together. Add vanilla. Add eggs and beat until fluffy. Sift flour. Measure and add salt and soda. Sift again. Add sifted dry ingredients alternately with sour cream.

Mix thoroughly. Drop by teaspoonfuls onto greased baking sheet, spaced 2 to 3 inches apart. Sprinkle with sugar-cinnamon mixture. Bake at 375 degrees for about 12 minutes. Makes 5 dozen cookies.

Martha Horst, Newville

## Dump Cake

- 1 jar cherry pie filling
- 1 can crushed pineapple and juice
- 1 pkg. yellow cake mix
- 2 sticks melted butter
- 1 can coconut
- 1 c. chopped nuts

Dump all this into an ungreased 8 x 12 baking dish in order listed, but Do Not Mix Together. First spread out filling. Next add the crushed pineapple. Sprinkle the cake mix right from the box on top of the pineapple then pour melted butter over all this and sprinkle with coconut.

Serve with whipped topping or ice cream.

Nancy Lort, Delta

## Lemon Sponge Pudding

- 1 c. sugar
- 1 T. flour
- pinch salt
- 2 egg yolks
- 1 c. milk
- rind and juice of 1 lemon
- 2 T. butter
- 2 egg whites, stiffly beaten

Sift the sugar, flour, salt and blend with the egg yolks. Add the milk, lemon juice, and rind, beating thoroughly. Melt butter and add. Fold in the stiffly beaten egg whites and bake in pudding dish set in a pan of hot water 3/4 hour in moderate oven 350 degrees. Serve cold.

Mrs. Noah Martin, Red Creek

# Bucks to crown princess

QUAKERTOWN — The 1980 Dairy Princess, Diane Sames of Richlandtown, Bucks County, will crown her successor Saturday, June 6, at 7 p.m. at the Richland Mall in Quakertown.

Master of Ceremonies will be Ray Weber of Dairy Council, Inc., at Southampton. The public is invited to share dairy dip and punch with the princess before the coronation.



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