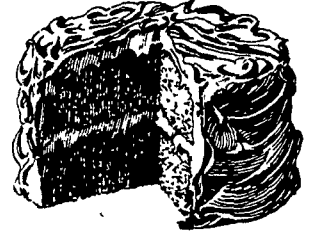


# Home On The Range



## Breads for the baking

When the weather turns cool and the mood turns gloomy at the thought of another cold winter on its way, treat your family to some warm, delicious bread. Some very easy bread recipes make you look like you've spent hours in the kitchen baking — your friends and family will be impressed.

### OATMEAL APRICOT BREAD

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

Combine first 3 ingredients and sift flour, baking 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 greased orange juice cans. Bake at 375 degrees for 30 minutes. Remove from cans, cool thoroughly. Store one day for easy slicing.

Barbara Russell, Pine Bush

### PUMPKIN BREAD

2/3 c. shortening  
2 2/3 c. sugar  
4 eggs  
1 lb. mashed pumpkin  
2/3 c. water  
1 t. vinegar  
1/3 c. milk  
3 1/3 c. unsifted flour  
2 t. baking soda  
1 1/2 t. salt  
1/2 t. baking powder  
1 t. cinnamon  
1 t. cloves  
1/2 t. ground nutmeg  
2/3 c. coarse walnuts  
2/3 c. candied ginger

Heavily grease and lightly flour 2 large loaf pans. Beat shortening and sugar till light and fluffy. Add eggs and combine well. Add pumpkin, water and vinegar mixed with milk. Beat till combined. Mix flour with soda, salt, powder and spices. Add gradually to mixture. Beat on low. Stir in nuts and ginger. Pour into pans. Bake at 350 degrees for 70 minutes or until done. Cool 10 minutes in pans, then on racks. Slices best the second day.

Beth Mearkie, Royersford



Fresh baked bread on a cool autumn evening served with melted butter and a cool glass of milk is as common and compulsory as popcorn at the movies; especially when that bread is served with melted butter and a cool glass of milk. Find a recipe below that stirs your interest and try it tonight.

### CINNAMON NUT BREAD

1/4 c. butter  
1 1/2 c. brown sugar  
2 eggs  
2 1/2 c. flour  
1 1/2 t. cinnamon  
1 1/2 t. baking soda  
3/4 t. baking powder  
1/2 t. salt  
1 1/2 c. sour cream  
1 1/2 c. chopped nuts

Preheat oven to 350 degrees. Cream butter, add sugar and beat. Beat in eggs, one at a time. Combine flour, cinnamon, soda, baking powder and salt. Add to creamed mixture alternately with sour cream. Beat well after each addition. Stir in nuts. Spread in well-buttered 9x5 inch loaf pan. Bake until pick comes out clean (65 to 70 minutes). Let cool in pan 10 minutes. Remove and cool on wire rack. Wrap in plastic wrap and store 24 hours.

Barbara Russell, Pine Bush

### MORE PUMPKIN BREAD

2/3 c. shortening or oil  
2 2/3 c. sugar  
4 eggs  
1 c. pumpkin  
2/3 c. water  
3 1/3 c. all-purpose flour  
2 t. baking soda  
1 1/2 t. salt  
1/2 t. baking powder  
1 t. cinnamon  
1 t. nutmeg  
2/3 c. raisins

Heat oven to 350 degrees. Grease 2 loaf pans. In large bowl, cream shortening and sugar until fluffy. Stir in eggs one at a time. Then add pumpkin and water. Blend in dry ingredients and spices. Stir in raisins and keep stirring until it goes into oven. Pour into greased pans. Bake one hour to 1 hour and 10 minutes until done.

Nancy Lort, Delta

For Cook's Question Corner we have a recipe for Chocolate Shoo-Fly Pie:

### CHOCOLATE SHOO-FLY PIE

Bottom:

2 c. sugar  
2 c. water  
1 T. butter  
3 T. flour  
2 T. cornstarch  
3 T. cocoa

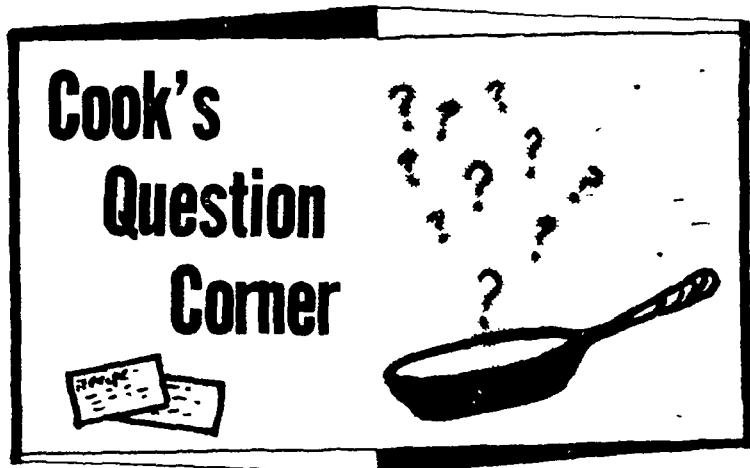
Boil all ingredients and cool.

Top:

2 eggs  
1 c. lard  
2 c. brown sugar  
3 T. cocoa  
1 t. salt  
1 t. cinnamon  
2 t. soda  
5 c. flour  
2 c. molasses  
2 c. hot water

Mix all ingredients together. Put in unbaked pie shells and bake at 350 degrees until done.

S. Ebersol



**QUESTION** — Does anyone have a recipe for making butter-pecan ice cream with junket and black walnut flavoring?

Beth Witmer, Lititz

**QUESTION** — I would like a recipe for sweet lebanon bologna. Does anyone have any?

Mrs. Gene Jennings, Fallston, MD 21047

**QUESTION** — I would like a recipe for a caramel corn made in an oven. Does anyone have a recipe?

Mrs. Kenneth Goss, Lewistown

**ANSWERS** — We received lots of answers this week for sauerkraut, salsify, molasses cookies and chocolate shoo-fly pie. We have sent them to the requesting party and would like to thank you all for your answers. Find one for Shoo Fly Pie at the end of the recipe section.

### Recipe Topics

October	
17	Pumpkin pleasures
24	Cakes promote friendship
31	Halloween treats
November	
7	It's pie season!
14	Nuts to you

### WHOLE WHEAT BREAD

1/2 c. warm water  
2 pkg. dry yeast  
1 c. honey  
4 c. hot water  
4 T. soy oil  
4 eggs  
12 c. whole wheat flour  
1 c. powdered milk  
4 t. salt

Put yeast in warm water. In a big bowl, mix honey and water. Beat in soy oil and eggs. When the mixture is cool enough put yeast in. Then add dry ingredients. Mix flour mix and salt in another bowl while other mixture is cooling. Let rise 3 times to have finer bread. Makes 5 loaves. Bake at 350 degrees for 30 minutes.

Mrs. Moses King, Quarryville

### LEFTOVER BREAD

Soak 2 cups of toasted bread cubes and 2 c. milk for 5 minutes. Beat and mix in 2 eggs, 1 t. salt, 2 t. grated onions and 1 c. of nuts. Pour into a buttered baking dish, cover and bake at 350 degrees. Delicious with dinner.

Barbara Russell, Pine Bush

### MY BEST BREAD RECIPE

4 c. warm water  
3 T. sugar  
3 packs dry yeast  
2 T. salt  
12-15 c. flour  
2 T. shortening

Dissolve water, sugar, salt, yeast and shortening. Add 4 cups of the flour and let rise for 10 minutes. Stir in the remaining flour a little at a time. Knead well. Let rise until double in bulk. Punch down and shape into about 3 loaves and put in greased bread pans. Cover and let rise again. Bake at 400 degrees for about 45 minutes.

Geraldine Moyer, Pen Argyl



Submerging a lemon in hot water for 15 minutes before squeezing will yield much more juice.



Can't get ketchup out of a new bottle? Insert a drinking straw, push to bottom and then remove. Enough air will be admitted to start the ketchup flowing.