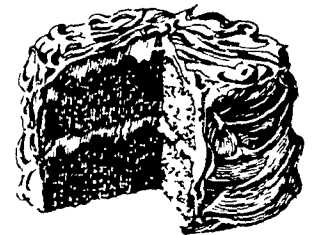


Home On The Range



Kick Off Fall with a Favorite Pie

Whether made with fruit or chocolate or vegetables, pies are a delicious way to end any meal.

Now that fall is here, and the kitchen is a less hot, more bearable place to be, treat yourself or your family and whip up one of these pie recipes.

PUMPKIN PIE

- 1 1/2 cup mashed pumpkin
- 1 1/2 cup milk
- 3/4 cup granulated sugar
- 2 eggs
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon cloves
- 3/4 teaspoon salt

Mix ingredients together. Bake about 40 to 45 minutes in 400 degree oven or until thick and brown.

Betty Biehl
Mertztown

APPLE PIE

- 1 1/2 tablespoon flour
- few grains salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg

Mix above ingredients. Combine with one cup sugar and mix again. 1 quart sliced apples 1 tablespoon melted butter pastry for double crust 9-inch pie Put apples in pastry-lined pan. Pack around rim, pile higher in center. Sprinkle dry ingredients over apples. Drizzle with melted butter. Bake at 450 degrees for 30 minutes. Lower heat to 350 degrees and bake for 30 minutes more.

Mrs. Harold Kramer
Newmanstown



This time of year pumpkin pies are coming back into the spotlight. Try Betty Biehl's recipe on this page.

Cook's Question Corner



ANSWER - In response to Betty Ann Burkholder's request for plain yogurt, Malinda Fisher, Strasburg, sent us this recipe.

Plain Yogurt

- 8 cups whole milk
- 3 heaping tablespoons dry milk
- 2 tablespoons plain yogurt
- 1 teaspoon vanilla
- pinch of salt

Heat milk in a saucepan to 180 degrees. Cool the milk to lukewarm, then add yogurt, dry milk, vanilla and salt. Beat until well mixed. Pour into cups or jars. Cover. Sit the jars in a pan and put in the oven, which should be set at a moderate heat. It will set in three to five hours. If desired, sugar or other flavors can be added.

ANSWER - Mrs. Zimmerman's request for hamburger sauce brought two responses. Thanks go to Betty Biehl, Mertztown, for the first recipe.

Hamburger Sauce

- | | |
|---------------------------|------------------------------------|
| 1 medium onion, diced | 1/2 tablespoon mustard |
| 2 tablespoons butter | 3 tablespoons Worcestershire sauce |
| 2 tablespoons vinegar | 1 cup water |
| 2 tablespoons sugar | 1/2 cup chopped celery |
| 4 tablespoons lemon juice | salt and pepper to taste |
| 1 small bottle catsup | |

Brown the onion in butter, add the other ingredients. Boil until thickened about one hour. Serve hot or cold.

ANSWER - Shirley Horning, Stevens, gets the credit for this recipe.

- 1 cup Miracle Whip
- 1/3 cup cream style French dressing
- 1/4 cup sweet pickle relish
- 1 tablespoon sugar
- 1 teaspoon minced onions
- 1/4 teaspoon pepper

Blend all ingredients together and refrigerate.

Recipe Topics

- | | |
|---------|------------------------|
| October | |
| 8 | October is pork month! |
| 15 | Say Cheese! |
| 22 | Plan a Halloween party |

MARSHMALLOW CREAM PEACH PIE

- 18 marshmallows
- 1/4 cup milk
- 1 cup heavy cream, whipped
- 3 cups diced peaches
- 9-inch baked graham cracker crust

Melt marshmallows in milk on top of a double boiler pan. Cool until set. Beat until smooth, fold into whipped cream. Fold peaches into marshmallow mixture. Pour into graham cracker crust. Chill several hours until firm.

Betty Biehl
Mertztown



This Peanut Butter 'N' Chocolate pie sounds too good to be true. It not only tastes great, but it also makes its own crust.

RICH RHUBARB PIE

- 1 egg beaten
- 1 cup thick sour cream
- 1 cup sugar
- 3 tablespoons tapioca
- 3 cups chopped fresh rhubarb
- 1 9-inch unbaked pie shell

Combine egg, sour cream, sugar, tapioca. Mix well. Fill the unbaked pastry shell with chopped rhubarb. Pour egg and cream mixture over rhubarb. Bake in oven for 15 minutes. Then reduce heat to 350 degrees.

Minerva Martin
Ephrata RA

BAKED BANANA PIE

- 3 eggs
- 3/4 cup milk
- 1/4 cup sugar
- 1/4 cup flour
- 1/4 teaspoon nutmeg
- 4 ripe bananas, mashed

In bowl, beat together eggs, milk, sugar, flour and nutmeg, just until smooth. Stir in bananas. Turn

into buttered 8-inch pie plate. Sprinkle with additional nutmeg, if desired. Bake in 350 degree oven for 35 minutes or until knife inserted just off-center comes out clean. Cool, then chill. Top with whipped cream, if desired.

Barbara Russell
Pine Bush, N.Y.

(Turn to Page B8)

Featured Recipes

Walnut Custard Pie

- 1 cup walnuts, chopped
 - 1/2 cup sugar
 - 1 1/2 cup molasses
 - 1 cup hot water
 - 2 eggs
 - 4 tablespoons flour
 - 1 9-inch unbaked pastry shell
- Beat eggs thoroughly with sugar, molasses, water and flour. Add walnuts. Pour into pastry shell. Bake in 350 degree oven. Cool pie before serving.

Shoo-Fly Pie

- 1 cup flour
 - 3/4 cup brown sugar
 - 1 round tablespoon shortening
- Mix and save 1/2 of this for top. Stir rest in bottom.
- 1 cup molasses
 - 1/4 cup boiling water
 - 1 egg, beaten
 - 1 teaspoon soda in 1/4 of the water
- Pour into unbaked pie shell. Cover with saved crumbs. Bake 15 minutes at 375 degrees, then 30 minutes at 350 degrees.

Ethel Bushong, Latitz R6, agreed to share her Walnut Custard Pie with us after it was highly recommended by someone who had sampled it. Her daughter, Karen Stoner, who is visiting from Florida, contributed her Shoo-Fly Pie recipe.

Ethel may be considered a pie expert. She not only bakes them, but she also works at Minnich's Farm Bakery, where they bake hundreds of pies.