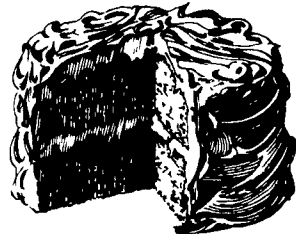


# Home On The Range



## Plan Now for Your Thanksgiving Feast

It's hard to believe, but the time to start planning that Thanksgiving feast is here.

It seems as though turkey, filling and gravy are pretty standard, but families often have their own traditional dishes too. If you plan to introduce a new dish to this year's family dinner, try one of these recipes sent to us by local families.

### MEATBALLS WITH SYRUP

2 pounds ground beef  
2 pounds ground pork  
2 pounds ground ham  
salt, pepper, onion, as desired  
1/3 pound graham crackers, crushed  
3 eggs, beaten  
1 1/2 cups milk

Mix and make into patties. If too wet, add more crumbs.

Syrup  
1 4 oz. can crushed pineapples  
1 teaspoon dry mustard  
1 teaspoon vinegar  
1/2 cup water

Bring to a boil and pour over meatballs and bake 3/4 hours at 350 degrees.

Janet Musser

### YAM PUFF

4 cups cooked or canned yams or sweet potatoes  
1/4 cup butter, melted  
1/2 cup light cream  
4 eggs, separated  
3/4 teaspoon salt  
1/4 teaspoon pepper



Regardless of what your other Thanksgiving favorites are, almost everyone has turkey, stuffed with filling. If you are looing for a new filling this year, try Betty Biehl's bread filling.

1/8 teaspoon cinnamon  
4 egg whites

Mash yams with melted butter in a large bowl. Beat in cream, egg yolks, salt, pepper and cinnamon. Beat egg whites until stiff, but not dry, and fold into yam mixture. Spoon into a buttered 6-cup souffle dish. Bake 30 minutes in a preheated 325-degree oven or until puffed and golden.

Theresa Wingert  
State College

cup of the liquid. Trim off stems of sprouts cutting an X in the base of each one to ensure even cooking. Rinse sprouts and cook, uncovered, in a small amount of boiling salted water for 10 to 12 minutes, or until crisp-tender. Drain. In a large heavy saucepan, heat butter, reserved chestnut liquid and chestnuts until slightly glazed. Add sprouts and seasonings, stirring until glazed.

### BRUSSELS SPROUTS WITH CHESTNUTS

1 20 oz. can of whole chestnuts  
2 pints fresh Brussels sprouts  
3 tablespoons butter  
1/8 teaspoon ground nutmeg  
salt and pepper to taste  
Drain chestnuts, reserving 1/4

### BREAD FILLING

1 loaf hard crusted stale bread, cubed  
1 medium onion  
3 tablespoons butter  
3 eggs  
salt  
1/4 teaspoon pepper  
dash ground allspice

1/4 cup chopped celery  
1 tablespoon chopped parsley flakes

Moisten the cubed bread thoroughly with the milk. Brown onion in butter and add to bread with the other ingredients. Mix thoroughly. Brown filling in butter until light and fluffy. Stuff your favorite fowl.

Betty Biehl  
Mertztown

**CRANBERRY-APPLE COBLER**  
4 cups sliced peeled apples, 4 medium  
1 cup raw cranberries  
1 cup sugar  
3 tablespoons tapioca

(Turn to Page B5)

## Cook's Question Corner



**ANSWER** - A Dauphin County reader asked for an egg roll recipe, and Betty Jane Mincemoyer, home economics teacher at Mifflinburg Area High School, sent us this entry.

### Chinese Egg Rolls

8 ounces boneless pork, diced  
1 tablespoon cooking oil  
2 cups finely chopped cabbage  
1/2 cup finely chopped mushrooms  
1/4 cup shredded carrot  
1/4 cup soy sauce  
1 teaspoon cornstarch  
12-14 Chinese egg roll wrappers  
oil for deep-fat frying

In wok or skillet, stir-fry pork in one tablespoon oil until brown, remove from pan. Add vegetables and cook, covered for two to three minutes. Blend together soy sauce and cornstarch; add to vegetable mixture along with pork. Cook and stir until thickened and bubbly. Remove from heat. Fill and roll 12 to 14 egg roll wrappers, setting filled rolls aside, and covering with towel. Fry egg rolls, a few at a time, in deep hot fat, about 365 degrees, until golden brown, about two to three minutes. Drain on paper toweling. Keep warm.

**ANSWER** - In response to a request for a Friendship cake, Mollie Tressler sent us this recipe.

### Friendship Cake

2 cups flour  
2 cups sugar  
2 eggs  
20 oz. can crushed pineapple with juice  
3/4 cup chopped English walnuts  
2 teaspoons soda  
1 tablespoon vanilla

Mix only until blended. Do not over mix. Grease 9x13-inch pan and pour in above mixture. Bake at 350 degrees for 35 or 40 minutes.

### Friendship Icing

8 oz. cream cheese  
1 stick margarine  
1 cup 10X sugar  
1 tablespoon vanilla  
English walnuts, if desired

Mix all ingredients. Spread on cake while still warm, but not hot.

### Recipe Topics

November  
19 Use Those Leftovers!  
26 Bread, Buns, Biscuits  
December  
3 Cookies, Cookies, Cookies

## Featured Recipes

This week's featured recipes come from newly installed president of the Lancaster County Farm Women Societies, Joan Hershey. Her recipes will make a nice beginning and a scrumptious end to your holiday meal. Read about Joan in this week's Homestead Notes, and try her recipes for your Thanksgiving dinner.

### Cream of Broccoli Soup

2 cups milk  
1/3 cup flour  
1/2 cup light cream  
1 head of broccoli  
1 quart chicken broth  
4 tablespoons butter  
salt to taste

Chop broccoli fine, cook in half of broth and add salt to taste. Make paste with melted butter and flour. Add milk slowly and cook to thicken. Add to broccoli mix along with remaining broth. Simmer to thicken. When serving, add bits of bacon and shredded swiss cheese. Makes three quarts.

### Ice Cream

12 medium or 10 large eggs  
3 cups sugar  
Beat together and add three small cartons of heavy cream, one quart of half and half and three tablespoons of vanilla. Mix. Put in six-quart ice cream freezer and fill with milk to within four inches of the top. Make the ice cream. To make Oreo cookie ice cream, add three cups of crushed Oreo cookies. It will take less milk to fill to within four inches of the top.