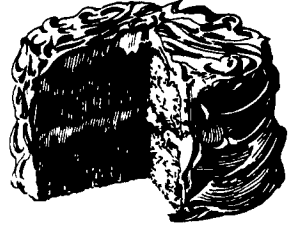


# Home On The Range



## Sizzle Up Special Memories Of Mom's Favorite Dish

Well, Mom, you've made it through another year. Another year of getting up in the morning and making breakfast for Dad and the kids; of working in the barn or office then preparing lunch and dinner. Another year of washing the dishes, cleaning the house, doing the laundry, and taking care of the sick, and always being there for the child in need.

You probably don't always feel loved and appreciated. Maybe you feel your teen agers don't remember anything that you taught them. But one thing you can count on, they remember the good meals you've cooked. And when it's the kids turn to be parents, they search for recipes like Mom used to make.

Today's column is dedicated to Mom's favorite recipe — chances are, it was her mom's favorite recipe also. And for generations, these recipes will be passed down to the children who will recall memories of mother's cooking and all the hard work that went into being a mother.

Happy Mother's Day!

### GRANDMA TALBERT'S CHOCOLATE MARSHMALLOW COOKIES

- 1 1/4 cup flour
- 1/2 cup shortening
- 1/2 teaspoon baking soda
- 1 cup sugar
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 egg
- 1/2 cup milk
- 1/2 teaspoon vanilla
- Marshmallows

Mix together all ingredients except marshmallows. Drop by tablespoon on cookie sheet and bake at 350 degrees for 12 minutes. Place half of a large marshmallow on each cookie. Put back in the oven until marshmallow is slightly melted. Watch! When cool, frost with the following ingredients that have been mixed well:

- 2 cups confectioners' sugar
- 3 tablespoons butter
- 1/2 teaspoon salt
- 5 tablespoons cocoa
- 4 tablespoons milk
- 1/2 teaspoon vanilla

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Taneytown, MD

### SPANISH CREAM

- 1 tablespoon plain gelatin
- 3 cups milk
- 1/2 cup sugar
- 3 eggs, separated
- 1/4 teaspoon salt
- 1 teaspoon vanilla

Soak gelatin in cold milk for 10 minutes. Add sugar and salt. Stir until dissolved. Heat in top of double boiler until milk is scalded. Beat egg yolks slightly and gradually add 1/2 cup hot milk.

Stir mixture into remaining milk and cook until slightly thickened, about 4 minutes. Stir constantly. Remove from heat and cool slightly. Fold in stiffly beaten egg whites and vanilla. Turn into molds and chill until firm. Serves 8.

Contributor writes, "This is one of my mother's favorite desserts. She claimed that it melted in the refrigerator (in other words — she ate it)."

Janet Stauffer  
Elverson

### FRUIT CAKE

Be sure to use the following fruit found in Galatians 5:22-23:

- Love
- Joy
- Peace
- Long suffering
- Gentleness
- Goodness
- Faith
- Meekness
- Temperance

Add a generous amount of bread (John 6:33)

Put in 1 egg (Luke 11:12)  
Sweeten with honey (Psalms 19:10)

Season with salt (Colossians 4:6)

Add one tiny grain of mustard seed (Mark 4:31)

Combine ingredients and mix. If mixture becomes too firm, add a little milk (I Corinthians 3:2). Do not add any leavening, a little leavening will leaven the whole lump (I Corinthians 5:6). Pour mixture into vessels of silver and gold (II Timothy 2:10).

Bake over heat made by coals of fire (Romans 12:20).

Serve at once, but don't let stand alone (Hebrews 4:7). If this fruit cake should make you thirsty, drink water freely (Revelation 22:17).

### SCRIPTURE CAKE

Use 2 cups of an ingredient mentioned in Jeremiah 6:20

Use 1/4 cup of the last ingredient mentioned in Jeremiah 6:20

Use 1/4 cup of the last ingredient mentioned in Judges 5:25.

Use 3 of something mentioned in Deuteronomy 22:6

Use 1 cup of the ingredient mentioned in Hebrews 5:13

Use 2 cups of the ingredient mentioned in I Kings 4:22 (to this add 2 teaspoons baking powder).

Season to taste with that which is named in II Chronicles 9:9

Put in a pinch of an ingredient mentioned in Leviticus 2:13

Chop and add 1/2 cup each of 2 kinds of fruit named in I Samuel 30:12.

Bake in loaf pan at 350 degrees.

Mrs. Dale Mummert  
Glen Rock

### GRANDMA HESS'S OLD TIME SUGAR COOKIES

- 2 eggs
- 2 cups sugar
- 1/4 cup shortening
- 1/4 teaspoon salt
- 1 cup milk
- 1 level teaspoon baking soda
- 4 cups flour
- 1 heaping teaspoon baking powder

Mix ingredients well. Drop by tablespoonfuls on baking sheets. Sprinkle with sugar, if desired. Bake at 350 degrees on greased baking sheets until slightly browned, about 8 to 10 minutes. Makes 8 dozen.

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### MOM'S DATE CAKE

4 cups pitted, chopped dates

1 1/2 teaspoon baking soda

2 cups boiling water

1 cup butter or margarine

2 cups sugar

3 eggs

2 teaspoons vanilla

3 cups flour

1 cup chopped English walnuts

Mix dates and soda in small bowl. Pour on boiling water and mix well. Let stand while mixing other ingredients. Cream butter and sugar; add eggs and vanilla. Beat well. Add flour and nuts a little at a time, mixing well after each addition. Add dates and mix well. Turn into one greased and floured angel food pan or two loaf pans. Bake at 350 degrees for 45 to 60 minutes.

Contributor writes: "This cake is a moist, dark cake — delicious spread with butter or cream cheese. My mother would bake dozens of these at Christmas in small ring mold pans that my father had specially made for her. My brother and I would then give them to teachers, Sunday school teachers and others as gifts. Mom still bakes a large batch of them each holiday season and even though I work fulltime plus help my husband in our part-time photography studio, I always make sure I have time to bake several as gifts — and to enjoy ourselves. It wouldn't be Christmas without them!"

Patricia Varchol  
Reamstown

## Featured Recipe

If you drop by Charles and Ruth Keller's home in Lititz, you're sure to find Ruth either baking, sewing, or gardening.

And most of what she does is for her daughter or friends. Look in this section to learn more about Ruth Keller and the close relationship she has with her daughter, Karen Hoffer, who works in Lancaster Farming's classified ad department.

### SUGAR COOKIES

- 1/4 cup shortening
  - 1 1/2 cups sugar
  - 2 eggs
  - 1 cup sour milk or buttermilk
  - 1 teaspoon baking soda
  - 3 cups flour
  - 2 teaspoons baking powder
  - 1/4 teaspoon salt
  - 1 teaspoon vanilla
- Beat shortening, sugar, and eggs until light and fluffy. Dissolve baking soda in milk and add remaining ingredients. Drop on greased cookie sheet. Bake at 425 degrees for 8 to 10 minutes.

## Win A Cow With Dairy Recipe



Lou Ann Good is ready to ship out these prizes to the lucky winners of our 1990 Dairy Recipe Contest. It's easy to enter the contest. Send your favorite recipe using at least one dairy product. Be sure to include your name and address with your entry. If possible, include a picture and a few sentences about your family.

Pennsylvania Dairy Princess Ann Mitchell will draw 12 recipes from a milk bucketful of entries. If yours is chosen, we will send your prize by June 30.

Your recipe must be postmarked by May 31. Limit one entry per family, please. Address your entry to Lou Ann Good, Lancaster Farming Dairy Drawing, P.O. Box 609, Ephrata, PA 17522.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

- May 19- Cookout
- 26- Strawberries
- June 2- Dairy Desserts