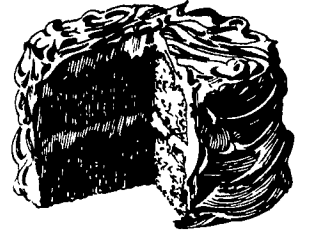


Home On The Range



Recipes From Favorite Places

How many times do you wish that you'd have the recipe for that luscious dessert or entree at your favorite restaurant?

Although some restaurants are hesitant to reveal their recipes, others gladly share them. They believe word-of-mouth advertising is still the best. If you tell others you have a heavenly recipe from a restaurant, that person is more inclined to order the food from the restaurant than to cook it.

Two of the recipes that were mailed to us are from the Cloister Restaurant. Elva Stauffer, owner of the Cloister Restaurant at 607 W. Main St., Ephrata, said, "We think it is good advertising to share recipes."

Elva and her husband farmed for many years on the family farm. Years ago, her grandfather ran a horse sale and Elva operated a food stand for the clientel. It was Elva's dream to have her own restaurant, and 19 years ago she heard the Cloister Restaurant was for sale.

She and her husband purchased the restaurant that is now known for its Pennsylvania Dutch cooking. "We make everything from scratch," Elva said.

The menu is always changing since she prefers to use fruits and vegetables in season. Cloister Restaurant is famous for its apple dumplings, and strawberry and blueberry tarts.

Another way to obtain restaurant recipes is through newspapers and magazines. These are often printed when commodity groups ask famous chefs to develop recipes using their products. These recipes are then shared with the public to encourage the consumer to try the products. The Apple Growers asked 11 of America's most talented chefs to create luncheon menus using different apple varieties for every course. Some of these are printed in today's collection. The complete collection is available free to our readers. If you would like a brochure called "The Romance of Flavors," send a self-addressed, stamped #10 envelope to The Washington Apple Commission, P.O. Box 550RF, Wenatchee, WA 99807.

CHILLINGSWORTH PUMPKIN ROLLS

1 tablespoon plus ¼ teaspoon dry yeast
 ½ cup warm water
 1 cup canned solid pack pumpkin

1 cup warm milk
 ¾ cup sugar
 2½ tablespoons vegetable oil
 2¼ teaspoons salt
 5¼ cups all-purpose flour
 4 tablespoons unsalted butter, melted

Sprinkle yeast over warm water in small bowl; stir to dissolve. Mix pumpkin, milk, sugar, 2½ tablespoons oil and salt in heavy-duty mixer fitted with dough hook. Blend in yeast mixture. Gradually beat in enough flour 1 cup at a time to form stiff dough. Dough can also be mixed by hand. Continue beating until dough forms ball.

Lightly oil large bowl. Add dough, turning to coat. Cover bowl with plastic. Let dough rise until doubled in size, about 1½ hours.

Lightly grease 2 large cookie sheets. Punch dough down. Turn dough out onto lightly floured surface. Divide into 3 pieces. Divide each piece into 12 pieces. Cover with towel for 10 minutes.

Roll each dough piece into smooth ball. Place 1 ball in center of each prepared sheet; arrange 17 balls around each in concentric circles with sides just touching. Cover rolls with towels and let rise in warm draft-free area until doubled in volume, 45 minutes.

Preheat oven to 350 degrees. Brush rolls lightly with 2 tablespoons butter. Bake until rolls are golden brown, about 30 minutes. Brush with remaining melted butter. Serve rolls warm.

Bread bakers will love this recipe from Chillingworth, a restaurant in Brewster, Mass.

CREAM OF VEGETABLE SOUP WITH HOT DOGS

¼ cup butter
 3 tablespoons flour
 3 cups milk
 Salt and pepper to taste
 1 cup white American cheese
 1 can cream of chicken soup
 4 potatoes, diced and cooked
 2 10-ounce mixed vegetables, cooked
 1 onion, minced
 1 pound hot dogs, sliced thin
 Melt butter, stir in flour and add milk, salt and pepper. Heat until thickened. Stir in cheese and can of soup. Stir until smooth. Add potatoes, mixed vegetables, onion, and hot dogs. Serve hot.

Elva Stauffer
 Cloister Restaurant owner



"Come in vonst and eat yourself full," is the sign that greets patrons at the Cloister Restaurant in Ephrata. Owner Elva Stauffer, left, and Irene Sensenig, cook, say they are always trying new recipes to add to their repertoire of Pennsylvania Dutch cooking.

CHICKEN PIE WITH BISQUICK CRUST

For the filling:

4 cups chicken broth
 3 carrots, cut crosswise into ¼-inch slices
 ¼ pound red potatoes, quartered lengthwise into ½-inch pieces
 2 large ribs of celery, cut crosswise into ½-inch pieces
 2½ cups cubed cooked chicken
 1 onion, chopped
 6 tablespoons unsalted butter
 6 tablespoons all-purpose flour
 ¼ teaspoon dried thyme, crumbled
 ¼ teaspoon freshly grated nutmeg or to taste
 ½ cup minced fresh parsley leaves

For the biscuit crust:

1½ cups all-purpose flour
 1½ teaspoons double-acting baking powder
 4 teaspoons cold unsalted butter, cut into bits
 2 tablespoons cold vegetable shortening, cut into bits
 ½ cup grated sharp cheddar
 1 large egg
 about ½ cup buttermilk
 an egg wash made by beating 1 large egg yolk with 1 tablespoon milk

Make the filling: in a saucepan bring the broth to a boil, add the carrots, the potatoes, and the celery, and simmer the vegetables, uncovered, for 10 to 15 minutes, or until they are tender. Transfer the vegetables with a slotted spoon to a large bowl, reserving the broth, and add the chicken to the bowl. In

another saucepan cook the onion in the butter over moderately low heat, stirring, until it is softened, add the flour, and cook the roux, stirring, for 3 minutes. Add 3 cups of the reserved broth in a stream, whisking, reserving any remaining broth for another use, and bring the mixture to a boil, whisking. Add the thyme and simmer the sauce, stirring occasionally, for 5 minutes. Stir in the nutmeg, the parsley, and salt and pepper to taste, pour the sauce over the chicken mixture, and stir the mixture gently until it is just combined. Transfer the mixture to a 2-quart shallow baking dish or divide it among four 2-cup shallow baking dishes. The filling may be made one day in advance and kept covered and chilled. Bring the mixture to room temperature before continuing with the recipe.

Make the biscuit crust: Into a bowl sift together flour, baking powder, baking soda, and salt, add butter and shortening, and blend the mixture until it resembles meal. Add cheddar and toss the mixture. Into a liquid measuring cup, break the egg, add enough of the buttermilk to measure a total of ½ cup and beat the mixture with a fork. Add the egg mixture to the flour mixture, stirring until the mixture just forms a dough, gather the dough into a ball, and on a floured surface pat it out ½-inch thick. Cut out as many rounds as possible with a 2-inch fluted round cutter dipped in flour, gathering the scraps and patting the dough

out again in the same manner. Arrange the rounds on the chicken mixture, brush the tops of the rounds with a fork. Bake the pie in the middle of a preheated 450 degree oven for 15 to 25 minutes, or until the biscuits are puffed and golden and the filling is bubbling. Serves 4.

Williams-Sonoma
 New York City

HAM AND BROCCOLI QUICHE

10 slices bacon, chopped
 1 onion, minced
 1 cup chopped ham
 1 10-ounce package broccoli, cooked
 5 large eggs
 Half and half or light cream
 Salt and pepper to taste
 1 9-inch unbaked pie shell
 Fry bacon and onion, drain. Place into pie shell and add ham, cheese, and cover with broccoli. Salt and pepper to taste. Beat eggs and add enough cream to equal 2½ cups liquid. Pour over ingredients in pie shell. If more liquid is needed, add more cream. Bake to set a little before cutting. Serve hot with toast for breakfast or garnish with lettuce leaf and tomato wedge for lunch.

Cloister Restaurant, Ephrata
 Elva Stauffer, owner

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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.

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|------|-----|-------------------------------|
| May | 11- | Your Mother's Favorite Recipe |
| | 18- | Strawberry Favorites |
| | 25- | Outdoor Cooking |
| June | 1- | Celebrate Dairy Month |

Win A Prize For Your Favorite Recipe That Uses Dairy Products

EPHRATA (Lancaster Co.) — Dairy Month is coming. To celebrate the annual June event, Lancaster Farming again offers prizes for your favorite dairy recipe.

Check next week's issue for more details on the drawing for prize-winning entries.

In the meantime, select your favorite recipe — only one entry per household — that requires at least one dairy product. Be sure to include your name, address, and phone number with your recipe. To be eligible for the drawing, your recipe entry must be postmarked by May 31.

If possible, include a picture of your family and few paragraphs telling us about yourself.

Send your recipe to Lou Ann Good, Lancaster Farming Dairy Drawing, P.O. Box 609, Ephrata, PA 17522. Don't forget — entries must be postmarked by May 31.