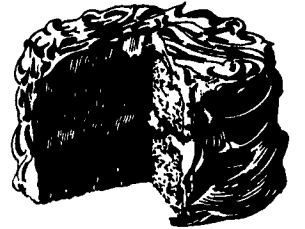


Home On The Range



Old-Time Favorites From Grandma's Cupboard

GRANDMA GARMAN'S SHOO-FLY PIE

- 2 1/4 cups brown sugar
- 2 1/4 cups flour
- 2 1/2 teaspoons baking soda
- 4 1/2 tablespoons vegetable oil
- 2 1/2 teaspoons vanilla
- 2 1/2 cups molasses
- 2 1/2 cups warm water
- 2 eggs

Combine all ingredients and beat well. Pour into 3 10-inch pie crusts. Bake at 350 degrees for 45 minutes.

My favorite pie, writes contributor.

Krystene Lynell Musser
Manheim

MAMMY WEINHOLD'S OX TAIL RIVEL SOUP

Place 2 or 3 oxtails in a pot. Add salt and pepper; cover with water. Cook until meat is soft. Remove meat from bone; cut in small pieces. Save broth. Add enough water to make 2 quarts. Bring liquid to a boil. Add rivels:

- Rivels:
- 2 cups flour
 - 2 eggs

Crumble flour and egg mixture with hands and rub into rivels. Drop into boiling broth. Add meat and boil a few minutes until rivels are no longer doughy.

Alta Hoshour
Bowmansville

GRANDMOTHER AMANDA ZERBE'S RIVEL SOUP

Heat 2 quarts milk with a pinch of salt until almost boiling. Mix 1 cup flour with 1 egg and rub into rivels. Stir into hot milk and keep hot for several minutes.

Alta Hoshour
Bowmansville

TEA BISCUITS

- 2 1/2 cups flour
- 3 teaspoons baking powder
- 1/2 cup butter
- 1/2 teaspoon salt
- 1/4 cup milk

Sift flour, baking powder, and salt. Add butter or shortening. Add milk. Mix and place dough on floured board. Roll lightly. Cut with biscuit cutter. Bake on a buttered sheet in 400 degree oven about 15 minutes.

Eva Southard
Glen Rock

MAMMY WEINHOLD'S WHITE CAKE

- 2 cups granulated sugar
- 2 eggs
- 6 tablespoons butter
- 1 cup milk
- 3 teaspoons baking powder
- 2 cups flour
- 1 teaspoon vanilla

Mix together ingredients and pour mixture into oblong cake pan. Bake at 350 degrees for 30 minutes or until toothpick inserted in center comes out clean.

Contributor writes: My mammy used only a big coffee cup to measure and a big spoon, which was also used to eat soup. If she wanted a chocolate cake, she would add chocolate until the batter was as dark as she desired. We never had icing on the cake and all her grandchildren and great-grandchildren ate it that way. I always looked forward to eating this cake and Ox Tail Rivel Soup at her home.

Alta Hoshour
Bowmansville

QUINCE HONEY OR QUINCE PRESERVES

- 2 cups grated quince
- 2 cups grated apples
- 1 pint water
- 4 cups granulated sugar
- 1 tablespoon vinegar

Wash and pare quinces and apples. Grate or grind both fruits and mix together. Add water to fruit and bring to a boil. Add sugar gradually, stir until dissolved. Add vinegar. Cook slowly until fruit is clear and mixture is thick, about 20 minutes. Pour into jars and seal.

Contributor writes: This recipe has been a favorite in our family for at least three generations.

Anna Lois Umble
Atglen

FORGOTTEN COOKIES

Turn oven to 375 degrees (this step is a must).

Beat 2 egg whites until very stiff. Gradually beat in 1/4 cup sugar and 1 teaspoon vanilla. Fold in 1 cup of semi-sweet chocolate chips. Drop by teaspoonful onto ungreased cookie sheet. Turn off oven and place cookie sheets in oven. Do not open oven for 7 hours. No pecking!

Patty Kline
Lincoln University



Favorites from Grandmother's kitchen are based on basic ingredients for hearty eating pleasure.

GRANDMA'S BLACK WALNUT CAKE

- 2 cups sugar
- 1/2 cup butter
- 1/2 cup shortening
- 4 eggs
- 1 cup cold water
- 1/2 teaspoon vanilla extract
- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 3 cups flour
- 1 cup finely chopped black walnuts

Cream sugar, butter, and shortening until fluffy. Add eggs, water, and extract. Beat until smooth. Combine baking soda, cream of tartar, and flour.

Add to batter and beat until creamy. Fold in black walnuts. Pour batter into a greased 9x13-inch pan. Bake at 350 degrees for 30 minutes or until toothpick comes out clean. Cool and frost with the following icing.

GRANDMA'S BLACK WALNUT ICING:

- 1 cup confectioners' sugar
 - 1 cup chopped black walnuts
 - 12-ounce can evaporated milk
- Combine ingredients in a heavy saucepan. Bring to a boil over medium heat, stirring constantly. Cook until thick enough to spread. Watch carefully or it will get too thick.

Contributor writes: These were my grandmother Seidel's recipes so they are very old.

No name

HOT BACON DRESSING

- 1/2 pound bacon
- 2 1/2 cups water
- 1/2 cup vinegar
- 1 cup sugar
- 1 tablespoon mustard
- 3 eggs
- 3 to 4 tablespoons flour

Brown bacon, remove from drippings and crumble. Keep drippings in pan on low heat. Mix together water, vinegar, sugar, mustard, eggs, and flour; add to drippings, stir constantly until thick. Add bacon and serve over spinach, dandelion or lettuce.

Vickie Copp
York

CORNFLAKE CANDY

- 1/2 cup corn syrup
- 1 1/4 cups brown sugar
- 1/4 cup milk
- 1/2 tablespoon butter
- 6 ounces cornflakes

Cook first 3 ingredients. Add butter and stir until melted. Place cornflakes in bowl and pour hot syrup over the cornflakes. Mix thoroughly. Pat into greased 9x15-inch pan. Cool. Cut into squares.

Colleen Shoemaker
New Woodstock, NY

SUGAR-COATED POPCORN

- 4 quarts popped corn
- 1 cup sugar
- 1 tablespoon butter
- 3 tablespoons water

Boil 5 minutes, pour over popcorn; stir until cool. To make different colors, add a little food coloring.

Lena Hoover
Denver

SHAKER CIDER CAKE

- 1 cup butter
- 3 cups sugar
- 4 eggs, beaten
- 1 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 6 cups flour
- 1 cup apple cider

In large bowl, cream butter; gradually add sugar and beat. Add beaten eggs. In another bowl, mix dry ingredients. Add flour mixture with apple cider to butter mixture. Pour batter into two greased loaf pans. Bake at 350 degrees for 1 hour.

These cakes keep for weeks when placed in tightly closed containers.

Margaret Hess
Gardiner, NY

(Turn to Page B8)

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.

September

- 26- National Rice Month
- October 3- National Pork Month
- 10- National Apple Month
- 17- Pumpkins, Squash

Featured Recipe

On September 19, at 6:30 p.m., dairy princesses from 33 different counties will compete for the state title. The 36th pageant will be held at Sheraton Harrisburg East. Regardless of who wins the state title, all the princesses do a superb job of promoting the dairy industry in their respective counties.

One of the ways, the dairy princesses promote the industry is by handing out recipes using dairy products. Here are two you might enjoy. Cumberland County Dairy Princess Heidi Negley sent a recipe for Orange Sour Cream Salad and Erie County Dairy Princess Brandie Jo Behringer shares a recipe for Frosty Apple Cow.

ORANGE SOUR CREAM SALAD

- 2 small packages orange gelatin
- 1 1/2 cups boiling water
- 2 cups undrained crushed pineapple
- 1 small can mandarin oranges
- 1 cup sour cream

Dissolve gelatin in boiling water. Add all fruit immediately. Mix well and pour half of mixture into mold and refrigerate until very firm. When set, spread sour cream over molded half. Then, pour half of remaining mixture over this and refrigerate until firm. Unmold and serve.

FROSTY APPLE COW

- 2 cups cold milk
- 2 cups vanilla ice cream, softened
- 6 ounces frozen concentrated apple juice
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg

Place all ingredients in blender container, cover. Blend until smooth and frothy, serve immediately in tall chilled glasses. This recipe can be used with any flavor of juice.