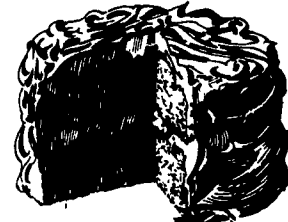


Home On The Range



Remember Mama

How do you remember your mother? Mending your clothes? Washing your sheets?

Probably not.

No doubt it was stirring up your favorite cake or serving plump warm cookies hot from the oven or other family favorites.

Here are recipes our readers sent from their mother's and grandmother's kitchens. These are recipes to pass on to your daughters and sons.

POTATO BUNS

1 cup mashed potatoes, may use instant

- 1 cup scalded milk
- 2 eggs, beaten
- 1/2 cup sugar
- 1/2 teaspoon salt
- 3/4 cup shortening
- 6 cups flour

Soak one tablespoon yeast in 1/2 cup warm water. Add remaining ingredients and mix. Let rise for 2 hours; knead. Pinch off small pieces and put on a cookie sheet. Let rise. Bake at 375 degrees until lightly browned. Frost or fill. The secret to get these moist is to not use too much flour and do not handle more than necessary.

My mother's name is Joann Martin. She lives on a dairy farm in Myerstown with her husband of 25 years, Reuben, and five children. She also has two married daughters, one married son, and one grandson. Mom loves to bake, cook, and sew. She is always willing to lend a helping hand and a listening ear. Happy Mother's Day, Mom!

Janet Nolt
Denver

MOTHER'S MONTGOMERY PIE

Mix together and set aside:
1 lemon grated and the juice
1 pint boiling water
1 cup molasses
1 cup sugar
2 tablespoons flour

Place in bowl and beat for 4 minutes:
2 1/2 cups flour
2 large eggs
1/4 teaspoon salt
1 1/4 cup sugar
1/2 cup butter
1 cup milk
2 teaspoons baking powder

Pour liquid into 3 unbaked 9-inch pie shells. Then with 2 tablespoons, evenly drop batter on top of liquid. Bake in 400 degree oven until cake on top springs back when tested.

Contributor writes: This was my mother's recipe and it is delicious.

Jane T. Wismer
Trappe

GRANDMOTHER'S MILK PIE

1 unbaked pie shell
Put a handful of flour and a handful of sugar into pie shell. Mix gently with fingers. Add milk or cream and keep mixing until dissolved. Stir in sugar, flour, and milk until pie shell is desired fullness and mixture is the texture of instant pudding. Don't fill the shell too full or the mixture will bubble over the sides when baked. Add a dash of vanilla and sprinkle with cinnamon and nutmeg.

Bake at 400 degrees until it wobbles like Jell-O. Cool and eat.
Contributor writes: This pie was called Milley Flichter or leftover pie. It was the last ones made on baking day, using the leftover pie dough. They were also the first ones eaten as a custard was harder to keep with refrigeration. Also, my grandmother would not let a fruit pie or cake pie be cut until it had a day to set.

Linda Boyer
Narvon

MOTHER'S O HENRY BARS

Combine:
4 cups oatmeal
1 cup butter
1 cup brown sugar
1/2 cup white syrup

Spread in greased 9x13-inch pan. Bake at 15 minutes at 350 degrees. Cool. Melt a 12-ounce package chocolate chips and 1/2 cup crunchy peanut butter. Cool and cut.
Contributor writes: Not only are these my favorite homemade candy bars, but my mother, who is from Iowa, still makes a tray of these bars on my birthday every year and sends them to my home in Jacobus, Pa. I hope readers will enjoy them as much as I do.

Kieren Knapp, D.O.

Jacobus

LEMON DESSERT FLUFF

3/4 cup butter
1 1/2 cups flour
3 tablespoons sugar
Crumb together butter, flour, and sugar. Press into pan. Bake at 375 degrees for 15 minutes. Spread the following over baked crust.
16-ounces cream cheese
1 1/2 cups confectioners' sugar
1 1/2 cups whipped topping

Combine:
3 3-ounce packages instant lemon pudding
4 1/2 cups milk
Spread pudding over cream cheese mixture and top with whipped topping.

Joanne Weaver
Lancaster



Mothers, grandmothers, and great grandmothers are often expert cream pie bakers.

(Turn to Page B8)

BOILED APPLE DUMPLINGS

Serves 6

- 2 cups flour
- 4 teaspoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons vegetable shortening
- 3/4 cup milk
- 3 large tart apples
- 6 teaspoons sugar
- Milk
- Sugar

Sift together the flour, baking powder, salt, and sugar. Cut in the shortening until it is the size of peas. Stir in the milk. On a floured board, roll dough to 1/8-inch thickness. Cut into six squares.

Pare and core apples and cut in halves. Put a half on each square of dough and 1 teaspoon sugar on each apple. Pull the four corners of dough together, dampen slightly, and press to seal. Tie each dumpling in a clean piece of white muslin.

Drop dumplings into a large kettle of boiling water. Cook 20 to 25 minutes, depending on the size of the apple. Serve in soup dishes with milk and additional sugar if desired.

Mrs. Marvin Long
Pottstown

June Dairy Month Extravaganza

In a salute to dairy farmers, *Lancaster Farming* wants to show our readers how versatile and great tasting dairy products are when used in appetizers, dips, soups, breads, main dishes, vegetables, desserts, beverages, snacks, and salads.

Every person who jots down a favorite recipe using dairy products and sends it to us will receive a packet of 25 decorative recipe cards and a note pad.

Please send your recipe using a sizable quantity of at least one of the following ingredients: milk, cream, sour cream, butter, yogurt, buttermilk, ice cream, cottage cheese, ricotta cheese, cream cheese or any hard or soft cheese.

Print or type your recipe and be sure to give accurate measurements, temperatures, times, and sizes of baking dishes to use. Be sure to print your name, full address, and phone number on the recipe. Please include a few paragraphs about yourself or your family. Although it is not required, we'd like a picture of you or your family to include with the recipe when it is printed. Photos will be returned if you mark your name and address on the back of the photo.

All recipes submitted will be printed during the month of June. This is a popular annual event for our readers who enjoy the recipes and reading tidbits of information about the person who submits the recipe.

Send your recipe and accompanying information and photo to Lou Ann Good, Lancaster Farming Dairy Recipe Extravaganza, P.O. Box 609, 1 E. Main St., Ephrata, PA 17522.

One recipe for family, please. Send it immediately as the deadline for entries must reach us by June 1.

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 | 14- | Get Your Strawberry Recipes Ready |
| | 21- | Your Dad's Favorite Recipe |
| | 28- | Memorial Day Favorites |
| June | 4- | Dairy Recipe Contest |