

Home on the Range

Tribute To Mothers

Americans have officially celebrated Mother's Day since 1914 when Anna M. Jarvis of Philadelphia originated the idea to establish a nationwide day to honor mothers.

Celebrated the second Sunday in May, Mother's Day has become an important day for families to honor mom and express their feelings for her.

This week's column is dedicated to honoring the mothers of our readers. Happy Mother's Day!

BREAKFAST SPECIAL

In the bottom of any size pan, place a layer of hash brown potatoes, a layer of scrambled eggs made with milk (still moist). Sprinkle with chipped ham or fried bacon. Top with your favorite shredded cheese. Bake at 350 degrees for 30 minutes.

My mother, Ruth Rutt, makes this for breakfast a lot, especially when they go to the mountains. Mom has five grandsons, ages 8 years to 11 months. She is a great mom to all her five children. Happy Mother's Day.

Linda Zimmerman
Lititz



ALVERNA'S SHOO-FLY PIE

Crumbs:
4 cups flour
1 cup brown sugar
3/4 cup shortening
2 teaspoons baking powder

Combine:
2 teaspoon baking soda
2 cups boiling water
2 cups molasses
1 cup brown sugar
2 eggs, beaten

Dissolve soda in boiling water and add remaining ingredients. Take 2 1/2 cups of the above crumb mixture and mix into the liquid. Stir. Divide into 3 9-inch pie shells. Put the remaining crumbs on top. Bake at 375 degrees for 20 minutes.

John and Kathryn Hunsberger
Perkasie

SWEDISH MOLASSES CAKE

Crumbs:
1/2 cup granulated sugar
1/2 cup brown sugar
1/2 cup shortening
2 cups flour
Pinch salt

Liquid:
3 tablespoons molasses
1 cup sour milk
1 teaspoon baking soda (add to milk)

Mix crumbs until crumbly. Keep out 1/2 cup for the topping. Add molasses and milk to the mixture. Sprinkle crumbs on top. Bake in a 9-inch square pan at 300 degrees for 55 minutes.

Moist and delicious!

We would like to pay tribute to our mother Alverna. Mom is an excellent cook and baker. A memory we have is when we traveled home from Boston, at that time, John was in I-W service. We looked forward to seeing the family, and eating the wonderful treats mom left on the table for us. The shoo-fly pie and the Swedish molasses cake... um good. Mom is a gifted genealogist, writer, and story-teller. Mom is a blessing to all of us.

John and Kathryn Hunsberger
Perkasie

FILLED RAISIN COOKIE

5 cups flour
1 cup granulated sugar
1 cup brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon nutmeg
1 1/2 teaspoon salt
1 cup butter
3 well-beaten eggs
2 teaspoons vanilla
4 tablespoons milk

Mix all dry ingredients. Mix in lard until mixture is crumbly. Add remaining ingredients and mix until dough forms. Roll out on floured surface to desired thickness. Cut out with cookie cutter in whatever shape you desire. Put 1 tablespoon filling* on dough shape. Top with matching piece. Press around edges to seal. Bake at 350 degrees for 8 to 12 minutes, depending on your oven.

Filling*:
1 cup raisins, ground up
1 cup sugar
1 cup hot water
1 heaping tablespoon cornstarch
1 teaspoon vanilla
Boil until mixture thickens, stirring constantly.

This recipe comes from my grandmother.

Teena Fuoss



These cow collectibles, shown by Lou Ann Good, will be given as prizes during the Cow Mania Drawing. Deadline for entries is June 1.

Lancaster Farming Sponsors Cow Mania Drawing

Lancaster Farming is holding a Cow Mania Drawing. To be eligible to win one of the collectible cow items offered, send a recipe using at least one dairy product as a sizeable ingredient.

The recipe may be for an appetizer, dip, soup, bread, main dish, vegetable, dessert, beverage, snack or salad. It must include at least one of the following ingredients: milk, cream, sour cream, whipped cream, butter, yogurt, buttermilk, ice cream, cottage cheese, ricotta cheese, cream cheese, or any hard or soft cheese.

Do not send recipes using margarine or non-dairy substitutes.

Clearly print or type your recipe. Be sure to give accurate measurements, temperatures, times, and sizes of baking dishes to use.

Be sure to include your name, full address, and phone number on the recipe. Please include a few paragraphs about yourself and 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 during June Dairy Month. Photos will be returned if you mark your name and address on the back of the photo.

This is a popular annual event for our readers who not only enjoy the recipes but also reading tidbits of information about the person who submits the recipe.

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

Only one recipe per family. Send it immediately as the deadline for entries to reach us is 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 | 20- Rhubarb, Strawberries |
| | 27- Dinner's On The Grill |
| June | Dairy Recipe Month |



Ruby Austin and her husband recently celebrated 60 years of married life.

LIME JELL-O SALAD
2 boxes lime Jell-O
2 cups boiling water
Dissolve Jell-O in boiling water. Let cool slightly. Add:
1 tablespoon mayonnaise
Beat in:
8-ounces softened cream cheese
Add juices from 1 #2 can crushed pineapple
Beat until blended. Fold in pineapple and 1 cup chopped walnuts.

Let set overnight in refrigerator. My mother-in-law, Ruby Austin, has been a wonderful "mother" to me. She is always busy and raised

five sons. She always welcomes us all (including 22 grandchildren and now great-grandchildren) to her home for big home-cooked meals. We all look forward to her Lime Jell-O Salad. Ruby and her husband just celebrated their 60th anniversary in April and still work the farm in McKean County. Thanks to Ruby Austin for being a truly special mother to us all. Loving you...

Elsie Austin
Columbus
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