

# Home on the Range

## Mother's Day Tribute To Best Cooks Ever

Making mom's special day memorable is easy if you sent one of her recipes to this column.

Even more special is the written tribute some included with the recipe.

According to our mail, most good cooks learn skills from their mothers and use recipes passed down through the generations.

Enjoy these recipes from our readers, who got them from their mothers and grandmothers.

### PUMPKIN PIE

Slice raw pumpkin. Peel and cook with water until soft. Stump with potato masher. Let sit in drainer for several hours. For one smooth, spicy pie, combine the following in blender:

- ½ cup sugar
- 1 egg
- ½ tablespoon flour
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon allspice
- 1 cup pumpkin
- ¼ cup brown sugar
- ½ cup milk

Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees and bake 30 minutes.

*My name is Alicia Hoke, and I am the fourth daughter of my mother which I am honoring. I am honoring my mother because I love her so very much! She makes wonderful pumpkin pies that she and I love to eat together. I think she is a great cook.*

*Another daughter, Susan Hoke, writes: Our mother is a housewife who has raised four daughters, ranging in ages from 10 to 23 years old. Our mother takes care of all the housework, including cooking, dishes, laundry, and cleaning. She also helps my dad with the outside farmwork. This includes feeding the cattle, barn cats, dog, goat, rabbit, and birds.*

*She does all this work without a complaint. She also handles the arguments between my siblings and myself.*

*Our mother is a very caring woman who will help those who need it. She rarely says "no" to anyone.*

*Our mother does so much that we often take her for granted and forget to tell her how much she means to us. This is one way we can show her how much she means to us.*

Cynthia Hoke's Daughters  
Spring Grove

### MOM'S POTATO BUNS

- 1 cup mashed potatoes
- 1 cup sugar
- 1 cup warm potato water
- 3 eggs, beaten

- 5 or 6 cups bread flour
- ½ teaspoon salt
- 1 tablespoon yeast
- ½ cup butter, melted

In the evening, mix yeast into warm potato water and stir to dissolve. Stir all together in bowl but do not knead. Place in large buttered bowl and butter top of dough. Cover and let set overnight. In morning, place spoonful of dough onto greased cookie sheets and let rise. Bake at 350 degrees just before noon meal and serve hot with butter and jelly.

*My mother, Mrs. Titus Zimmerman, was known for these delicious potato buns served for her company meals. She served them fresh from the oven. They are so light, fluffy, and good.*

*I have always felt privileged to have such an humble, loving, and caring mother. Her life has been an inspiration and blessing to her husband, six children, and 25 grandchildren, and to many others.*

Marie Miller  
Honesdale



Mrs. Titus Zimmerman  
(include pix)

### SCALLOPED POTATOES AND CARROTS

- 2½ pounds potatoes, peeled, sliced
- 5 medium carrots, sliced
- 1½ cups sliced onions
- 2 cups boiling water
- 1 teaspoon salt
- Cheese sauce:**
- 3 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1½ cups milk
- 1½ cups shredded cheddar cheese, divided

In large Dutch oven, combine potatoes, carrots, onions, water, and salt. Bring to a boil. Reduce heat; cover and cook for 10 minutes. Meanwhile, in a saucepan, melt butter. Remove from heat; stir in flour, salt and pepper until smooth. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Cook and stir for two minutes. Stir in one cup



Win one of these prizes offered to readers who participate in the annual Dairy Recipe Contest. Lou Ann Good, staff writer for Lancaster Farming, said this year's prizes are the best ever and include more than those displayed.

## Enter Dairy Recipe Contest To Win One Of These Prizes

Lancaster Farming salutes dairy farmers by holding an annual dairy recipe contest during June Dairy Month. The recipes remind us of all the wonderful dairy products available to produce culinary delights.

To enter the drawing, select your favorite recipe, which must include a substantial amount of at least one dairy product. Dairy ingredients include milk, cream, sour cream, whipped cream, butter, yogurt, buttermilk, dry milk, ice cream, and all hard and soft cheeses.

Please check your recipe ingredients carefully. Margarine and non-dairy substitutes such as whipped topping do not qualify as dairy products.

Dairy recipes are needed for appetizers, soups, breads, en-

trees, vegetables, desserts, beverages, snacks, and salads.

Clearly print or type your recipe entry. Be sure to give accurate measurements, temperatures, times, and sizes of baking dishes to use. We reserve the right to disqualify entries if these guidelines are not followed.

The difference between this contest and the weekly recipes is that you are asked to include a few paragraphs about yourself and your family. Although it is not required, a photograph of you or with your family adds a wonderful touch to accompany the printed submission. Photos will be returned if you write your name and address on the back of the picture.

Only one entry per family al-

lowed. This contest is for adults who are 18-years-old or older, not children. Send your recipe, photo, and accompanying information with your complete address. If we do not have your complete mailing address, we cannot send your prize if you win.

Send entries immediately. Entries must be postmarked by June 1 to be eligible for the drawing. The state dairy princess and alternates will select the winners through a drawing. Recipe entries will be printed throughout the month of June. A list of the winning names will be printed in the July 1 issue.

Send entries to Lou Ann Good, Lancaster Farming Dairy Recipe Contest, P.O. Box 609, 1 E. Main St., Ephrata, PA 17522.

cheese. Reduce heat; stir until cheese is melted. Drain vegetables; layer half in a greased 13x9x2-inch baking dish. Top with half the cheese sauce. Repeat layers. Sprinkle with remaining cheese. Cover and bake at 375 degrees for 20 minutes. Uncover and bake 10 minutes longer or until potatoes are tender. Yield: 6-8 servings.

Liza Haas  
Perry Co. Dairy Princess

### CARAMEL PUDDING

- 4½ tablespoons butter
  - 2 eggs
  - 1½ quarts milk
  - 1½ cups brown sugar
  - 3 tablespoons flour
  - 4½ tablespoons corn starch
  - 1½ tablespoons vanilla
  - 1 teaspoon salt
- Beat eggs into milk and set

aside. Brown butter in saucepan. Remove from heat and add sugar, corn starch, salt, and flour.

Mix well. Add milk mixture and cook until thickened. Remove from heat and add vanilla. Cool. Top with graham cracker crumbs.

*I knew I had to send this recipe when I saw the request for "Mother's Favorite Recipe."*

*My mother (Mabel Witmer) made this often for company on Sunday and for church dinners, and everyone enjoyed it.*

Barb Brubaker

Buhl, Idaho

### NELLIE ROBERTS' POTATO SALAD

- 3-4 cups cooked, peeled, diced, and cooled potatoes
- 2 tablespoons diced onion
- 1 tablespoon-vinegar
- 3 tablespoons sugar (sprinkle over potatoes)

- Salt and pepper to taste
- 1½ cups mayonnaise
- Few drops yellow food coloring (optional)

- Celery seed
- Sprinkle over top and stir in)
- 4-6 hard-boiled eggs, chopped, except slice half of one over top

Combine ingredients in order given. Taste to see if sweet, salty or sour enough. Add additional amounts if necessary to achieve the flavor desired.

*I grew up enjoying my mom's potato salad. It was hard to calculate ingredients accurately because she always made it without measuring ingredients.*

Shirley R. Zimmerman  
Frederick, MD

## RECIPE TOPICS

If you have recipes for 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 listed below.

- May:
- 20 - Grill It
- 27 - Strawberries
- June:
- Dairy Contest Recipes