10-Lancaster Farming, Saturday, September 25, 1985 2



By Mrs. Richard C. Spence, Food Editor Do. You Cook Vegetables Properly?

Serve fresh grapefruit chilled or hot. Serve it plain or fancy-up with one of the following appetizing toppings:

Grapefruit Appetizer or Salad Refresher: Over each grapefruit half, spoon 2 teaspoons French dressing, then sprinkle with 1/4 teaspoon crushed oregano leaves. Chill thorough-

Minted Grapefruit Halves: Perfect for a light summer dessert or as a luncheon salad accompaniment. Sprinkle 2 tablespoons crushed white or pastel after-dinner mints over each grapefruit half. Chill until icy cold.

Spicy Broiled Grapefruit: Serve as novel 4

first course; nice, too, as dessert. Spoon 1 tablespoon maple-honey flavored syrup over 1 each grapefruit half. Place on spoons sugar over each grape-

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Baked Grapefruit Voila: For a hot appender or ichange of BLUEBERRY PANCAKES pace dessert, sprinkle 2 tea- 2 eggs

cups buttermilk teaspoon uoda lte'aspoon salit

tuaspoons sugar

cups silled flour

cup blueberries, dresh- or frozen

fluffy. Add buttermilk. Sift geletin mixture over sour together soda, salt, sugar and cream. Chill until firm. Cut 1 flour. Add to egg builtermilk into squares and serve on mixture. Beat until smooth sallad greens. 8 to 10 servings. and add 6 tablespoons melted butter land blend. Fold in blueberries. If the batter shlould get too thick, add a little milk. Makes enough pan-1 clakes for 4 to 5 servings.

ORANGE-STRAWBERRY SALAD MOLD

kup hot Water 3-ounce packages, orange,

- ouange-Manana for dropical fruit-flavored gellatin cup orange juice
- oranges, peeled, cut into bite-size pieces
- 10-ounce package, frozen sliced strawberries, slightly !thawed

cups dairy sour cream

tin, starring until dissolved.

Add orange juice, orange pieces and strawberries; stir cups. Chill until firm. Serve until herries are completely in molds or paper cups, or thawed. Pour half the gela- unmold on salad greens if thetin mixture into 13½ x9x2- sired. inch plan; chill until firm, about 30 minutes. Spread sour Mablespoons butter, melited cream over set getatin. Oare- 1 Beat eggs until light and fully spoon remaining unset 1

> **MOLDED ORANGE-**BUTTERMILK SALAD cup orange juice 8-ounce plackage orangeflavored gelatin cup buttermulk

cup finely chopped pecans $\frac{1}{2}$ or atmonds

oranges, peeled, cut into bite-size pieces

1/4

and add gelatin, sturring until pan, stur lemon juice and completely dissolved. Stur an buttermülk; ch.ll until slight drained fruit juice (inere ly finickened. Fold in pecans should be about 14 cups). and orange pieces. Spoon into

6 individual molds or paper

GLAZED FRUIT PIE

baked 9-inch gue shell 10 ounce package frezen

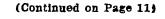
- red raspberries
- 12-ounce plackage frozen 1 sliced peaches (or fresh
- meaches) tablespoons lemon juice
- 2 itablespoons cornsitarch 2

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- orangeis, peeled, cut into bite size pieces, drained large kanana, sliced
- orlange, peeled, sliced tinto cantwiheels.

cup heavy cream, whipped Using your favorite plastry recipe, prepare 9-inch pie shell; bake and cool. Thaw

Heat orange juice just to l'aspberries and peaches. Brain simmering; remove from heat and reserve juice. In saucecornstarch together; blend in









broiler rack and broil slowly, fruit half. Dot with butter or 5 to 8 minutes, or until light- margarine and top with 1 dela- 11/2 by browned. Sprinkle with spoon rum extract. Bake at nutmeg or joinnamon and 400 degrees about 20 minutes. Serve hot. serve ammedaately.

Fire Co. Tug-Of-War — 9:00 P.M. Saturday — Tractor Driving Contest — noon Baby Parade — 4 p.m. Farmers Fair German Band Joe Fern and The Westerns Tug-Of-War Semi-Finals — 8 p.m. Tug-of-War Finals — 10 p.m. **RIDES** — AMUSEMENTS — EXHIBITS Art and Flower Show - Groff's Appliance Bldg. on Franklin Street Baby Beef and Pig Show — Earl Sauders C. Parking Lot. Potatoes and Corn Show - A. B. C. Groff; Bldg. Vegetables and Food Exhibits - School Audm. ₽┝┾┾┿┿┿╋╅╋┿╗╗╗╗╗╗╗╗╗╗╗
