

'Home on the Range'

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1 egg yolk
2½ cups sifted confectioners' sugar

1 teaspoon vanilla
Combine butter, yolk, sifted confectioners' sugar, and vanilla. Cut sponge cake into one by three inch oblong pieces. Frost each piece of cake with combined mixture and roll in chopped salted peanuts.

Doris Moore
Farm Grove, Pa.

Main dish

IRISH

MASHED POTATOES

1 medium head green cabbage (about 1½ pounds)
Instant mashed potatoes (enough for eight servings)

½ cup thinly sliced green onions

½ teaspoon pepper

Prepare and cook four cups shredded cabbage. Prepare instant potatoes as directed for eight servings. Stir in onions and pepper. Fold hot cabbage into potatoes. Makes eight to ten servings. Note: The addition of another vegetable to mashed potatoes is called "champ" by the Irish.

Salads

LIME AND PEAR GELATIN

1 package (3 ounce) lime gelatin

1 cup boiling water

¾ cup cold water

1 can (8 ounces) pear halves
Dissolve gelatin in boiling

water. Add cold water and pour into 8 or 9 inch square pan. Chill until set - at least three hours. Then cut in cubes, using sharp knife which has been dipped in hot water. To remove cubes from pan, apply warm wet cloth over bottom of pan. When cubes are slightly loosened, remove with spatula, or quickly dip pan in warm water and invert on wax paper. Serve in dessert dishes with pears that have been diced. Makes four servings. For very firm cubes, reduce cold water to ½ cup. For softer cubes, increase cold water to one cup.

Mrs. Sylvia Quesenberry
Blain, Pa.



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EMERALD SALAD

2 tablespoons gelatin (plain)

1 cup cold water

1 cup sugar

½ cup water

½ cup vinegar (scant)

1 medium size can of pineapple, crushed, plus juice

1 cup nuts, finely chopped

1 cup sweet pickles, sliced thin

½ cup celery, chopped

Dash of onion juice, if desired

Dissolve gelatin in cold water and soak for five minutes. Cook sugar, water, and vinegar to a thin syrup. While hot, but not boiling, add gelatin and stir until dissolved. When it begins to set, add pineapple, nuts, pickles, celery and onion. Let set for two hours. Serve

in lettuce with mayonnaise. Serves 12.

Mrs. James L. Coombs
Gardners, Pa.

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ST. PATRICK'S FRUIT SALAD

1½ cup boiling water

1 (3 ounce) package lime gelatin

1 (3 ounce) package cream cheese, softened

1 medium apple chopped

½ cup finely chopped nuts

1 cup crushed pineapple with juice

12 pecan halves

Stir boiling water into gelatin until gelatin is dissolved. Pour into electric mixer bowl; add cream cheese. Beat at medium speed until cheese is dissolved. Add apples, nuts and pineapple; pour into mold. Cover and chill in refrigerator until partially congealed. Stir, then place

pecan halves on top of salad for decoration. Chill till set. Yield: eight servings.

Mrs. Lucy Weber
Mohnton, Pa.



UNDER-THE-SEA - PEAR - SALAD

1 can (16 ounces) pear halves

1 package (3 ounces) lime flavored gelatin

¼ teaspoon salt

1 cup boiling water

1 tablespoon lemon juice

2 packages (3 ounces each) cream cheese

¼ teaspoon ginger

Drain pears, reserving ¼ cup of the syrup. Coarsely dice pears and set aside. Dissolve gelatin and salt in boiling water. Add pear syrup and lemon juice. Measure 1¼ cups into an 8" x 4" loaf pan or a four - cup mold. Chill until set, but not firm - about one hour.

Meanwhile, soften cheese until creamy. Very slowly blend in remaining gelatin, beating until smooth. Blend in ginger. Stir in pears. Spoon over set gelatin in pan. Chill until firm - about four hours. Unmold and garnish with chicory or watercress, if desired. Or this can be left right in the dish and served from there. Makes 3½ cups or six servings. Note: recipe may be doubled, using a 9" x 5" loaf pan.

Mrs. Ruth Ruoss
Blain, Pa.



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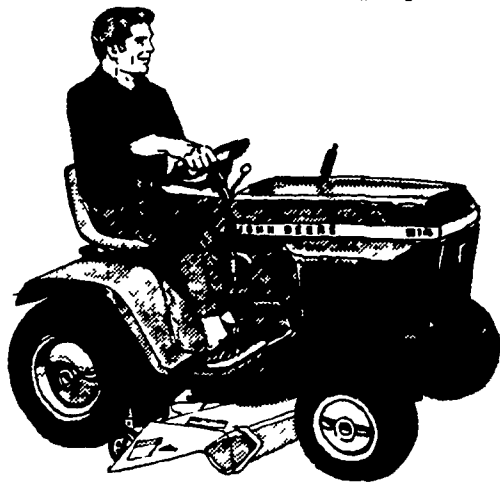
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