

Home on the Range

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absorbent paper and serve on a hot platter covered with a folded napkin or paper doily. Garnish with parsley or watercress and small bouquets or mounds of shoestring potatoes and serve at once with a side dish of tomato, mushroom or

cream sauce. Note: any kind of leftover cooked fish, crustaceans, meat, game or vegetables may be prepared in this manner.

Mrs. James L. Coombs
Gardners, Pa.

KAY'S EGG CASSEROLE
6 hard cooked eggs

1/4 cup finely chopped celery
1 tablespoon mayonnaise
1 teaspoon prepared mustard
6 slices cooked ham
1 can (10 1/2 ounces) cream of mushroom soup
1 3/4 cups milk
1/2 cup grated cheddar cheese

1/4 cup crushed potato chips
Sliced stuffed olives
Slice eggs in half lengthwise. Carefully remove egg yolks with a spoon. Place in a bowl and mash well with a fork. Add celery, mayonnaise and mustard and blend well. If mixture is not moist enough, add a little more mayonnaise. Refill egg whites with mixture. Put two halves together. Wrap each egg in a ham slice. Place eggs in a shallow baking dish, fold side down. Combine mushroom soup and milk and blend well. Pour over ham rolls. Sprinkle with grated cheese and potato chips. Bake at 350 degrees F. for 30 minutes or until sauce is bubbly. Serves six.

Erla W. Snyder
East Earl, Pa.

JAM JAMS

2 eggs
1 cup brown sugar
6 teaspoon molasses

1 teaspoon soda
1 teaspoon vanilla
Flour, enough to roll out (about 3 cups)
Roll thin, stick together while warm with frosting. This is a good chewy cookie.

Erla W. Snyder
East Earl, Pa.

EGGS IN HAM AU GRATIN
1/4 cup butter
1/4 cup finely chopped onion
1/4 cup all-purpose flour
1/2 teaspoon salt
1 3/4 cups milk
1/2 cup shredded cheddar cheese, divided
6 hard-cooked eggs, sliced
2 cups finely cubed cooked potatoes
1 1/2 cups cubed cooled ham
3/4 teaspoon Italian seasoning or oregano, crushed parsley, optional
Saute onion in butter. Blend in flour and salt; cook, stirring until mixture is smooth and bubbly. Stir in milk all at once; heat to boiling, stirring constantly. Boil and stir until mixture is smooth and thickened. Remove from heat; add 1/2 cup cheese, stirring until melted. Reserve 5 center egg slices. Add remaining eggs, potatoes, ham and Italian seasoning. Pour into 2-quart casserole; top with

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remaining cheese. Bake in preheated 350 degrees F. oven 30-35 minutes or until top is lightly browned and bubbly. Garnish with reserved egg slices and parsley, if desired. Makes 6 servings.

Lancaster Co.
Poultry Assn.

ELBOW WITH SCRAMBLED EGGS
1/2 cup elbow macaroni
4 eggs
4 tablespoons milk
Dash of salt and pepper
4 tablespoons butter
1/4 cup grated Parmesan cheese
Cook macaroni and drain. Beat eggs; add milk and salt and pepper. Melt butter in frying pan. Cook egg mixture over very low heat. Scrape egg away from the side of pan. When egg begins to set, add macaroni and fold into egg. Place in serving dish. Serves four.

Mrs. Charles Biehl
Mertztown, Pa.

HAM STEAK BAKE IN MILK
2 1/2 pounds uncooked ham
Prepared mustard
1 teaspoon brown sugar (optional)

1 1/2 cups medium sour cream
Salt and white pepper to taste

Flour
Lay a 2 1/2 pound slice of uncooked ham in a buttered baking dish, first spreading it on both sides with a little prepared mustard, then with 1 teaspoon of brown sugar (optional). Over this, pour 1 1/2 cups of medium sour cream, seasoned to taste with salt and white pepper. Cover and bake 40 minutes, turning the ham once when half done. Transfer to a heated platter, thicken the cream with a little flour and pour over the ham. Serve with boiled greens, buttered carrots and either freshly made baking powder biscuits or hot corn bread.

Mrs. James L. Coombs
Gardners, Pa.

EGG AND BAKED BEAN SALAD

2 1/2 cups (No. 2 can) drained baked beans
4 hard cooked eggs, chopped
1/2 cup sliced celery
1/4 cup chopped parsley
1/2 cup chopped onion

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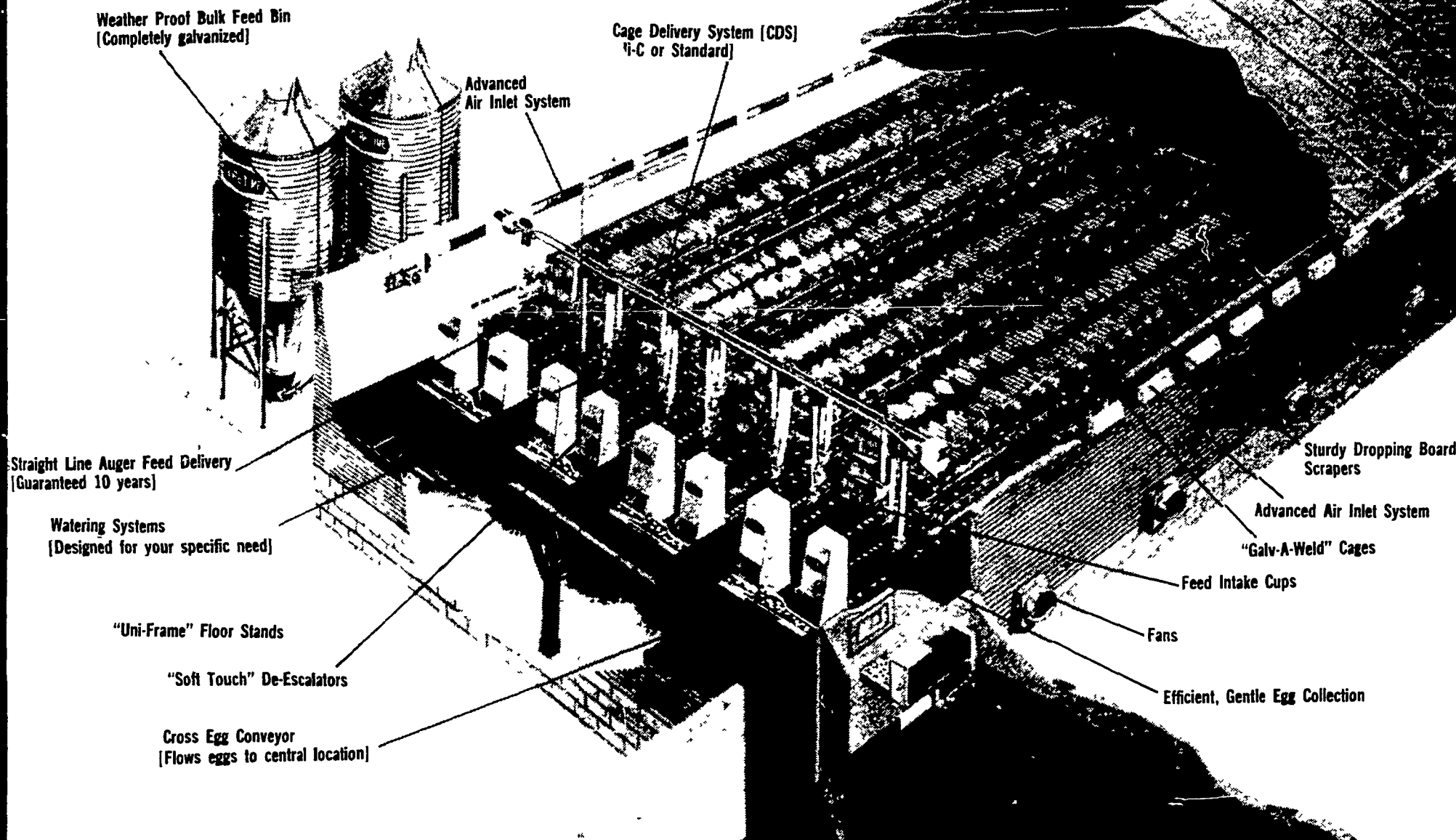
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