

# Home on The Range




This week's theme is "Taste Great Leftovers." For those of you who find yourself with leftover ham, poultry, vegetables, cheese, or veal, these recipes are for you.

Unfortunately, our files for the coming months themes are empty—after great support the first few themes, no recipes are coming in. Therefore, if you have a recipe which you feel fits the upcoming weeks' themes (refer to theme calendar in this section of Lancaster Farming) send them in. Don't forget your name, address, and phone number, in case we have a question about a recipe.

## Ham

### HAM POTATO SALAD

4 cups cubed cooked potatoes  
 ¼ cup clear French dressing  
 3 hard-cooked eggs, cut up  
 1 cup diced celery  
 2 to 3 tablespoons chopped onion

½ cup salad dressing or mayonnaise

1 cup cut-up baked ham  
 ½ teaspoon prepared mustard

Cut up potatoes while warm. Marinate them in French dressing for one hour. Add remaining ingredients; season with salt and pepper. Garnish with one hard-cooked egg, parsley, and pimento. Makes six servings.

### HAM-POTATO-CHEESE CASSEROLE

2 cups diced cooked potatoes  
 1½ cup to 2 cups cubed cooked ham

¼ pound Cheddar cheese, finely cubed or grated  
 2 tablespoons chopped pimento  
 ½ cup cream (20 per cent butterfat)

Heat oven to 350 degrees F. Combine ingredients and place in 1½ quart baking dish. Cover and bake for 45 minutes. Makes four to six servings.

### SCALLOPED CORN AND HAM

2 cups cream-style corn  
 1 egg, slightly beaten  
 ½ cup milk  
 ½ cup cracker or bread crumbs  
 ¼ cup chopped onion  
 ¼ cup chopped green pepper  
 or 2 tablespoons chopped pimiento

1 tablespoon butter

Salt and pepper

1 cup diced cooked ham

Heat oven to 350 degrees F. Combine all ingredients. Pour into one-quart baking dish. Bake for 35 minutes. Makes four servings.

## Poultry

### CHICKEN-WILD RICE CASSEROLE

2 cups cut-up cooked chicken  
 1½ to 2 cups cooked wild rice (directions on pkg.)

¼ cup chopped green pepper  
 1 can (10-½ oz.) cream of mushroom soup

½ soup can milk  
 Salt and pepper

Heat oven to 350 degrees F. Mix all ingredients; place in greased two quart baking dish. Bake for 30 minutes. Makes six servings.

### TURKEY WINGS STROGONOFF

6 Turkey wings  
 1 cup flour  
 2 teaspoons salt  
 ¼ teaspoon pepper  
 ½ cup melted shortening  
 2 cups chicken bouillon  
 2 oz. can mushroom pieces with juice  
 1-3 cup tomato paste  
 1 cup sour cream

Wash and separate turkey wings at joints. Discard wing tips. Drain turkey pieces and pat dry. Combine flour, salt and pepper. Dredge turkey pieces in seasoned flour. Brown turkey pieces in hot fat and arrange in a single layer in a greased baking pan. Add chicken bouillon, canned mushrooms, and tomato paste. Cover and cook for 1½ to two hours or until tender, adding more liquid if needed. Just before serving, stir in sour cream; blend and heat gently. Season to taste. Serve over hot parsleyed noodles.

## Vegetables

### GREEN AND GOLD SALAD

1½ cups cooked peas  
 ½ cup diced Cheddar cheese  
 2 tablespoons finely chopped onion

¼ cup mayonnaise  
 1½ teaspoon prepared mustard

Combine peas, cheese, and onion. Toss with mayonnaise and mustard. Chill. Serve on greens garnished with radish roses. Makes four servings.

### BEEF CRUMBLE ON MUFFIN SQUARES

2 tablespoons chopped onion

2 tablespoons fat  
 1 pound ground beef  
 1-½ teaspoon salt  
 Few grains pepper  
 2 tablespoons chopped green pepper  
 2 cups mixed vegetables  
 Liquid from vegetables plus water to make 1½ cups  
 2 bouillon cubes  
 2 tablespoons flour  
 ¼ cup water  
 Muffin Squares (recipe follows)

Saute onion in hot fat over medium heat; add meat and brown. Add seasonings, vegetables, liquid, and bouillon cubes; simmer 15 minutes. Mix flour and water; slowly blend into mixture, stirring constantly. Cook until thick. Serve over hot split Muffin Squares. Makes six to eight servings.

### MUFFIN SQUARES:

2 cups biscuit mix  
 ¼ teaspoon dry mustard  
 ¼ teaspoon poultry seasoning

1 egg  
 2 tablespoons sugar  
 ¾ cup milk

Heat oven to 400 degrees F. Blend all ingredients just until dry ingredients are moistened (batter will be lumpy). Bake in greased eight-inch square pan for 20 minutes. Cut into squares.

### SALMON SUPPER

3 tablespoons chopped onion  
 1-3 cup chopped green pepper

3 tablespoons fat  
 1 teaspoon salt  
 ¼ cup flour

1 can cream of celery or mushroom soup  
 1-½ cups milk  
 1 can (7 oz.) salmon, drained

1 cup cooked peas  
 1 tablespoon lemon juice  
 ½ recipe favorite biscuits  
 Heat oven to 450 degrees F. Saute onion and pepper in hot fat until onion is golden. Blend in salt and flour. Gradually stir in soup and milk. Bring to a boil; boil one minute. Add flaked salmon, peas, and lemon juice. Pour into oblong baking dish, 11-½ x 7-½ x 1-½. Top with biscuits. Bake 10 - 12 minutes. Makes six to eight servings.

pepper. Alternate layers of carrots and crumb mixture in greased one-quart baking dish. If any carrot liquid is left, spoon over top. Pour butter over and sprinkle with cheese. Bake at 15 to 20 minutes, or until cheese melts. Makes six servings.

**CHEESE BUTTER DIPS**  
 ¼ cup butter  
 1½ cups flour  
 2 teaspoons sugar  
 2 teaspoons baking powder  
 1 teaspoon salt  
 2-3 cup milk  
 ¼ cup grated sharp Cheddar cheese.

## Cheese

### CARROTS AU GRATIN

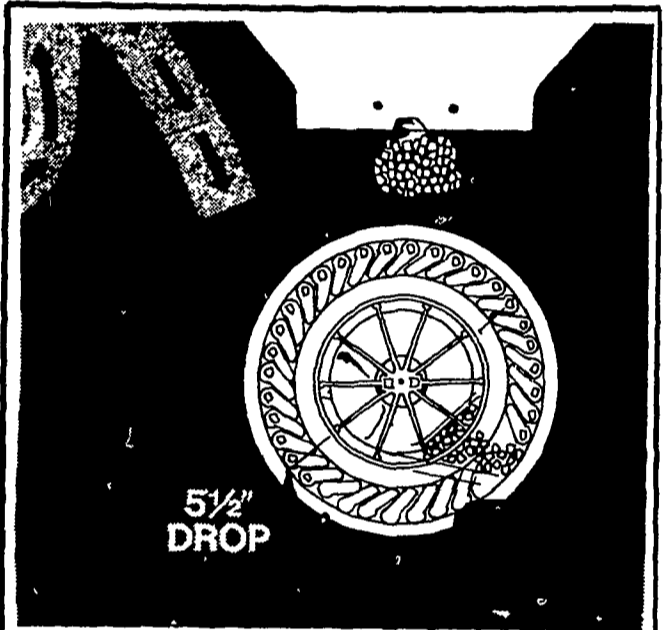
3 cups diced carrots  
 6 soda crackers, crushed (¼ cup)

1 teaspoon onion salt  
 ¼ cup chopped green pepper  
 ½ to ¾ teaspoon pepper  
 2 tablespoons melted butter  
 ½ cup grated cheese

Heat oven to 425 degrees F. Cook carrots in ½ inch boiling salted water for 10 minutes. Combine crackers, onion salt, green pepper, and

Heat oven to 450 degrees F. Melt butter in nine-inch square pan in oven. Remove pan as soon as butter is melted. Measure flour. Stir dry ingredients together into bowl. Add milk. Stir slowly with fork until dough clings together (about 30 strokes). Turn out on well-floured board. Roll over to coat with flour. Knead lightly about 10 times. Roll out ½-inch thick

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