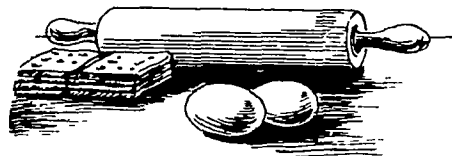
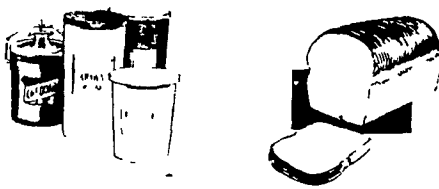


Home on



The Range



October 1 begins our commodity month. Starting this week we have lamb recipes, after which we will feature poultry, beef, pork, and egg dishes.

This is the time for all the product promoters in our reading audience to push their commodity by sending in their family's favorite way of enjoying it.

On the whole, the majority of this week's recipes were supplied by the American Lamb Council and the Lamb Education Center in Denver, Colo. If you enjoy these recipes and would like to write for more, the address is: American Lamb Council, 909 17th St., Denver, Colo. 80202

1/4 teaspoon pepper
Mix rice, apricots, celery, parsley, seasonings, and bouillon. Let stand for 10 minutes for liquid to absorb. Stuff lamb with half the mixture; wrap remaining in aluminum foil. Secure lamb with string and skewers. Place on rack in shallow roasting pan. Bake at 325 degrees F. for three hours or until meat thermometer registers 175 degrees F. Bake foil-wrapped stuffing for one hour. Serve lamb on platter with extra stuffing. Prepare gravy, if desired. Yields eight to 10 servings.

Mrs. James Coombs
Gardners, Pa.

LAMB STROGANOFF II

1 1/2 pounds boneless lamb shoulder, thinly sliced
Seasoned flour
1/3 cup butter
1 clove garlic, finely chopped
1/2 cup chopped onions
1 pound mushrooms, sliced
Salt and pepper to taste
1 cup commercial sour cream

Coat lamb with flour. Melt butter; add lamb, garlic, and onion and cook until lamb is lightly browned on all sides. Add mushrooms and salt and pepper. Cover and cook 20 minutes over low heat, stirring occasionally. Add sour cream and mix well. Serve with cooked rice, if desired. Serves six.

LAMB STUFFED EGGPLANT

1 large eggplant, cut in half lengthwise
3 tablespoons salad oil
1 small onion, chopped
1 medium-sized green pepper, diced
1 1/2 cups cooked rice
1 can (1 pound) tomatoes
1/2 teaspoon basil
1/2 teaspoon garlic salt
2 cups diced cooked lamb
Salt and pepper to taste

Cut center from eggplant leaving **1/2** inch shell; reserve shell. Dice eggplant. Combine oil, onion, green pepper and eggplant; saute until vegetables are tender. Add rice, tomatoes, basil and garlic salt; heat to boiling point, stirring occasionally. Cook over low heat 15 minutes. Add lamb and salt and pepper; mix

well. Fill eggplant shells with lamb mixture. Place in shallow baking pan. Bake in moderate oven (350 degrees) 45 minutes. Serves four.

CORNISH PASTIES

1/2 cup finely chopped onion
2 tablespoon butter
1 tablespoon flour
3/4 cup beef bouillon
2 cups finely diced cooked lamb
1 cup finely diced cooked potatoes
1/2 cup finely diced cooked carrots
2 tablespoon chopped parsley
1 teaspoon Worcestershire

1/2 teaspoon each: salt, thyme
1/4 teaspoon pepper
2 packages (10 oz. each) pie crust mix
Milk

In large skillet, saute onion in butter until crisp-tender; stir in flour. Gradually add bouillon; cook over medium heat, stirring constantly until mixture thickens and boils. Stir in lamb, potato, carrot, parsley and seasonings. Remove from heat and allow mixture to cool. Meanwhile, prepare pie crust mix according to package directions. Roll out to one-eighth inch thickness. Cut into six

inch circles using a saucer. Place **1/3** cup meat mixture in center of each piece of pastry; fold pastry over filling to make a half circle. Seal the edges with a fork. Place on ungreased baking sheet. Brush pasties with milk. Bake in 425 degrees F. (hot) oven 25 to 30 minutes,

or until pasties are lightly browned. Makes 10 pasties.
Above three recipes:
Lamb Education Center
Denver, Colo.

(Continued on Page 113)

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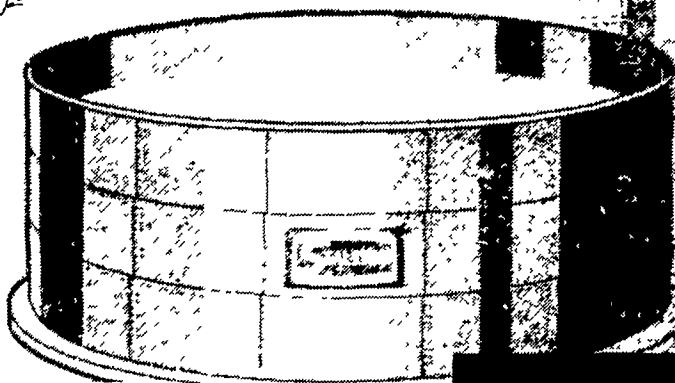
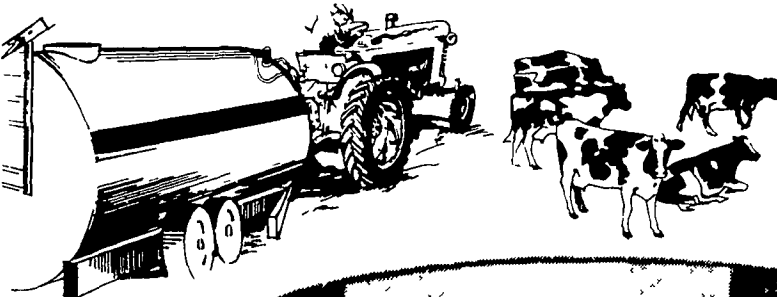
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Product liability

(Continued from Page 110)

it's not needed, citing too much waste in government, particularly in the areas of public assistance, as the major reason. He noted that welfare payments are even being made to unborn babies. Kury says new tax revenues are needed to support state programs, notably funding for state universities and colleges. On the latter, Snyder suggested professors at

universities spend one hour more per week teaching, thus allowing for greater efficiency in the system. According to Snyder, the average time spent teaching by a professor is 10 hours per week.

Both legislators were in agreement that real estate taxes are outmoded and that changes should be forthcoming. Kury favors a property tax which would, nothing other than police and fire department