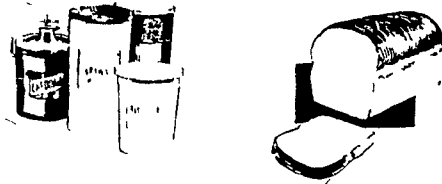
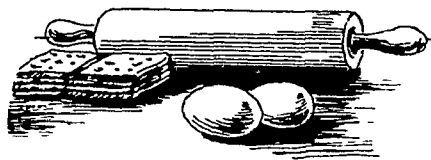
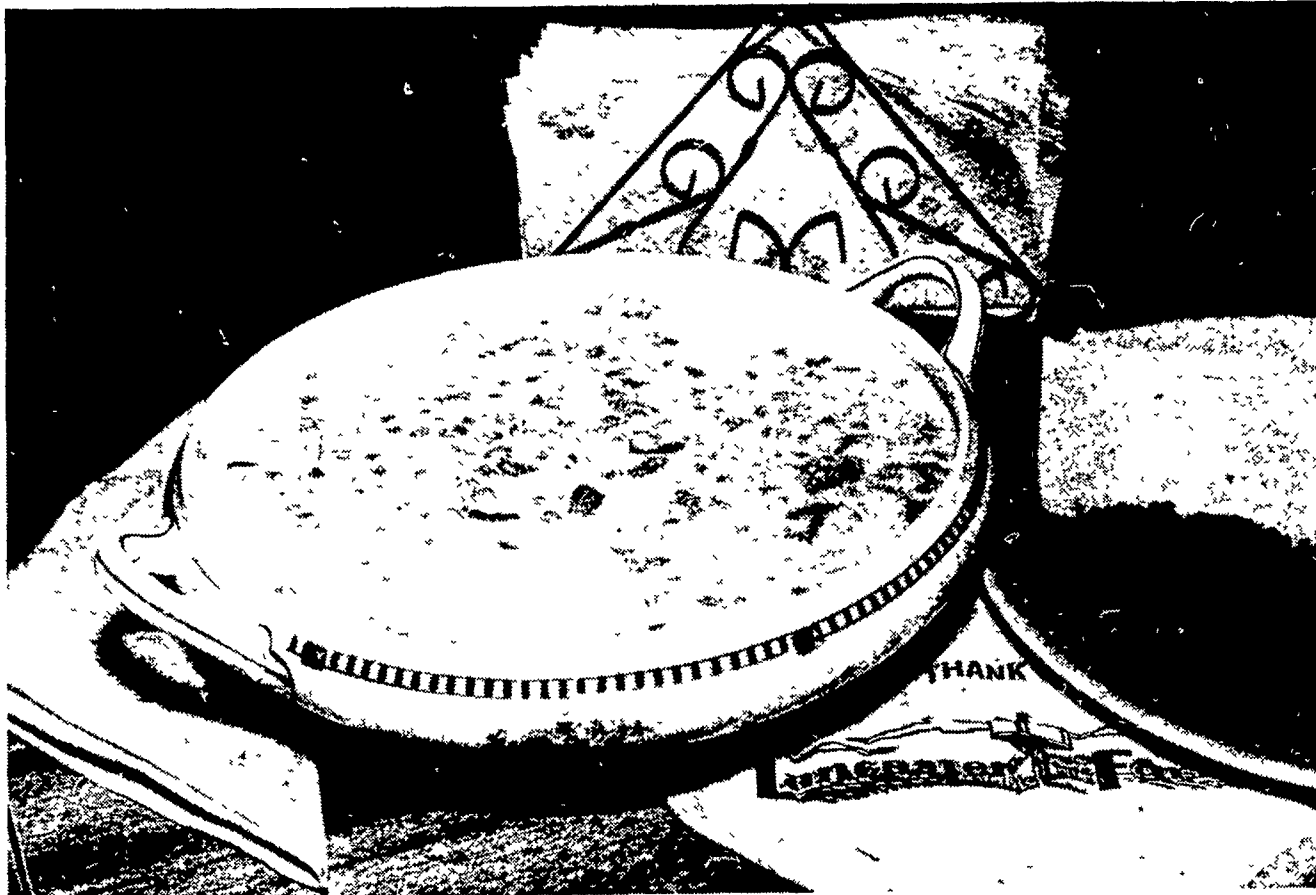


Home on



The Range



Hearty corn chowder will make any corn-loving family sit up and take notice.

You can only open a can of soup as a quick meal for so long, and then both you and your family will start to want more from this easy-to-prepare dish.

If that's the case already, why not try one or more of the 16 soup recipes printed in "Home on the Range" this week.

How about some salmon and rivel soup or some corn chowder? Does a hearty vegetable soup strike your fancy? Or how about some old fashioned pretzel soup?

If any of the above sound good, keep on reading - there are many more to be found in this week's column.

And, if you would like to send in recipes in the upcoming weeks, check the recipe calendar found in this section of Lancaster Farming for a theme you might be able to contribute to, and send your recipes to "Lancaster Farming, Box 366, Lititz, Pa." Care of "Home on the Range."

CHEESY VEGETABLE SOUP

- 1 quart potatoes, cut small
- 1 quart mixed vegetables
- Peas
- Corn
- String beans
- Onions
- Asparagus
- 1 cup cheese cut into small pieces

Cook the potatoes and mixed vegetables in any combination desired. Then, add the cheese to hot mixture. When cheese is melted, add one pint milk or cream and milk, one cup each.

Mabel Burkholder
Fleetwood, Pa.

CORN CHOWDER

- ½ pound bacon
- 2 medium onions, chopped
- 3 potatoes, peeled and diced
- ½ cup water
- 4 cups corn, drained
- 1 quart milk
- Salt and pepper

Cook bacon until crisp and remove from pan. Cook onion until golden, add water and potatoes. Cook until tender. Add corn, cook five minutes longer. Stir in milk, salt, and pepper. Heat slowly until hot. Cook and reheat if possible. Makes flavor much better.

Judy McSparran
Peach Bottom, Pa.

CORNERED BEEF CHOWDER

- 1 tablespoon butter or margarine
- 1 can corned beef
- 2½ cups milk
- ¼ cup chopped onion
- 2 cans vegetable soup
- 1 can corn

Melt butter or margarine in skillet. Add onion and corned beef; cook until onion is tender. Add vegetable soup, milk, and corn; heat thoroughly

QUICK CELERY SOUP

- 1 (10½ oz.) can condensed cream of celery soup
- 1½ cups milk
- ½ teaspoon salt
- 1 tablespoon finely cut celery leaves
- 1 hard-cooked egg, sieved

Combine soup and milk in saucepan. Stir to blend well and heat to boiling point, stirring constantly. Remove from heat. Add salt, celery leaves, and egg. Serve at once in warmed soup cups or bowls. Makes three or four servings. For color, add minced parsley or chives to each serving.

Above two recipes by:
Mrs. Claire Coombs
Gardners, Pa.

DELICIOUS SALMON AND RIVEL SOUP

- 1 cup flour
- 1 egg
- 3 cups hot milk
- 1 can cooked, flaked salmon
- 3 to 4 cups milk
- 4 tablespoons butter
- Pinch parsley flakes
- Salt and pepper to taste

To make rivels, mix flour and egg. Drop rivels into about three cups hot milk and cook slowly for about 15 minutes, stirring frequently to avoid scorching. Add one can cooked, flaked salmon, three to four cups milk, butter, parsley flakes, and salt and pepper to taste. Serve hot with crackers. Serves six.

Mrs. Allan Martin
Womelsdorf, Pa.

ASPARAGUS SOUP

- 1 (10 oz.) package asparagus
- 3 tablespoons minced onion
- 2 cups chicken bouillon
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk
- 1 cup light or heavy cream
- Salt and pepper to taste
- Dash nutmeg

Cook asparagus until tender. Combine asparagus with ½ cup liquid, onion, and bouillon in pan and cook five minutes. Puree in blender. In pan melt the butter, add flour, and cook for one minute. Slowly add milk, stir, and cook until thickened and smooth. Stir in puree, cream, salt, and pepper. Heat through. Sprinkle nutmeg over top.

Judy McSparran
Peach Bottom, Pa.

PRETZEL SOUP

- 2 tablespoons flour
- 2 tablespoons butter
- 6 cups milk
- 12 pretzels
- Dash of cayenne pepper
- 1 tablespoons chopped parsley

Sift flour, blend with butter over low heat. Add milk gradually, stirring constantly. Bring just to a boil, then simmer 10 minutes. No salt should be needed, pretzels are salty. Add pepper and parsley. Break pretzels into four large bowls, pour in soup and serve at once. Serves four.

STORMY DAY BEAN SOUP

- 1 pound dried navy beans
- 7 cups water
- 1 ham bone
- 2 cups cubed cooked smoked ham
- ¼ cup minced onion
- ½ teaspoon salt
- 1 bay leaf
- Dash pepper

Rinse beans. Heat beans and water to boiling; boil gently for two minutes. Remove from heat, cover, and let stand one hour. Add remaining ingredients. Heat to boiling. Reduce heat; cover and simmer about one hour and 15 minutes or until beans are soft. Skim off foam occasionally. (Add water, if necessary.)

Remove bay leaf and ham bone. Trim meat from bone; add to soup. Season to taste. Serves about seven.

Mrs. Ruth Ruoss
Blain, Pa.

HOT DOG SOUP

- 1½ quarts milk
- ½ pound hot dogs (sliced)
- 1 cup noodles
- 1 teaspoon salt
- 2 tablespoons butter

Cook noodles until tender. Heat milk and add hot dogs, salt, and noodles, and boil together. Add butter. Serve with crackers.

Lena R. Martin
Narvon, Pa.

HAM SOUP

- 4 cups ham (cubed)
- Onions to taste (¼ to ½ cup)
- ½ cup noodles
- 4 medium-sized potatoes
- 3 quarts milk

Combine ham and onions. Cool until ham is soft and brown. Cut potatoes into small cubes. Add a little salt and cook until soft. Cook noodles in salt water until soft. Then drain. Add to ham. Also add the milk. Bring to a boil. Add salt and pepper, if desired. Serve with crackers.

Lena R. Martin
Narvon, Pa.

LENTIL SOUP

- 1½ cups lentils, washed
- ¼ cup barley or brown rice or 1 cup diced potatoes
- 2 tablespoons oil
- 2 stalks celery, chopped
- 2 carrots, diced
- 2 onions, sliced
- 1½ quart water and 1½ cups stewed tomatoes, or 7½ cups water
- 1 tablespoon lemon juice
- 2 bay leaves
- 1 teaspoon salt or ¼ salt and 3 tablespoons soy sauce
- ½ teaspoon tarragon (optional)

Saute onions, celery, and carrots in oil in soup pot (begin with onions, add celery, and then add carrots.) Add lentils, barley, water, seasonings and bring to boil. Let boil a few minutes before cooking is complete. This is a very hearty soup. Usually, it is served with cornbread and green salad for a complete meal. It can be seasoned many different ways, according to your preference.

Ruth Fitz
York, Pa.

GOULASH SOUP

- 2 pounds beef stew meat
- 2 tablespoons shortening
- 1½ cup chopped onion
- 2 tablespoon paprika
- ½ teaspoon ground black pepper
- 2 cups diced green pepper
- 2 cups diced fresh tomatoes
- 8 cups boiling water
- 1 ham bone
- 3 teaspoons salt
- 3 cups diced potatoes
- ½ pound German or Hungarian sausage

Cut stew meat into ½ inch pieces. Place in Dutch oven or soup kettle with shortening and onion. Cook until browned, stirring frequently. Stir in paprika and black pepper. Cook 2 minutes. Add green pepper, tomatoes, boiling water, ham bone, and salt. Cover. Cook slowly two hours, or until meat is tender. Add potatoes. Cut sausage into half inch pieces, brown and add to soup. Cover. Cook 15 minutes or until potatoes are done. Serves eight and can be used as a meal-in-a-dish.

(Turn to Page 88)

Recipe Theme Calendar MARCH

4	"Cooking with Soups" Deadline Feb. 25
11	"Cooking with Potatoes" Deadline March 4
18	"Cooking with Greens" Deadline March 11
25	"Cooking with Hard-boiled Eggs" Deadline March 18