



Home on the Range

The end of the garden is drawing near

As Autumn is felt more and more, and the days grow shorter, while the nights become more nippy, it is time to think about getting those last tasty vegetables from the garden. This week's Home on the Range offers recipes which will give you different ideas about how to utilize the season's crop.

Don't forget to check the recipe theme calendar and send your contributions to Home on the Range. This week we added the theme of Stuffings, as we move into November, which is the month that we will be featuring ideas to make a more delicious Thanksgiving.

Send your recipes to Home on the Range, Lancaster Farming, Box 366, Lititz, Pa. 17543.

MEATBALLS AND ZUCCHINI

- 1 pound hamburger
- 1 egg
- ½ cup uncooked oats
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 can mushroom soup
- 5 young zucchinis (about 2½ pounds)
- ½ teaspoon basil

Combine meat, egg, oats, salt and pepper. Shape into small balls. Brown balls over low heat. Pour off fat. Add soup. Scrub zucchini well and cut into ½ inch chunks. Add with basil to meat mixture. Cover and cook over low heat 25 minutes. Zucchini should seem tender, but not mushy. Serves six.

INDIA RELISH

- 5 quarts green tomatoes, chopped fine
- 1 pint onions, chopped fine
- 6 peppers, chopped fine
- ½ cup salt
- ¾ pound granulated sugar
- 1 quart vinegar
- 1½ tablespoons mustard seed
- 2 tablespoons celery seed
- 1 tablespoon turmeric

Chop tomatoes, onions, and peppers, and add salt. Let stand several hours or overnight. Drain through colander, then add remaining ingredients. Boil for about ½ hour, then can.

Mrs. Doris Grube
New Providence, Pa.

CHICKEN WITH FRESH VEGETABLES

- 4 broiler-fryer chicken breast quarters
- 3 tablespoons butter
- 3 large zucchini squash
- 3 large fresh tomatoes
- 1 cup chopped green onions
- 1 teaspoon lemon juice
- 1 teaspoon salt
- ½ teaspoon pepper

In a large frying pan, melt butter over medium-high heat. Add chicken and brown on all sides for about 30 minutes. Slice zucchini length-wise and cut in one inch pieces, cut tomatoes into one inch chunks. Stir in green onions, zucchini and tomatoes. Reduce heat to low, add lemon juice, salt and pepper. Cook uncovered for about 20 minutes or until chicken can be easily pierced with a fork. Makes four servings.

EGGPLANT CASSEROLE

- 1 tablespoon margarine
- 1 medium onion, chopped
- 1 green pepper, seeded and chopped
- 1 large or 2 small eggplants, peeled and cubed



Chicken combines with seasonal fruits and vegetables to produce colorful, refreshing and a highly nutritious meal. Seen in the Home on the

Range this week is chicken with fresh vegetables, along with several other tempting ideas for using those last garden entrees.

NOODLES AND CABBAGE

- 2 sticks butter
- 1 bag bow-tie noodles
- 1 head cabbage
- 1 onion
- 1 teaspoon salt
- ½ teaspoon black pepper

Grate cabbage and onion. Melt one stick butter, add cabbage, onion, salt and pepper. Fry until soft and light brown. Boil noodles, add above ingredients to noodles. Also add last stick of butter. Mix well and serve.

ZUCCHINI SOUP

- 4 cups water
- 4 chicken wings
- 7 meatballs, made as you like them
- ½ cup celery, chopped fine
- 1 small onion, diced
- 1 tablespoon fresh parsley
- ½ cup carrots, sliced
- 1 can tomato sauce
- 1 small zucchini, sliced fine
- ¾ cup peas
- ¾ cup spaghetti broke in small pieces
- salt and pepper

Simmer water, chicken wings, and meatballs for ½ hour. Then remove wings, discard bones and fat and add meat to broth. Add celery chopped fine, small diced onion, fresh parsley, sliced carrots, can of tomato sauce, zucchini sliced fine, the ¾ cup of peas, and the ¾ cup of spaghetti broke into small pieces. Simmer together until vegetables are soft. Add the salt and pepper to your liking. Serve in bowls and sprinkle with oregano and romano cheese before serving.

Debra Shultz
Halifax, Pa.

RELISH

- ½ peck green tomatoes
- 8 red peppers
- 2 or more large onions
- 1 pint vinegar
- 1 pint granulated sugar
- 2 sticks cinnamon
- 2 tablespoons whole allspice
- 2 tablespoons whole cloves
- 1 tablespoon celery seed
- 1 teaspoon mustard seed

Put the green tomatoes, peppers, and onions through a chopper. Boil for 15 minutes and remove from the stove and salt. Boil for 15 minutes again. Drain through the colander. Add the vinegar, sugar, cinnamon, whole

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- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 can tomato sauce (six ounces)
- ¼ cup water
- 12 ounce can corned beef
- 1 cup grated cheese or cheese food

Using a large skillet or heavy pan, melt margarine. Add onion and green pepper, cooking slightly. Add eggplant, salt, pepper, tomato sauce, and water. Cover and cook five minutes. Mix in corned beef, broken into pieces. Put mixture in a greased caserole. Top with cheese. Bake uncovered in 350 Degree F. oven for 20 to 30 minutes until eggplant seems tender.

CUCUMBER RELISH

- 12 large cucumbers
- 3 onions
- 3 peppers
- 1 tablespoon salt
- 1 cup vinegar
- 3 stalks celery

Grind the cucumbers, onions, peppers, and celery. Add other ingredients and boil for ten minutes. Put in hot, sterilized jars.

RED BEET RELISH

- 1 dishpan red beets, diced and cooked
- 3 large onions
- 1 stalk celery
- 6 peppers
- 3 cups granulated sugar
- 2 cups vinegar
- 1 cup water
- salt to taste

Mix ingredients, then place in hot sterilized jars. Boil in hot water bath for 20 minutes.

CORN SALAD

- 1 dozen ears of corn
- 1 quart celery
- 1 quart lima beans
- 4 onions
- 4 green peppers
- 2 red peppers
- 3 cups granulated sugar
- 1 pint diluted vinegar
- 1 tablespoon salt

Grate corn from ears. Mix ingredients, slicing and dicing vegetables. Put in hot, sterilized jars. Boil for 20 minutes in a hot water bath.

Mrs. Charles Biehl
Mertztown, Pa.

Recipe Theme Calendar

OCTOBER

14

Apple Recipes
Deadline October 7

21

Pumpkin Recipes
Deadline October 14

28

Wild Game Recipes
Deadline October 21

NOVEMBER

4

Stuffing Recipes
Deadline October 28