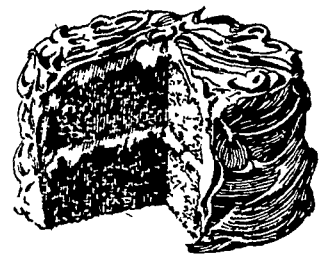


# Home on the Range



## Valentine Day recipes

### 'Kissing wears out, cooking don't'

There's an old Pennsylvania Dutch saying, seen above, that may make a lot of good cooks happy around this time of the year. And to help all those healthy, good-cooking marriages, we have a collection of recipes that should add a special touch to those lovely meals.

Several of our readers have sent in tasty recipes, and we also have some that have been provided by the American Dairy Association. There are also a few hors d'oeuvres, provided by In the Beginning.

Next week there will be Cherry desserts in the Home on the Range column, and eggs—any way you like them, will follow and finish out the month.

We will start the month of March off with homemade ice cream recipes, both the type that you put in your refrigerator freezer to make, and the type you crank. After trying all of those delicious recipes, it will be time for some special low-calorie meals, and that will be our theme the week of March 10.

It's important to get the day off to a tasty and nutritional start, so March 17 will be filled with breakfast goodies, all sorts of recipes designed to get those human engines roaring in the morning. March 24 will take an Italian twist, with varieties of spaghetti featured. And the month will finish out with casserole classics.

Why don't you send your recipe favorites in to be included as part of Home on the Range? Just take the time to copy one of your family favorites, and mail it to Home on the Range, Lancaster Farming, Box 366, Lititz, Pa. 17543.

#### STRAWBERRY SALAD

- ½ cup granulated sugar
- 3 ounce package of strawberry gelatin
- 3 ounce package of cream cheese
- 1 can crushed pineapples
- 13 ounce can of evaporated milk, chilled

Bring the sugar, gelatin, cheese, and pineapples to a boil. Cool to room temperature. Whup the evaporated milk and blend in the above mixture. Pour into a dish or mold. Serves ten to 12.

#### SODA SALAD

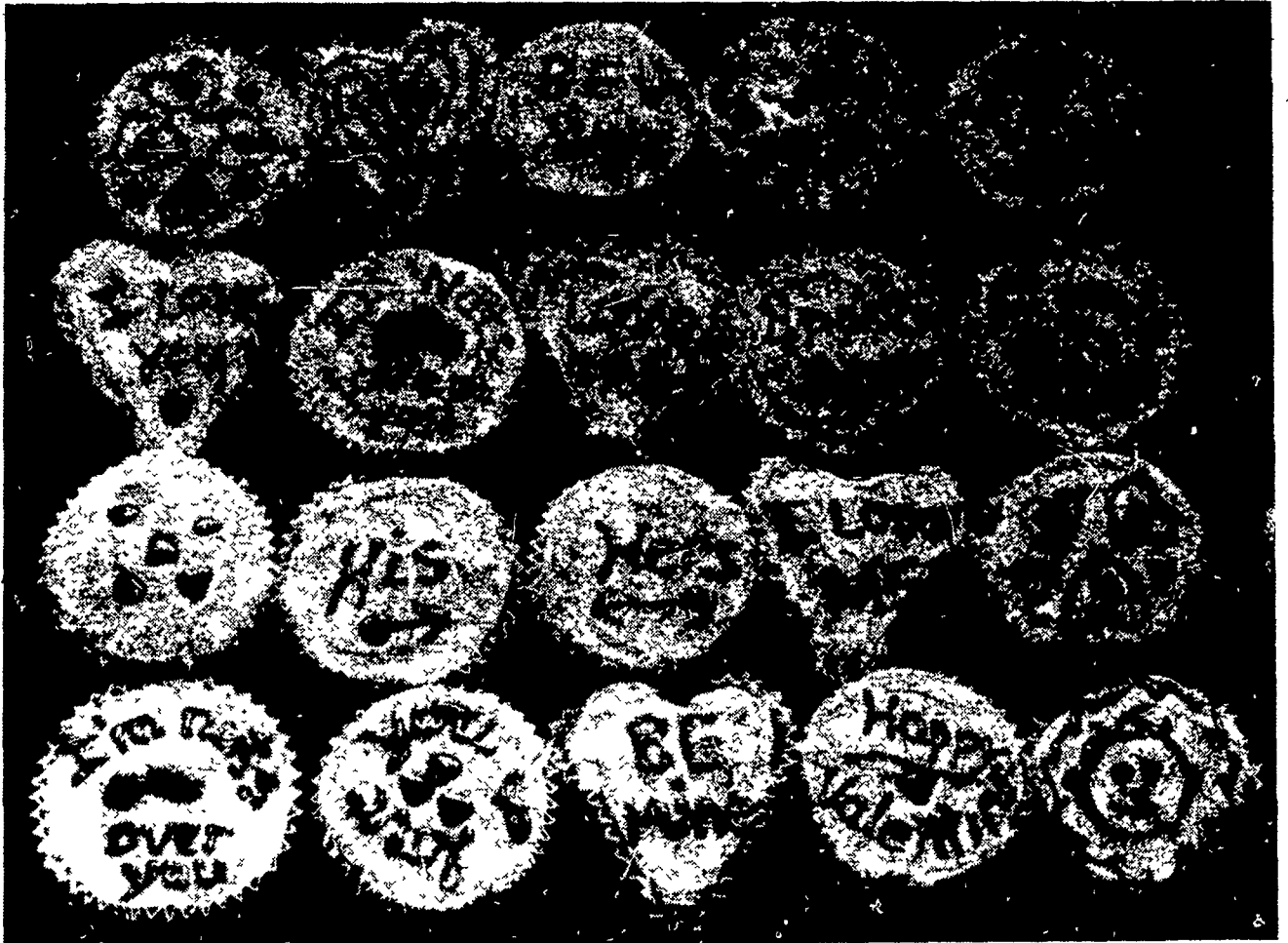
- 6 ounce package lime gelatin
- 1½ cups boiling water
- 8 ounce package cream cheese, at room temperature
- ¼ cup granulated sugar
- small can crushed pineapples
- 1 cup clear carbonated soda
- 1 teaspoon vanilla (optional)
- chopped nuts (optional)

Dissolve gelatin in boiling water. Stir in the cream cheese. Add remaining ingredients. Fold in nuts, if desired, when partially set. Pour into mold. Serves 12.

Mrs. Marla Stauffer  
Ephrata, Pa.

### Recipe Theme Calendar FEBRUARY

17	Cherry Desserts Deadline February 10
24	Eggs As You Like Them Deadline February 17
<b>MARCH</b>	
3	Homemade Ice Creams Deadline February 24
10	Low Calorie Recipes Deadline March 3
17	Breakfast Goodies Deadline March 10
24	Spaghetti Varieties Deadline March 17
31	Casserole Classics Deadline March 24



If you're looking for a special treat to add to your Valentine's Day dinner, why not try these cup-cakes? Frosted with white icing, you can spread

your love in your own unique way with little messages for your loved ones.

#### OVERNIGHT DESSERT

- 1 No. 2 can crushed pineapples, drained
  - 1 large bowl of cream topping
  - 1 can cherry pie filling
  - 1 can condensed milk
- Mix the above ingredients together. Put into a dish and chill. Serve cold.

#### GELATIN HEART CUT-OUTS

- 1 package cherry, raspberry, or strawberry flavored gelatin
  - 2 cups hot water
- Dissolve the package of gelatin in two cups of hot water. Pour the mixture into a shallow dish—the gelatin should be a little less than ½ inch thick. Chill until firm. Cut out hearts with a cookie cutter. These can be eaten as they are or used to trim salads or desserts.

Sylvia J. Ruoss  
Blain, Pa.

#### RED CHOCOLATE CAKE

- ½ cup shortening
- 1½ cups granulated sugar
- 2 eggs
- 2 ounces red food coloring
- 2 tablespoons cocoa
- 1 cup milk
- little salt
- 2½ cups flour
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1 teaspoon vinegar

#### Frosting

- 3 tablespoons flour
- 1 cup milk
- 1 teaspoon vanilla
- ½ cup butter
- 1 cup granulated sugar

Cream shortening, sugar, and eggs. Make a paste of cocoa and food coloring. Add the mixture and the milk with the salt, alternate with the flour. Add the vanilla. Lastly fold in the soda and the vinegar. Mix the vinegar to the soda, holding over the bowl as it foams. Beat.

To make the frosting, cook the milk and the flour until thick, cool. Cream sugar, butter, vanilla until fluffy. Blend the cream mixture into the flour and milk and mix. Beat until fluffy.

Mrs. Charles Biehl  
Allentown, Pa.

#### RED RASPBERRY APPLESAUCE SALAD

- 1 large package raspberry gelatin
- 1 cup boiling water
- 1 tablespoon lemon juice (optional)
- 2 cups applesauce
- 2 packages (10 ounces) frozen red raspberries, slightly thawed

Dissolve gelatin in boiling water. Drain raspberries and save the juice. Add enough hot water to the juice to equal one cup liquid and add to the gelatin. Then add the raspberries and applesauce to the gelatin and stir thoroughly. Chill until set and serve. Whipped topping, sour or whipped cream, may be added as topping.

Mrs. Joyce Souder  
Telford, Pa.

#### SYLLABUB

- 3 cups milk
- 2 cups light cream
- 2 cups chilled Sauterne
- 1 cup granulated sugar
- 4 egg whites
- ½ cup granulated sugar
- nutmeg
- grated lemon peel

In a chilled punch bowl, blend together the milk, cream, Sauterne and sugar. In a small mixing bowl, beat the egg whites to soft peaks. Gradually add ½ cup of sugar and beat until stiff peaks form. Top punch with dollops of meringue. Sprinkle meringue with nutmeg and lemon peel. Yields eight cups.

#### PINK BLUSH

- 2 cups milk
- 1 cup brandy or rum
- ¼ cup grenadine
- scoops of vanilla ice cream

In a small bowl, combine milk, brandy and grenadine. Pour into mugs or glasses. Top with scoops of ice cream. Yields three cups.

#### WINTER WARMER

- 3 cups milk
- 1 cup port wine
- 1 tablespoon confectioner's sugar

In a saucepan combine milk, wine and sugar and heat over low heat to serving temperature. Pour into mugs. Serve with a cinnamon stick stirrer or sprinkle with cinnamon.