

Home On The Range

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SAUCY HAM AND POTATO BAKE

2 tablespoons chopped onion
 ¼ cup butter or margarine
 ¼ cup flour
 1 teaspoon salt
 ½ teaspoon dry mustard
 dash of pepper
 1½ cups milk
 2 cups shredded cheddar cheese or any kind of cheese you desire
 ½ pound of ham cut into thin slices
 6 cups cooked potato slices

Saute onion in margarine. Blend in flour and seasonings. Gradually add milk, cook, stirring constantly until thickened. Add 1½ cups cheese; stir until melted. Toss potatoes in cheese sauce. Pour into 2-quart greased casserole, reserving 1 cup potato slices. Arrange ham and remaining potato slices on top of casserole. Bake at 350° F. for about 30 minutes. Top with remaining cheese. Makes 6 servings.

Carol Williams, Lake Ariel

UPSIDE-DOWN HAM LOAF

2 tablespoons butter
 ¼ cup brown sugar, firmly packed
 1 can (20 ounces) pineapple chunks, drained
 4 cups ground ham
 1 cup ground beef
 1 cup ground pork
 1 cup bread crumbs
 ½ cup milk
 ½ cup pineapple juice
 2 eggs, slightly beaten
 1 teaspoon mustard
 1 tablespoon minced onion

Melt butter in bottom of the loaf pan. Sprinkle brown sugar over the butter and arrange pineapple chunks in the pan. Mix all remaining ingredients in a separate bowl and then pack over pineapple. Bake in 350° F. oven for 1½ hours. Turn out on the serving platter. Serves ten.

Ruth Halteman, Clearspring, Md.

HAM CROQUETTES

3 tablespoons butter
 ¼ cup flour
 ¼ cup milk

Combine the above ingredients in a saucepan and cook, stirring until thick and bubbly. Boil 1 minute, stirring constantly. Remove from heat and add:
 2 cups coarsely ground cooked ham
 1 teaspoon grated onion
 2 teaspoons prepared mustard

Blend well. Chill and shape mixture into 8 to 10 balls. Roll in ¼ cup fine dry bread crumbs. Shape into cones, handling lightly. Dip into mixture of 1 beaten egg and 2 tablespoons of water. Roll in crumbs again. Fry in deep hot fat (365° F) for 1½ to 2 minutes, until heated through. Drain. Serves 4-5. Serve with Creamy Egg Sauce, below.

Creamy Egg Sauce
 2 tablespoons butter
 2 tablespoons flour
 ¼ teaspoon salt
 dash of white pepper
 1 cup milk

Melt butter, blend in flour and add seasoning. Add the milk and cook, stirring until mixture is thick and bubbly. Add 1 hard-cooked egg, chopped. Makes 1¼ cups of sauce.

Ruth Halteman, Clearspring, Md.

HAM LOAF

3 cups minced cooked ham
 1 small onion
 1 teaspoon dried parsley
 2 eggs, well beaten
 ¼ teaspoon pepper
 1 tablespoon prepared mustard
 ½ cup dried bread crumbs
 1 cup milk

Put ham and onion through a food chopper. Add remaining ingredients and beat well. Pack into a greased loaf pan 10x2 inches. Bake 40 minutes at 350° F. Serves 6.

Ruth E. Ruoss, Blain

COUNTRY CASSEROLE

2 to 3 cups diced cooked ham
 6 hard-cooked eggs, sliced
 1 can condensed cream of celery soup
 ½ cup milk
 2 cups grated sharp American cheese
 2 teaspoons Worcestershire sauce

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5 to 6 drops Tabasco
 ¾ cup dry medium bread crumbs
 3 tablespoons melted butter or margarine

In a 2 quart casserole, alternate layers of ham and egg, starting and ending with ham. Combine soup and milk; add cheese, Worcestershire and Tabasco. Heat, stirring, until cheese is melted. Pour sauce over layers in the dish. Mix crumbs and butter and sprinkle over the top. Bake uncovered at 375° F. about 25 minutes, or until heated through and crumbs are golden. If desired, trim with additional egg slices and a few sprigs of parsley just before serving. Makes 6 servings.

Syl Ruoss, Blain

Golden Fleece Sheep Club organizes

QUARRYVILLE — The Chester County Golden Fleece Sheep 4-H Club met recently at the home of William MacCauley.

The following officers were elected: Dave Lytle, president; Billy MacCauley, vice president; Steven Gontarz, treasurer; Nancy MacCauley, secretary; Samuel Holmes and Ernest Barrett, reporters; Joan MacCauley, Jerrie Gontarz and Donna Stoltzfus, adult leaders.

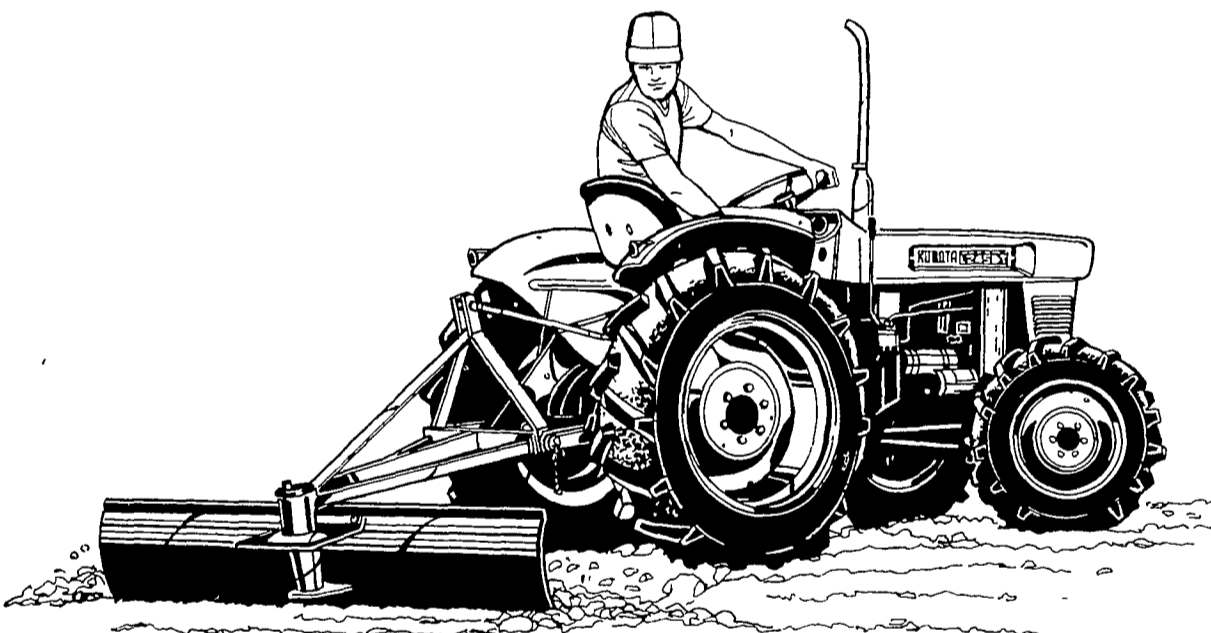
Making posters of the sheep projects for the Exton Mall display April 12-13 and for the club's poster contest, was discussed.

The Cecil County Fair, May 31, will have classes for showmanship and fitting and market lambs.

Club projects are sheep breeding and market lambs. The 4-H market lamb round-up will be November 4. The lambs will be judged at the MacCauley farm, then taken to Vintage Sales for the auction.

Fund raising items such as selling pens and having a oake sale were discussed.

The next meeting will be April 21, 7:30 p.m. This meeting will be held at the MacCauley farm. Anyone interested in information about the Golden Fleece Club, call 215/593-6521.



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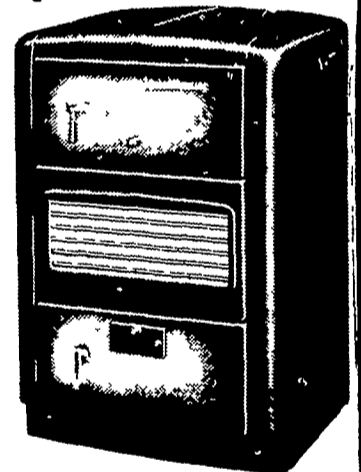
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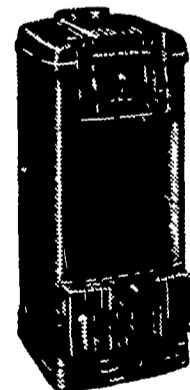
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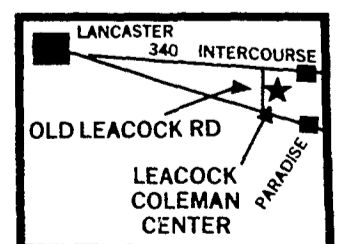
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