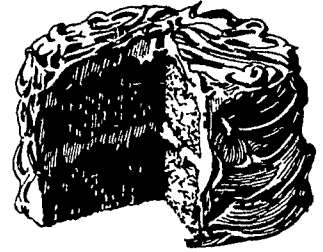


Home On The Range



The flavor of fresh trout is catching

'Tis the season to catch a trout. And just in case you have a hankering to do just that, we've included a recipe for landing a nice fat one.

If however, you've been doing that nicely for years, we're featuring recipes today to help you enjoy your catch. Whether you like your trout made in the oven or over the grill, we have a recipe for you. And to add to the fun if you're grilling your trout, we've included some go-withs.

But even if the closest you come to a trout is the empty creel your husband toted about all day in search of a big one, we're here to save the day with our tuna fish casserole.

So why not try some of today's recipes and fish for a few compliments on the results.

RECIPE FOR CATCHING TROUT

- 1 minnow
- 1 scissors
- 1 clear leader with a number 6 or 8 hook
- split shot
- 3 quarts of patience

Clip off one of the minnow's fins so he swims off-balance and is more active in the water. Place on the hook.

Order from the end of the line should be: minnow, hook, about a foot of clear leader, 2 or 3 small split shot.

Drop the line in a medium current and allow the current to take the line down stream, preferably under some thick overgrowth. Work up and down the stream trying each spot a number of times. When something tugs, pull with a swift light upward motion on the rod.

BAKED TROUT

- 4 to 6 fresh trout
- lemon juice

Clean and rinse trout well in cold water. Dip in lemon juice.

Place in a greased pan and bake in a hot oven 425° F. for 20 minutes or until fish flakes easily.

Place on warm platter and spread with Blue Devil Butter. Makes 4 to 6 servings.

Blue Devil Butter

- 6 tablespoons softened margarine
- 3 tablespoons blue cheese
- 1 tablespoon anchovie paste
- ½ teaspoon dry mustard
- 1 teaspoon white vinegar
- 1 teaspoon lemon juice

Combine mustard in vinegar and lemon juice. Blend into butter mixture. Serve with Baked Trout. Makes about ½ cup.

Mrs. Carl Bacon, Felton

SAUCEPAN CHEESE SAUCE

In ¼ cup butter or margarine in saucepan, saute ½ cup minced onions until tender-crisp. Add ½ cup undiluted evaporated milk, 2 dashes Tabasco and ½ pound process sharp Cheddar cheese, sliced. Heat, stirring occasionally, until blended. This sauce is delicious with oven baked trout. Makes 2 cups.

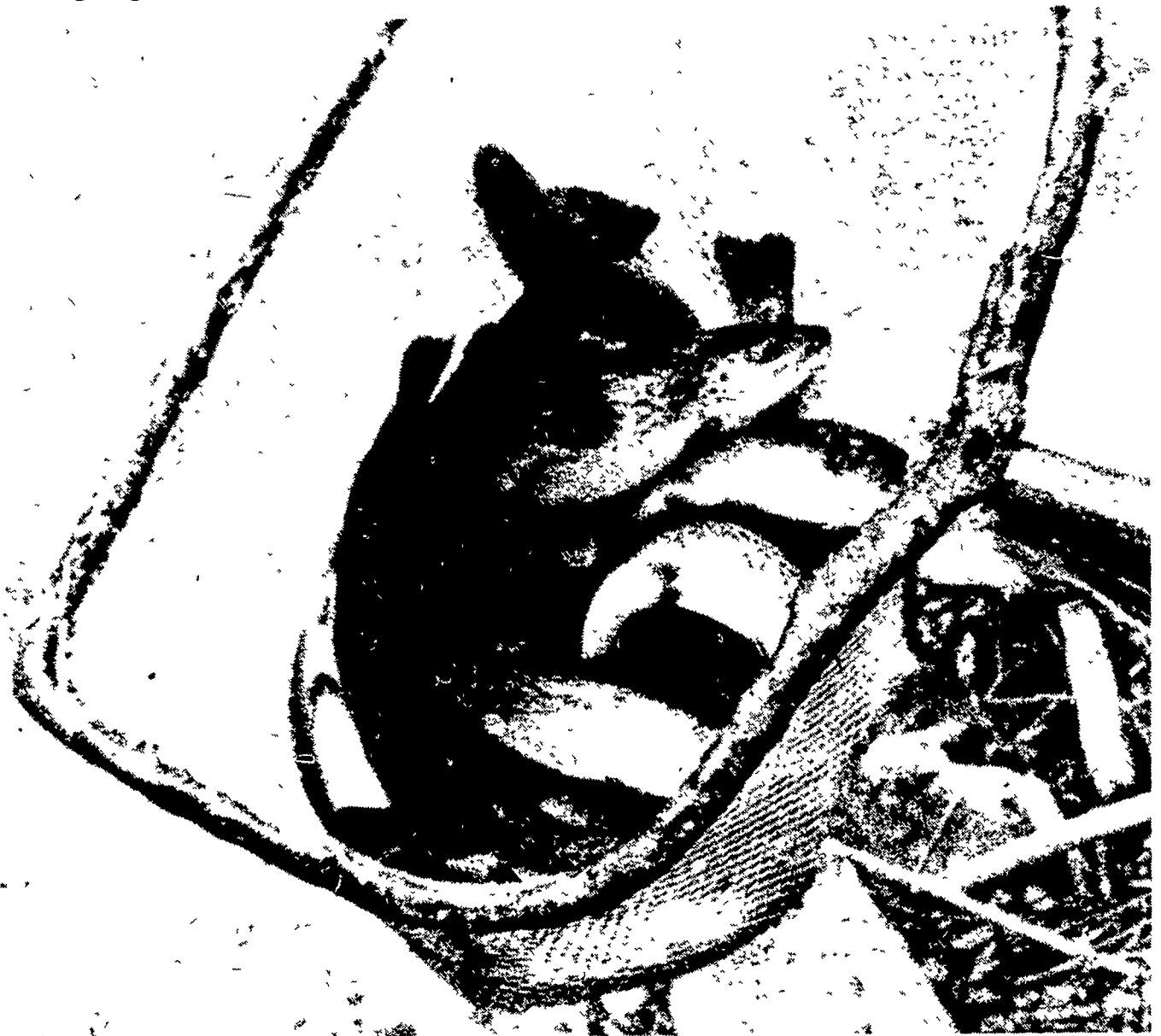
PAN-FRIED TROUT

Sprinkle trout with salt and pepper. Dip in flour or corn meal. Pan-fry in hot fat ¼ inch deep over medium heat until golden brown. Turn and brown on the other side. Serve.

TUNA FISH CASSEROLE

- 1 can tuna, any size
- several hard-boiled eggs
- 1 cup mashed potatoes
- 1 can cream of celery soup
- 1 cup bread crumbs
- ¼ cup vegetable oil

In a bowl, mash the eggs with a fork and add tuna, potatoes and undiluted soup. Mix thoroughly. In a separate dish, combine bread crumbs and oil and mix until crumbly. Sprinkle over the tuna mixture. Bake in a 350° F. oven 30 minutes



This is one of many nets full of trout stocked in Hammer Creek recently. While daily limits do not allow individual fishermen to bring home this

quantity of trout, many people will be lucky enough to enjoy the fresh caught flavor of a brook trout this weekend.

BACON-GRILLED TROUT

Wrap cleaned trout in bacon. Grill in folding wire broiler over glowing coals, turning. When bacon is done, serve.

MUSHROOMS IN FOIL

Wash 1 pound of mushrooms, sliced or whole. Top with 2 tablespoons of butter. Add some seasoning. Wrap, folding edges of foil under. Place on grill. Cook about 10-15 minutes. Makes 4 servings.

FROZEN VEGETABLES IN FOIL

Place frozen vegetables on foil. Add seasoning and butter. Shape into a flat package with edges of foil tucked under. Cook over glowing coals about 5 minutes longer than the label directs. If the fire gets too hot, move the package to the edge of the grill.

FRENCH BREAD ON THE COALS

Use a long loaf of French bread. Slash diagonally into thick slices cutting almost to the bottom. Spread seasoned butter between the slashes. Prop loaf on 2 empty cans on the grill, and grill until hot and toasted. Or wrap loaf in aluminum foil. Seal loosely, and place on the edge of the coals for a moist texture.

Seasoned Butter

With electric mixer, whip together ¼ pound softened butter and one small onion, minced.

GRILL-BAKED BISCUITS

Using 1 can of refrigerated biscuits, saute biscuits over low coals in butter or margarine in a covered frypan until brown on the bottom. Turn and brown on the top.

FOIL BAKED POTATOES

Scrub baking potatoes and wrap each in a piece of aluminum foil. Throw the wrapped potatoes into the coals. Bake, turning occasionally until done. Test by jabbing through the foil with a fork.

BROILED TROUT

Dip cleaned trout in vegetable oil. Place on a greased pan and broil 2 to 3 inches from the heat for 3 minutes. Turn and broil on the other side. Remove from the oven and pour 2 to 4 tablespoons of chicken broth or bouillon over the fish and return to 450° F. oven for 10 minutes. Pour 1 teaspoon lemon juice and ¼ cup melted butter over the fish just before serving.

WANTED: RECIPES!

Home on the Range is your recipe column! We need recipes for the following themes which will be features in the coming weeks. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa. 17543

APRIL

19	Eggs After Noon Deadline April 12
26	Bridal Shower Favors And Favorites Deadline April 19

MAY

3	Diet Dishes Deadline April 26
10	Mother's Day Off Make-Ahead Dishes Deadline May 3