

Home On The Range

(Continued from Page C6)

BLUE CHEESE BALL

- 1 8-ounce package cream cheese
- ¼ cup crumbled Blue cheese
- 1 tablespoon grated onion
- ½ cup chopped parsley

In a small mixing bowl, beat together cream cheese, Blue cheese and onion until smooth. Chill for ease in handling. Shape into ball and wrap in protective wrapping. Chill. Just before serving, roll in chopped parsley.

BEEF SAUSAGE BALLS

Mix 1 ounce of sausage seasoning into 3 pounds of ground beef or season with sage and a bit of savory. Make into meat balls. Brown in a fry pan and serve hot. Keep these in your freezer. Take out as many as you need and have instant hors d'oeuvres.

OVERSTUFFED MUSHROOMS

- 2 pounds medium-sized mushrooms
- 1 package 8-ounce cream cheese, softened
- 1 can 4½-ounces deviled ham
- 2 tablespoons finely chopped stuffed olives
- 1 tablespoon prepared mustard
- 2 teaspoons onion powder
- ¼ teaspoon ground turmeric
- pinch ground black pepper
- diced pimento

Rinse mushrooms, and pat dry. Remove stems from mushrooms and set caps aside. In a medium bowl, mix cream cheese, deviled ham, chopped olives, mustard, onion powder, turmeric and black pepper. Spoon or pipe into mushroom caps. Garnish with a pimento. Yields approximately 50 stuffed mushrooms.

HAM BALLS

- 1 cup cottage cheese, well drained
- 4 cups ground cooked ham
- 1 cup ground dill pickles, drained
- ¼ cup fine dry bread crumbs
- 1 tablespoon prepared mustard
- ¼ teaspoon ground cloves

Mash cottage cheese with a fork. Add ham, pickles, bread crumbs, mustard and cloves; mix lightly. Shape mixture into balls about 1-inch in diameter. Place on baking sheet. Bake 15-20 minutes or until warmed through. Serve immediately with mustard or a mustard sauce.

SPANISH CREAM

- 1 envelope unflavored gelatin
- 6 tablespoons sugar
- 1/8 teaspoon salt
- 2 cups milk
- 2 eggs, separated
- 1 teaspoon vanilla

Mix gelatin, 2 tablespoons sugar and salt thoroughly in top of double boiler. Beat egg yolks and milk together, add to gelatin. Cook over boiling water, stirring constantly until gelatin is dissolved, about 5 minutes. Remove from heat and stir in vanilla. Chill to unbeaten egg consistency. Beat egg whites until stiff. Beat in remaining ¼ cup sugar. Fold in gelatin mixture. Turn into 4 cup mold or individual molds and chill until firm. Unmold on serving plate and serve plain or with whipped cream or fruit.

If you prefer mixture to separate into two layers forming a jelly on bottom with custard on top, do not chill mixtures to unbeaten egg white consistency. After removing heat, stir in vanilla, fold in beaten egg whites and turn into mold.

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Honey rates up for 1980

LEESPORT — Loan and purchase rates for the 1980 crop of honey will average 50.3 cents per pound, 6.4 cents more than in 1979, according to a spokesman for the Agricultural Stabilization and Conservation Committee.

The 1980 level represents 60 percent of the April 1980 adjusted parity price of 83.9 cents per pound.

Loans and purchases will be offered on 1980-crop honey stored in bulk and other eligible containers, on or off farms. Producers have until March 31, 1981 to request loans that will mature June 30, 1981.

Eligible producers wishing to sell honey to the Commodity Credit Corporation, should contact their ASCS county office before June 30, 1981. Producers must specify the approximate quantity they desire to sell.

The 1980-crop loan and

purchase rates for extracted honey in 60-pound or larger containers, by color and class, are as follows.

Table Honey	Cents Per Pound
White or lighter	51.1
Extra light amber	50.1
Light amber	49.1
Other table and non-table honey	47.1

Honey delivered to CCC by beekeepers to satisfy loans will be used for domestic donation programs.



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