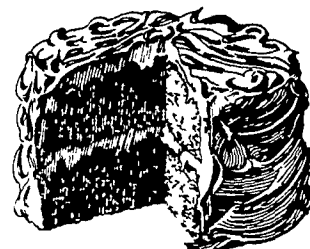


Home On The Range



Mother's Day or any day treat your tastes to something new

Mother's Day means different things to different age groups. To mothers with grown children, it often means a visit from the kids and their kids. To the younger mother, it often means a day of visiting the in-laws. And to the expectant mother, it means a day of wondering what next Mother's Day will bring.

Whatever the age group, all mothers like surprises, especially when the surprise is a meal she doesn't have to cook or clean up after. And in the event she's entertaining her mother, a quick meal she can make the day before and have ready to go on Sunday will make her day more enjoyable.

Today's recipes include a salad and casseroles as well as chicken recipes. All can either be made ahead or are simple to make, so that maybe dad and the kids could give them a try.

Also in today's column, we've included some of the recipes from last week's Kountry Kitchen Tour. So if your friends are begging copies, or if you were unable to make the tour, why not clip these and try them on your family and friends.

ORANGE JULIUS

- 1/2 cup concentrated orange juice
- 1 egg
- 1 cup milk
- 4-6 ice cubes
- 1-2 teaspoons sugar or honey

Combine all in a blender container and blend until smooth and frothy. Instead of orange juice, a banana and 1/2 teaspoon vanilla or 1/2 cup sliced strawberries may be used.

Kountry Kitchen Favorite

CHEESE 'N BUTTER SPREAD

- 1/2 cup butter
- 3/4 teaspoon Italian herb seasoning
- 1/8 teaspoon pepper
- 1 cup shredded Cheddar cheese
- 1 teaspoon lemon juice

Soften butter and combine with remaining ingredients. This mixture is delicious spread on crackers. Makes 1 cup.

Lucinda Landis, Kountry Kitchen Favorite

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. To each person who submits a recipe which we use, we mail a small premium. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa. 17543

MAY

17	Whole Grain Baking Deadline May 10
24	Memorial Day Cookout Recipes Deadline May 17

JUNE

In June, Lancaster Farming will feature dairy recipes for the entire month. Here is your chance, whether or not you are actively involved in dairying to send in your favorite recipe using milk, cheese or any other dairy product.

Home on the Range is your recipe column and we need your recipes to fill it. Only three weeks remain before the close of the first dairy recipe issue, so don't delay mail that family recipe today. Deadlines for dairy month will be May 31, June 21.

Special gifts have been chosen for each person whose dairy recipe we use. It's our way of saying thank you to you and to the dairy industry. Your small amount of time will be well rewarded.

Send your recipe to Home on the Range, Lancaster Farming, Box 366, Lititz, PA 17543. Don't forget to include your name.

MOTHER'S DAY SALAD

- 1 head lettuce (chopped)
- 1 cup celery (chopped)
- 1/4 cup onion (chopped)
- 10-ounce package of peas, salted and cooked
- 3-4 hard cooked eggs, sliced
- 2 cups salad dressing
- grated Cheddar cheese (approximately 1/2-1 cup)
- bacon crumbs (1/4-1/2 cup)

Place layers in order given, make a day before you plan to serve.

Janet Gehman, New Holland

CANDY CARAMELS

- 2 cups brown sugar
- 2 cups cream
- 1/2 cup light Karo
- 1/2 cup butter
- 1 teaspoon vanilla

Bring sugar and syrup to a boil. Add butter. When boiling, add the cream slowly. Stir and cook to 280° F. (approximately 20 minutes). Remove from heat and add vanilla. Pour into a buttered pan.

Evelyn Rohrer, Kountry Kitchen Favorite

FUNNEL CAKES

- 3 eggs
- 1/4 cup sugar
- 2 cups milk
- 3 cups flour (2 cups white and 1 cup whole wheat flour)
- 1 cup cornmeal
- 1/8 teaspoon soda
- 1/2 teaspoon salt
- 2 teaspoons baking powder

Beat eggs and sift dry ingredients. Slowly add milk and beat until smooth. Pour the mixture through a funnel into deep fat and fry until a light brown. Remove from fat and serve warm sprinkled with confectioners sugar.

Kountry Kitchen Favorite

HAOLE STACKS (Pork Hors D' Oeuvres)

- 3 ounces cream cheese
- 1 tablespoon horseradish
- 2 teaspoons mayonnaise
- 1/4 teaspoon seasoned salt
- 1 8-ounce package cooked sliced ham

Combine all except ham. Spread evenly on all but one slice of ham. Wrap all in a roll with the remaining slice of ham and slice into 1 inch sections.

Sue Groff, Kountry Kitchen Favorite

CHERRY FLAN

- 1 1/2 cups milk
- 1/2 cup sugar
- 4 eggs
- 1 tablespoon vanilla
- 1/8 teaspoon salt
- 1 cup flour

Preheat oven to 375° F. Generously butter a rectangular baking dish. Combine all ingredients in a blender jar and process at top speed for one minute. Pour a thin layer of batter over the bottom of the dish. Place it in the oven for 1-2 minutes to set slightly. Remove the dish from the oven and top with 2 cups pitted black sweet cherries. Sprinkle with 1/4 cup sugar. Pour the remaining batter over the fruit and bake for 35-45 minutes until puffed and golden brown or until a knife inserted into the center comes out clean. Serve warm sprinkled with confectioners sugar.

Esther Landis, Kountry Kitchen Favorite

MACARONI CASSEROLE

- 1 cup macaroni (uncooked)
- 1 cup milk
- 1/4 pound Cheddar or sharp cheese, shredded
- 1 or 2 ounces dried beef, chopped
- 2 hard cooked eggs, chopped

Mix all ingredients together and place in a greased casserole dish. Refrigerate 2-3 hours or overnight. It may also be refrigerated longer. Bake at 350° F. for 1 hour.

Janet Gehman, New Holland



This young man has chosen flowers as his Mother's Day gift. Whether home grown like these lilacs, or store bought, many families will honor their moms with flowers, this weekend.

POOR MAN'S STEAK

- 2 pounds ground beef
- 1 cup cracker crumbs
- 1 cup milk
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 chopped onion

Mix together and press into a loaf pan or on a cookie sheet. Chill overnight, then cut into 4-inch squares if the mixture is on a cookie sheet or slice if it is in a loaf pan. Roll in flour and brown on both sides. Place pieces in a roaster. Cover with 1 can mushroom soup and 1 can water mixed. Bake at 300° F. for 1 1/2 hours. (To make ahead, after the meat has been browned on both sides you can freeze the slices until ready to use, then partially thaw the slices and add soup and bake.)

Janet Gehman, New Holland

TEXAS BARBECUED CHICKEN

- 1 3-3/4 pound chicken
- 3/4 cup flour
- 1 tablespoon salt
- 1 teaspoon paprika
- 3 tablespoons butter or margarine

Shake the chicken pieces in a plastic bag with flour and seasonings. Melt butter in the skillet. Fry chicken until golden brown, about 40-45 minutes.

B.I. Hosfelt, Shippensburg

CHOCOLATE CHIP OATMEAL COOKIES

- 2 cups shortening
- 2 cups brown sugar
- 4 eggs
- 2 teaspoons vanilla
- 4 tablespoons water
- 3 cups flour
- 2 teaspoons soda
- 2 teaspoons salt
- 4 cups chocolate bits
- 1 cup chopped nuts
- 2 cups granulated sugar
- 6 cups oatmeal

Cream shortening and sugar gradually. Beat eggs until fluffy and stir in water and vanilla. Add flour, soda, salt and oatmeal. Add chips and nuts. Bake at 375° F. for 12 minutes.

Leon H. Hoover, Age 12, New Holland