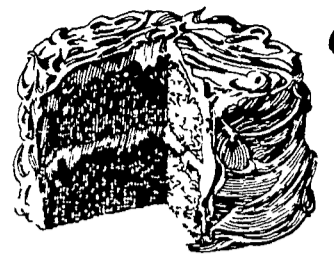


Home On The Range



Taste treats abound in today's recipes

As we enter the season for family reunions and picnics, many of us will be searching for something different to take as our contribution to the covered dish meals. Today we have at least six recipes that would make excellent choices for these family occasions.

For those hot summer days, why not make your contribution Summer Cool Salad, with its sweet-tart fruit and vegetable goodness. Or for a colorful addition to the picnic table, Pink Salad might be a good choice. Apple-Roquefort Potato Salad puts a new twist on the standard potato dish, and if you prefer your potatoes hot, why not try Gourmet Potatoes in a pretty casserole.

Raisin pies are popular with country folk, but today we have a Raisin Creme Pie that's different enough to make the dessert lovers take notice. And if salads are your thing, the Citrus Peanut Dressing will give your next fruit salad new appeal.

Many other good ideas for those summer meals can be found in the column today, so why not try something new on your family soon

PINK SALAD

- 1 20-ounce can crushed pineapple
- 8-ounces cream cheese
- 1 pint whipping cream
- 1 jar maraschino cherries
- 1 3-ounce package lemon gelatin
- 2 oranges

Dissolve gelatin in 1 cup of hot water. Mix cream cheese into the hot mixture. Use juice from 2 oranges, pineapple and cherries. Add enough water to make a cup. Add to gelatin. Add chopped cherries and pineapple to the mixture. Chill until partially set. Whip cream and fold into the mixture. Chill until set.

Mary Grace Gardner, Newburg

SUMMER COOL SALAD

- 18 large marshmallows
- 1 cup milk
- 1 6-ounce package lime gelatin
- 1 number 2 can crushed pineapple
- 1 cup grated carrots
- 1 cup chopped celery
- 1 cup cottage cheese
- ½ cup salad dressing
- 1 cup cream, whipped
- ½ cup nuts, optional

Melt marshmallows and milk in top of double boiler. Pour over gelatin and stir until dissolved. Cool. Add pineapple, carrots, celery, cottage cheese and salad dressing. Chill until it starts to jell. Fold in whipped cream and nuts. Pour into 8 cup mold or 9x13 inch glass dish. Refrigerate until set.

Anna Wenger, Manheim

YELLOW CAKE DELUXE

- ¾ cup butter or margarine, softened
- 1¾ cups sugar
- 2 eggs
- 1½ teaspoons vanilla
- 3 cups sifted cake flour
- 2½ teaspoons baking powder
- 1¼ cups milk

Cream butter. Add sugar gradually, creaming until light. Add eggs and vanilla and beat until fluffy. Sift together flour, baking powder, and 1 teaspoon salt. Add creamed mixture alternately with milk, beating after each addition. Beat 1 minute. Bake in 2 greased and lightly floured 9x1½ inch round layer pans in 350° F. oven for 30-35 minutes. Cool 10 minutes. Remove from pans. Cool. Fill with Lemon Filling. Frost with Seven Minute Frosting.

LEMON FILLING

- ¾ cup sugar
- 2 tablespoons cornstarch
- dash of salt
- ¾ cup water
- 2 egg yolks, slightly beaten
- 3 tablespoons lemon juice
- 1 teaspoon grated lemon peel
- 1 tablespoon butter

Combine sugar, cornstarch and salt in a saucepan. Add water, egg yolks and lemon juice. Cook over medium heat until thick. Remove from heat and add grated lemon peel and butter. Cool.

SEVEN MINUTE FROSTING

- 2 egg whites
- 1½ cups granulated sugar
- 2 teaspoons light corn syrup
- ¼ teaspoon cream of tartar
- ¾ cup cold water
- dash of salt
- 1 teaspoon vanilla

Place all ingredients except vanilla in the top of a



Recipes for dairy month are pouring in. If you haven't mailed yours yet, why not send in your favorite recipe using milk, cheese, or any other dairy product such as those pictured here. Recipes for dairy month will be accepted until June 21. Special gifts have been chosen for each person

double boiler (don't place over water). Beat ½ minute at low speed on electric mixer to blend. Place over boiling water, but not touching the water. Cook, beating constantly, until stiff peaks form, about 7 minutes. Don't overcook. Remove from water and add vanilla. Beat until spreading consistency, about 2 minutes.

Edwina Musser, Myerstown

CITRUS PEANUT DRESSING

- ¼ cup peanut butter
- ¼ teaspoon grated orange peel
- ¼ teaspoon prepared mustard
- ½ cup dairy sour cream
- 3 tablespoons orange juice

Combine peanut butter, orange peel, mustard and a dash of salt. Gradually stir in sour cream and orange juice. Serve with fresh fruit salad. Makes 1 cup dressing.

Mrs. Charles Biehl, Mertztown

PUFFY CHEESE BAKE

- 4 slices bread, buttered
- 2 eggs
- 1 cup light cream
- 2 tablespoons butter or margarine, melted
- ½ teaspoon salt
- ½ teaspoon dry mustard
- ¼ teaspoon paprika
- dash cayenne red pepper
- 1½ cups shredded process American cheese, 6 ounces

Heat oven to 350° F. Butter baking dish, 8x8x2 inches. Cut each slice of bread diagonally into 4 triangles. Line bottom and sides of baking dish with bread triangles. For a crown effect, place 8 triangles upright against sides of dish. Arrange remaining triangles on bottom of dish. Beat eggs slightly, add remaining ingredients and mix well. Pour mixture into baking dish. Bake uncovered 30-40 minutes. Makes 4 servings.

Carol Fantom, Delta

DAIRY CASSEROLE

- 4 tablespoons margarine
- 1½ pounds ground beef
- 1 teaspoon garlic powder
- dash of pepper and salt
- 15-ounce can tomato sauce
- 8-ounces sour cream
- 8-ounces cottage cheese
- 1 cup chopped onions
- 8-ounces egg noodles

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 Lancaster Farming, Box 366, Lititz, PA 17543. Don't forget to include your name and complete address.

Brown beef in margarine and add garlic powder and seasonings. Add tomato sauce. Simmer ½ hour. Mix dairy products and onions in bowl. Cook noodles. In greased casserole, start with some sauce, then noodles, then cheese mixture. Top with remaining sauce. Bake uncovered at 350° F. for 30 minutes. Serves 6.

Donna Lencoski, Latrobe

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HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

Apple Dessert with Streusel Crumbs

- 2 tbsp. sugar
- ¼ tsp. nutmeg
- 1/8 tsp. salt
- ¼ tsp. grated lemon rind
- 6 lg. tart cooking apples
- ¼ cup HB MOLASSES
- 1 tbsp. lemon juice
- ¼ cup butter or margarine
- ½ cup sugar
- 2 tsp. HB. MOLASSES
- 1 cup sifted enriched flour

Heat oven to 375 de. F (moderate). Mix first four ingredients. Slice apples 1/8 inch thick. Arrange in alternate layers with sugar mixture in a 5 x 10 x 2 inch casserole. Dribble molasses and lemon juice over apples. Cream butter or margarine, sugar and remaining molasses; add flour. Mix to a crumb consistency; sprinkle over apples. Bake 50 minutes or until apples are tender and crumbs are brown. Pear Dessert with Streusel Crumbs: Replace apples with pears.

YIELD: Six to eight servings

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