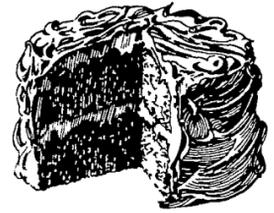




Home On The Range



Warmer weather has arrived and the kids are out of school. Definitely the time has arrived for that first or second or whatever batch of homemade ice cream. Just in case you don't have a regular standby recipe, we have a few delicious sounding ones to lead off the column today.

In addition, we have recipes for Baked Lasagna, Dilled Potato Salad, Impossible Quiche, and Finnish Pancakes which are guaranteed to be finished quickly. So why not try something new today or tomorrow?

ORANGE ICE MILK

2/3 cup orange gelatin
1 cup water
1 cup sugar
1 tablespoon lemon juice
4 cups milk
3/4 cup pineapple

Boil sugar and water together 1 minute. Remove from the heat and add lemon juice and gelatin. Cool but do not chill. Add milk and freeze. When partly frozen, add pineapple and finish freezing. If a hand freezer is used, it makes 2 quarts.

Lucy Brubaker, Denver

STRAWBERRY ICE MILK

2 3-ounce packages strawberry gelatin
2 cups water
2 cups sugar
juice of 1 lemon
6 cups of milk

Boil water and sugar together for a minute. Remove from heat. Add lemon juice and gelatin and cool. Then add milk. Pour into a 4 quart freezer can and freeze with 1 part of salt to 6 parts of ice.

Lucy Brubaker, Denver

VANILLA CUSTARD ICE CREAM

2 cups sugar
dash of salt
1/4 cup cornstarch
1 quart milk
4 eggs, separated
2 teaspoons vanilla
1 13-ounce can evaporated milk
1 pint light cream
1/2 cup milk

Thoroughly mix sugar, salt and cornstarch. Stir into 1 quart of milk, heated just to boiling. Remove from heat and beat yolks, gradually adding 1 cup of the hot milk mixture. Stir egg yolk mixture into remaining hot milk and bring to a boil. Remove from the heat. Add vanilla, evaporated milk and cream to the hot custard. Cool. Fold in egg whites, beaten stiff but not dry peaks. Pour into a 1 gallon freezer container. Add remaining milk to fill the can 3/4 full. Pack with 4 parts of ice to 1 part of coarse salt. Freeze. Makes 1 gallon. Recommended freezer storage time is 3-6 weeks.

B. Russell, Pine Bush, N.Y.

EASY HOMEMADE ICE CREAM

5 eggs
2 13-ounce cans evaporated milk
2 cups sugar
3 cups whole milk
1 tablespoon vanilla
4 cups fresh fruit
3/4 cup cocoa (if you use the cocoa, don't use the fresh fruit)

For low-calorie ice cream, substitute 2 13-ounce cans of evaporated skimmed milk, 4 tablespoons liquid artificial sweetener. Mix all together and put into the freezer can.

Geraldine Moyer, Pen Argyl

BEEF CARROT CASSEROLE

1 pound ground beef
1/4 cup minced onion
2 8-ounce cans tomato sauce
1 teaspoon salt
1/4 teaspoon pepper
1 cup cottage cheese
1 cup dairy sour cream
1/4 cup chopped fresh parsley
2 cups sliced cooked carrots
8-ounces of medium noodles, cooked and drained
1 cup shredded Cheddar cheese

Brown beef in skillet. When meat begins to turn color, add onions. Saute until meat is well browned. Stir in tomato sauce, salt and pepper. Simmer uncovered for 5 minutes. Combine sour cream, cottage cheese, parsley and cooked carrots. Add to cooked noodles. Mix well. Alternate layers of the meat mixture and sour cream mixture in greased 3 quart casserole, beginning and ending with the noodles. Top with the cheese.

Bake at 350° F. for 30 minutes or until hot. If frozen, heat covered at 400° F. for 1 hour or until bubbly.

Lynette Yoder, Denver

BREAD PUDDING

2 cups bread
2 cups milk
1/4 cup sugar
2 eggs
1/4 teaspoon salt
3 tablespoons butter
1 teaspoon vanilla

Place bread cubes in a buttered baking dish. Scald milk and add butter and sugar. Beat slightly and add salt and vanilla. Pour scalded milk over beaten eggs and mix. Pour mixture over bread crumbs and blend together. Set baking dish in pan of hot water. Bake at 350° F. for about 1 hour or until a knife comes out clean.

Geraldine Moyer, Pen Argyl

SCALLOPED CARROTS

12 carrots
4 tablespoons butter
4 tablespoons flour
2 cups milk
1 diced onion
1/4 teaspoon salt
1/4 teaspoon celery salt
1/2 cup diced Velveeta cheese
1 teaspoon mustard
dash of pepper
crushed potato chips

Slice carrots. Cook until tender but not too soft. Make a white sauce with the butter, flour and milk. Add onion, salt, pepper, mustard and cheese. Pour carrots into a casserole. Top with crushed potato chips. Bake at 350° F. for 45 minutes.

Lorrene S. Newswanger, Morgantown

EGG NOG

4 eggs
4 cups cold milk
1/2 teaspoon vanilla
dash of nutmeg
dash of salt
1/2 cup sugar

Beat eggs thoroughly. Add remaining ingredients. Beat with rotary beater until frothy. Serve immediately.

Lucy Brubaker, Denver

STRAWBERRY DESSERT

1 cup sugar
1 cup milk
4 egg yolks
1 3-ounce package strawberry gelatin
22 rolled graham crackers
1/4 cup butter
4 egg whites
1 cup cream
8-ounces cream cheese

1 quart of thawed or fresh strawberries
Bring sugar and milk to a boil. Beat the egg yolks and add a small amount of the hot liquid to the yolks. Stir well. Stir into the hot liquid. Cook until thick. Remove from the heat. Add the package of strawberry gelatin. Mix the graham crackers and butter together. Spread in a large dish, reserving some of the graham mixture for the topping. Beat the egg whites until stiff. Whip the cream. Mix the custard, the cream, the cream cheese and egg whites. Fold in the strawberries. Spread on top of the graham cracker crust and top with the remaining crumbs. Refrigerate until set.

Mrs. Ray Keeny, New Freedom

CHERRY DELIGHT

2 cups graham cracker crumbs
1/4 pound margarine
1 envelope Dream Whip
1/2 cup powdered sugar
1/2 teaspoon vanilla
8-ounces of cream cheese
1 can cherry pie filling

Make a crust of the crackers and margarine. Mix the Dream Whip according to directions. Add the powdered sugar and the vanilla. Beat in the cream cheese. Spread on the crust. Top with the pie filling. Chill.

Mrs. John D. Martin, Ephrata

STRAWBERRY SWIRL

1 quart cold milk
1 6-ounce can frozen lemonade, thawed
1 pint strawberry ice cream, softened
1 quart strawberry soda or ginger ale

Mix everything except the soda together in a punch bowl. Blend in the soda. Makes 21 1/2 cup servings.

C.A. Dumas, Durham, Conn.



Orange Ice Milk, Strawberry Ice Milk, Easy Homemade Ice Cream and Vanilla Custard Ice Cream are just some of the yummy recipes we feature today.

FINNISH PANCAKES

6 large eggs
1 quart milk
4-5 tablespoons sugar
1 teaspoon salt
1 cup flour
1/4 pound butter

Melt and brown the 1/4 pound butter in a 12x16 inch pan. Mix the milk and eggs lightly with a beater, then add sugar, salt and flour. Bake in 450° F. oven for 20-23 minutes or until set. Serve hot with maple syrup, jelly or butter.

Catherine A. Dumas, Durham, Conn.

FROZEN FRUIT SALAD

1 3-ounce package cream cheese
1/2 cup mayonnaise
1/2 cup heavy cream, whipped
1/4 cup maraschino cherries
1 can crushed pineapple
1 cup miniature marshmallows
1/4 cup chopped nuts

Cream together the cheese and mayonnaise. Fold in the whipped cream and the remainder of the ingredients.

Mrs. Derroll E. Rhoderick, Mt. Airy, MD

(Turn to Page C9)

HONEY BROOK MOLASSES

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

RAISIN BREAD

1 cup water
2 tsp yeast
2 tsp Honey Brook Honey

Combine in large bowl, let set 5 minutes. Add 3 cups whole wheat flour, 1 egg, 1 tsp oil, 1 tsp salt. Mix well, add more flour. Add enough flour to make a kneadable dough. Knead, let rise, punch down, let rise. Roll out to 12x14" on board. Spread softened raisins, about 1 cup, 1 tsp cinnamon, 1/8 tsp salt and juice of 1 lemon. Roll as in jelly roll, bring ends together and place on greased cookie sheet. Use a scissors to cut a partial slit every 1" in ring. Let rise about 1 hour. Bake at 350° - 30-40 minutes.

WATCH FOR NEW RECIPES

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