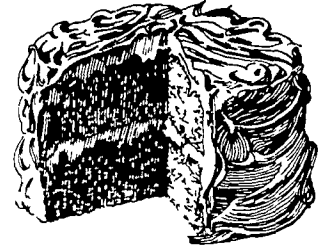


# Home On The Range



## Get cooking with our recipes

A conglomeration. That's what we've got for you today — main dishes and desserts. Look at it as a challenge. We challenge you to choose the recipes your family will enjoy the most from our selection. You've got lots to choose from. There're several casseroles, Old Fashioned Bean Soup, Gourmet Chicken, Chocolate Cheesecake, Lasagne and even a Texas Snowball. With the weather they've been having in Texas recently, a Texas Snowball must be a rare thing.

One of the interesting parts of this job is the assortment of decorative letterheads and recipe cards we receive. The notes and comments attached to the recipes liven up the job. While it would be impossible to respond to all those who write, the notes are read and enjoyed. Keep them coming!

### BEEF-CARROT CASSEROLE

1 pound ground beef  
1 tablespoon butter  
1/4 cup minced onion  
2 8-ounce cans tomato sauce  
1 teaspoon salt  
1/4 teaspoon pepper  
1 cup dairy sour cream  
1 cup cream-style cottage cheese  
1/4 cup parsley flakes  
1 cup cooked carrots, sliced  
8 ounces noodles, cooked and drained  
1 cup shredded Cheddar cheese

Brown beef and add onion. Stir in tomato sauce, salt and pepper. Simmer uncovered 5 minutes. Combine sour cream, cottage cheese, parsley and carrots. Add to cooked noodles, mix well. Alternate layers of noodle mixture and meat mixture, beginning and ending with noodles. Top with shredded Cheddar cheese. Bake at 350° F for 30 minutes. Makes 2 casseroles. May be frozen and reheated uncovered at 400° F for 1 hour.

Linda Christman, Greencastle

### SUNBURST ARTICHOKE

1 artichoke  
1 cup mayonnaise or salad dressing  
2 teaspoons dry mustard  
1 teaspoon Worcestershire sauce  
3 hard cooked eggs

Cook artichoke in boiling salted water about 30 minutes. Drain and chill. Pull off leaves, trim off point. Mix mayonnaise, mustard and Worcestershire sauce. Halve a hard-cooked egg crosswise. Cut each half into 8 wedges. Top leaves with a dollop of dressing. Place an egg wedge at the base of the leaf. Arrange sunburst-fashion on platter.

Mrs. Charles J. Biehl, Mertztown

### POTATO FILLING BALLS

soft bread cubes  
1/2 medium onion  
4 stalks celery  
2 tablespoons parsley  
1/2 pound melted butter  
1 cup milk  
1 1/2 cups mashed potatoes  
1 teaspoon salt  
dash of pepper

Fill large bowl with soft bread cubes. Add the onion and celery (chop it in the blender). Add remaining ingredients. Butter pans and place balls on the pans. Pour a small amount of melted butter over them. Bake uncovered 20 minutes at 375° F.

Mrs. Russel Heisey, Mount Joy

### BEST EVER CARAMEL PUDDING

1 cup brown sugar  
2 eggs, beaten  
3 tablespoons flour  
1/4 teaspoon salt  
3 cups milk  
2 tablespoons butter  
1 teaspoon vanilla

Melt butter in a skillet. Add sugar and salt and mix well. Slowly add 2 cups milk. Heat to the boiling point. Make a paste by adding remaining milk to the flour. Add to the mixture, stirring constantly until it is thickened. Beat eggs. Add 1/2 cup hot mixture to the eggs and then add eggs to the pudding. Cook for 2 minutes and remove from heat. Add flavoring. Chill and garnish with ground peanuts, whipped cream or crushed bananas as desired. Makes 6-8 servings.

Marie Martin, New Holland

### DAIRY CASSEROLE

8 ounces noodles, cooked  
1 pound ground beef, fried  
2 cups corn, cooked  
8 ounces cream cheese  
1 13-ounce can cream of mushroom soup  
1 cup milk  
salt and pepper to taste

Layer ingredients and pour soup over all. Bake at 350° F for 1/2 hour.

Mrs. Leon S. Musser, Manheim

### BANANA SPLITS

For each serving, peel and slice 1 banana lengthwise in half. Place in shallow dish. Top banana with 1 scoop each of chocolate, vanilla and strawberry ice cream. Spoon chocolate sauce over chocolate ice cream, drained crushed pineapple over vanilla ice cream and frozen strawberries, thawed, over strawberry ice cream. Garnish with a dollop of frozen whipped topping, thawed, and a maraschino cherry. If you wish, sprinkle with chopped nuts or peanuts.

Carol Fantom, Delta

### QUICK MACARONI CASSEROLE

1 cup uncooked macaroni  
1 can cream of mushroom soup  
1 1/2 cups milk  
3/4 cup diced lunch meat or 1/4 pound dried beef  
1 cup Cheddar cheese, shredded  
1 quart green beans, drained or 1 quart peas  
3 tablespoons diced onion  
2 hard cooked eggs

Mix and pour into a large casserole. Let set overnight in refrigerator. Bake at 350° F for 1 hour.

Mrs. Anna Wenger, Manheim

### COTTAGE CHEESE

In a 2-quart stainless steel saucepan, beat 2 cups of cream until tiny bubbles form around the edge. Add 1/4 cup lemon juice and simmer 2 minutes. Do not stir. Remove from heat and let stand in a pan at least 45 minutes. Line colander or bowl with cheesecloth. Pour cooled cream mixture into the cloth. Hang cloth and let whey drain for 1 hour. Remove cottage cheese from cloth into a bowl and stir in a dash of salt and 1/4 cup milk. Cover and refrigerate until chilled.

Margaret Gockley, Mohnton

### GOURMET CHICKEN

8 ounce package chipped beef  
8-12 chicken breasts, boned and skinned  
8-12 slices bacon  
2 cans cream of mushroom soup  
1 pint sour cream

Line a baking dish with the chipped beef. Roll and wrap each breast with a strip of bacon, secure with a toothpick. Place on beef. Mix soup and sour cream. Spoon over breasts. Bake 3 hours at 280° F. Delicious served with green beans, wild rice and a jello mold.

Mrs. Debra Shultz, Halifax

### LASAGNE

1 1/2 pounds ground beef  
dash of instant minced garlic  
1 tablespoon dried basil, crushed  
1 1/2 teaspoons salt  
1 pound can tomatoes (2 cups)  
12 ounces tomato paste

Brown meat slowly, spoon off excess fat. Add next 5 ingredients. Simmer uncovered 30 minutes, stir occasionally. Meanwhile cook 10 ounces lasagne noodles in large amount of boiling salted water. Drain and rinse. Shred 1 pound Mozzarella cheese. Combine 3 cups cream style cottage cheese, 1/2 cup grated Parmesan cheese, 2 tablespoons dried parsley flakes, 2 beaten eggs, 1 teaspoon salt, 1/2 teaspoon pepper.

Layer 1/2 the noodles in a greased 13x9x2 inch pan. Spread with 1/2 the cottage cheese filling, then half of the meat sauce, then 1/2 of the Mozzarella. Repeat layers. Bake at 375° F about 30 minutes. Let stand 10 minutes before cutting into squares, so filling will set slightly. Makes 8-10 servings. May be prepared early in the day and refrigerated, then baked when ready.

Mrs. Robert Saylor, Adamstown, Md.



The last strawberries of the season should be served like the special treat they are. Whether used plain with pound cake and whipped cream, in an elegant strawberry dessert or in a special jam or preserve recipe, the last few from the garden are always the sweetest.

### RHUBARB ROLL

1 1/2 cups sugar  
1 1/2 cups water  
3 cups flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup shortening  
1 cup milk  
1/3 cup sugar  
3 cups rhubarb

Cook the sugar and water 5 minutes and pour into a greased rectangular pan. Combine remaining ingredients into a dough. Knead and roll into a 12 inch square, 1/3 inch thick. Brush with 3 tablespoons melted butter. Spread dough with 3 cups diced rhubarb. Roll up like a jelly roll. Slice 1 1/2 inches thick and place in syrup. Bake at 450° F for 40 minutes. Cook 1 cup rhubarb, 1/2 cup sugar and 2/3 cup water and baste roll while cooking.

Mrs. Ray Seidel, Lenhartsville

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## HONEY BROOK MOLASSES

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

### PEANUT BRITTLE

2 tablespoons butter  
1/2 cup Honey Brook baking molasses  
1 cup sugar  
1/4 tsp baking soda  
2 cups roasted peanuts

Melt butter in saucepan. Add sugar and molasses. Mix well. Cook over medium heat, stirring frequently, to 300° F or until syrup, when dropped in very cold water, becomes brittle. Remove from heat. Stir in soda. Quickly add peanuts. Pour into 2 large, greased cookie pans. Lift edges and stretch candy as thin as possible when cool enough to handle. Break into pieces. YIELD 1 1/4 pounds.

### WATCH FOR NEW RECIPES

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer.  
If not available call: (215) 273-3776



**ZOOK MOLASSES CO.**

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