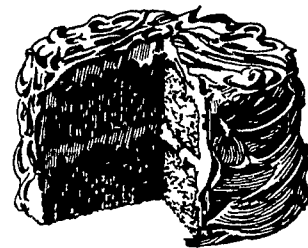


# Home On The Range



In this season of wilting appetites, a new recipe can work wonders. Today we feature main dish and dessert recipes from our readers which offer some new and old twists. For instance, Marmalade Dressing is the perfect finishing touch for those fruit salads which are so popular in July. And Cheese Dish preparation starts out more like a grilled cheese sandwich than a cheese casserole.

There's a new feature in today's column. Starting today we're featuring weekly a Cook's Question Corner. In this corner of the page, any questions from readers as well as recipe requests for specific topics for Home on the Range will be given. This feature will take the place of Recipe Swap and will allow more flexibility in getting reader input for recipe as well as home making tips. Forward your questions or tips to: Cook's Question Corner, Lancaster Farming, P.O. Box 366, Latitz, PA 17543.

## QUICK PINEAPPLE DELIGHT

- 1 cup crushed pineapple
- 3 ounces cream cheese
- 1 cup sugar
- 1 cup cream, whipped
- 2 cups graham cracker crumbs
- ¼ pound butter
- ¼ cup sugar

Make a crust with the crackers, butter and ¼ cup sugar. Soften cream cheese and add sugar and pineapple. Whip cream and add to pineapple mixture. Pour all over the crust and chill before serving.

Mrs. Lloyd Burkholder, Ephrata

## EGGNOG

- 1 egg
- 2 tablespoons sugar
- dash of salt
- 1 cup milk
- ½ teaspoon vanilla

Break egg into mixing bowl. Beat with rotary beater until egg is smooth and thick. Add sugar and salt and beat until dissolved. Beat milk and vanilla into egg mixture. Serve immediately. Makes 1 glass.

Mrs. Carl S. Bacon, Felton

## PEACH CREAM SALAD

- 2 3-ounce packages pineapple or lemon flavored gelatin
- 1 cup syrup from peaches
- 2 3-ounce packages cream cheese, softened
- 1½ cups boiling water
- 1 tablespoon lemon juice
- 2½ cans (No.1) cling peaches, drained
- ½ cup mayonnaise
- ½ cup heavy cream, whipped

Dissolve gelatin in boiling water. Stir in lemon juice. Mix 1 cup of the dissolved gelatin (saving rest to mix with cheese and mayonnaise later) with 1 cup syrup. Cool until syrupy and pour to ¼ inch depth into a 2-quart mold. In the mold, arrange about 15 of the drained peach slices. Chill until set. Pour in remaining gelatin-syrup mixture. Chill. Mix cheese with mayonnaise. Dice remaining peaches, stir into cheese mixture with reserved gelatin. Fold in whipped cream. Spoon over set mixture into mold. Chill until firm. Unmold on dish or plate. Serves 8-10.

Miriam S. Zimmerman, New Holland



Cold foods such as luncheon meats and potato salad are especially appealing on warm summer

nights. For new taste treats to pep up drooping appetites, why not read our recipes?

## MARSHMALLOW WHIP

- 1 3-ounce package strawberry gelatin
- 1 cup hot water
- 1 quart crushed peaches or pineapple
- ½ pound marshmallows
- 2 cups whipping cream

Dissolve the gelatin in hot water. Add cold water and chill until partially congealed. Whip gelatin until light and fluffy. Add crushed fruit and marshmallows that have been cut in quarters. Whip cream. Fold whipped cream into mixture and return to refrigerator. Chill until set.

Mrs. Daniel Weaver, Boiling Springs

## PARTY MASHED POTATOES

- 5 pounds or 9 large potatoes
- 16 ounces cream cheese
- 1 cup dairy sour cream
- 2 teaspoons onion salt
- ¼ teaspoon pepper
- 2 tablespoons butter

Cook potatoes in salt water then mash until smooth. Add other ingredients. Beat until light and fluffy. Spread into buttered baking dish or 9x13 inch cake pan. Cover and refrigerate. To bake, dot with butter and bake at 350° F. 45-60 minutes or until heated through. Garnish with paprika and chopped parsley.

Marian Oberholtzer, Ephrata

## MARMALADE DRESSING

- ½ cup dairy sour cream
- 2 tablespoons orange marmalade
- 2 teaspoons lemon juice
- ¼ teaspoon paprika
- dash of salt
- ½ cup whipped cream

Blend all the ingredients together except the whipped cream. Gently fold the whipped cream into the mixture and chill thoroughly. Serve with fruit salad. Makes 1½ cups.

Mrs. Charles J. Biehl, Mertztown

## PINEAPPLE COTTAGE CHEESE MOLD

- 1 3-ounce package lime gelatin
- 1 cup cottage cheese
- 1 cup canned pineapple cut in pieces
- 1 cup hot water
- 1 cup cool liquid (drained from canned pineapple with water added if necessary)
- ½ cup broken walnut pieces

Dissolve gelatin in hot water and add cool liquid. Chill until slightly thickened. Add remaining ingredients and pour into individual molds, or dessert dishes. Chill until firm. Unmold and serve as a salad with greens or as a dessert with whipped cream topping if desired. Serves 4.

Mrs. W. Haag, Malvern

## SOUR CREAM BEETS

- 15 small peeled beets
- 2 tablespoons butter
- 2 tablespoons sugar
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ cup water
- 1 tablespoon flour
- 1 cup thick sour cream

Put peeled beets through coarse food chopper or chop with a large knife (there should be 1 quart of chopped beets). Melt butter in saucepan and stir in beets, sugar, salt, pepper and water. Bring to boil and cook gently until beets are tender, about 12 minutes. Blend flour into sour cream and fold into beet mixture. Serve immediately. Makes 4-6 servings.

Mrs. Stanley Saylor, Elizabethtown

## TUNA MACARONI CASSEROLE

- 1 package, 8 ounces, macaroni and cheese dinner
- 1 6½-ounce can tuna, drained
- ¼ cup chopped green pepper
- ¼ cup sliced pitted ripe olives
- ¼ cup butter or margarine, melted
- ¼ teaspoon garlic powder
- 1 cup croutons

Prepare macaroni and cheese as directed on the package for oven method except use 2¼ cups water. Stir in tuna, green pepper and olives. Cover and bake 20 minutes. Blend butter and garlic powder. Stir in croutons. Stir casserole and sprinkle croutons over top. Bake uncovered 5 minutes longer. Makes 4 servings.

Carol Fantom, Delta

## ONION PATTIES

- ¾ cup flour
- 1 tablespoon sugar
- 1 tablespoon corn meal
- 2 teaspoons baking powder
- 1 teaspoon salt
- ¾ cup milk
- 2½ cups finely chopped onions

Mix dry ingredients together with milk. Add onions and mix thoroughly. Batter should be thick. Drop by spoonful into hot fat in frying pan.

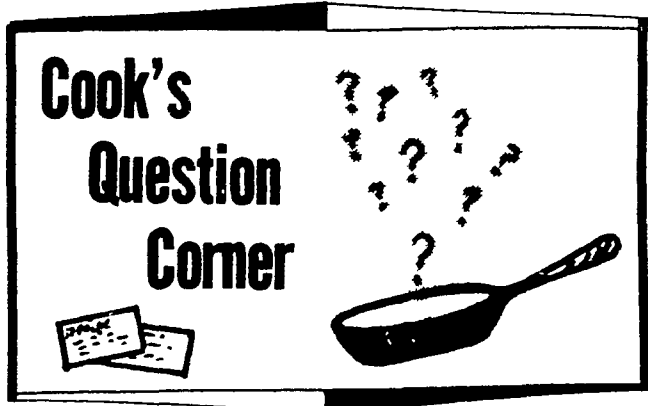
Anna Nolt, New Holland

## REFRESHING SUMMER DRINK

- 1 cup strawberry puree
- ½ cup sugar
- 2 quarts milk

Mix all together and chill.

Mrs. John E. Glick, Gap



**QUESTION:** I'd like a recipe for Soybean Bologna to send to some friends in Paraguay.

Mrs. Ruth Martin, Lebanon

### Recipe Deadlines

- |          |   |
|----------|---|
| August 2 | Jellies, Jams and Preserves             |
| 9        | Garden Abundance                        |
| 16       | Recipes for tomatoes, squash, corn, etc |
|          | Preserving the bounty                   |
|          | Canning and freezing tips               |
| 23       | Tailgate Suppers                        |