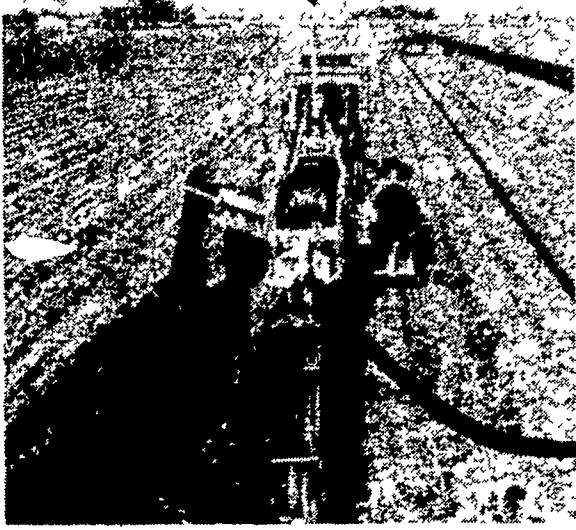


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# Home On The Range

(Continued from Page C6)

**QUICK STRAWBERRY MINT PUNCH**

- 6 cups crushed strawberries
- 3 cups sugar
- 2 quarts strawberry ice cream
- 2 quarts peppermint ice cream
- 1 gallon milk
- dash of salt

Combine all ingredients, stir well and serve in punch bowl garnished with mint leaves.

Pearle Burlingame, North Lima, Ohio

**MACARONI AND CHEESE CASSEROLE**

- 1½ cups elbow macaroni
- 4 tablespoons melted butter
- 4 tablespoons flour
- 3 cups milk
- salt and pepper
- ½ pound Cheddar or white American cheese (reserve ½ cup)
- 2 slices bread

Cook the macaroni until tender, drain and rinse with hot water and drain. Put the macaroni into a 2-quart greased casserole. Make a sauce with the butter, flour, milk and seasonings. Shred the cheese and add to the milk (reserving ½ cup). Cook until thick and smooth stirring occasionally. Pour over macaroni and top with the bread broken into small pieces. Top all with the ½ cup cheese. Bake 30 minutes in 350° F. oven or until lightly brown on top.

Genevieve Voneida, Muncy

**CHICKEN NOODLE CASSEROLE**

- 8 ounces noodles
- 3 cups diced chicken
- 1 can cream of celery soup
- ¾ cup milk
- ½ teaspoon salt
- 1 3-ounce package of cream cheese, softened
- 1-cup cottage cheese
- onion, optional
- buttered bread crumbs, optional

Cook chicken and remove from bones. Cook the noodles. Mix soup, salt, milk, cream cheese and cottage cheese. Add chicken and noodles and onion if desired. Top with buttered bread crumbs. Bake 30 minutes at 375° F. Makes about 3 quarts. May be frozen and heated later.

Fannie A. Gochnauer, Washington Boro

**CHEESE DISH**

- 5 slices of bread, buttered on both sides
- ¾ pound grated sharp cheese
- 4 eggs, lightly beaten
- 1 cup milk
- 1 teaspoon dry mustard
- 1 teaspoon salt

Place the bread and cheese alternately in a greased casserole dish. Mix the eggs, milk, mustard and salt. Pour over the bread and cheese. Let stand overnight. Bake 1 hour in 350° F. oven.

Sally Allbeck, Millville

**CHERRY 'N ICE CREAM PIE**

- ½ pint whip cream
- ¾ cup sugar
- 17-ounce can dark pitted cherries in heavy syrup, drained
- 1 teaspoon vanilla
- ¼ teaspoon almond extract
- 1-2 drops red food coloring
- 1 quart vanilla ice cream
- 1 baked pastry shell, cooled (9-inch)

Cut cherries in half and set aside. Pour cream in chilled bowl. Beat. Gradually add sugar. Beat until soft peaks form. Add flavoring and coloring. Do not overbeat. Stop mixer. Fold in cherries. Spoon into pastry shell. Alternate with ice cream. Freeze 2 hours before serving.

Marian Musser, Myerstown

**SQUASH CASSEROLE**

- 1 zucchini or yellow squash
- 1 medium onion
- ½ can mushroom soup
- 1 beaten egg
- 1 tablespoon butter or margarine
- 1 cup bread crumbs
- salt and pepper to taste
- ¼ pound sharp grated cheese

Cube squash, boil, drain and mash. Add chopped onion, soup, egg, bread crumbs, seasonings, cheese and butter. Stir well. Pour into greased pan or casserole and top with additional bread crumbs. Bake at 350° F. for 30 or 35 minutes.

Mrs. Carl S. Bacon, Felton

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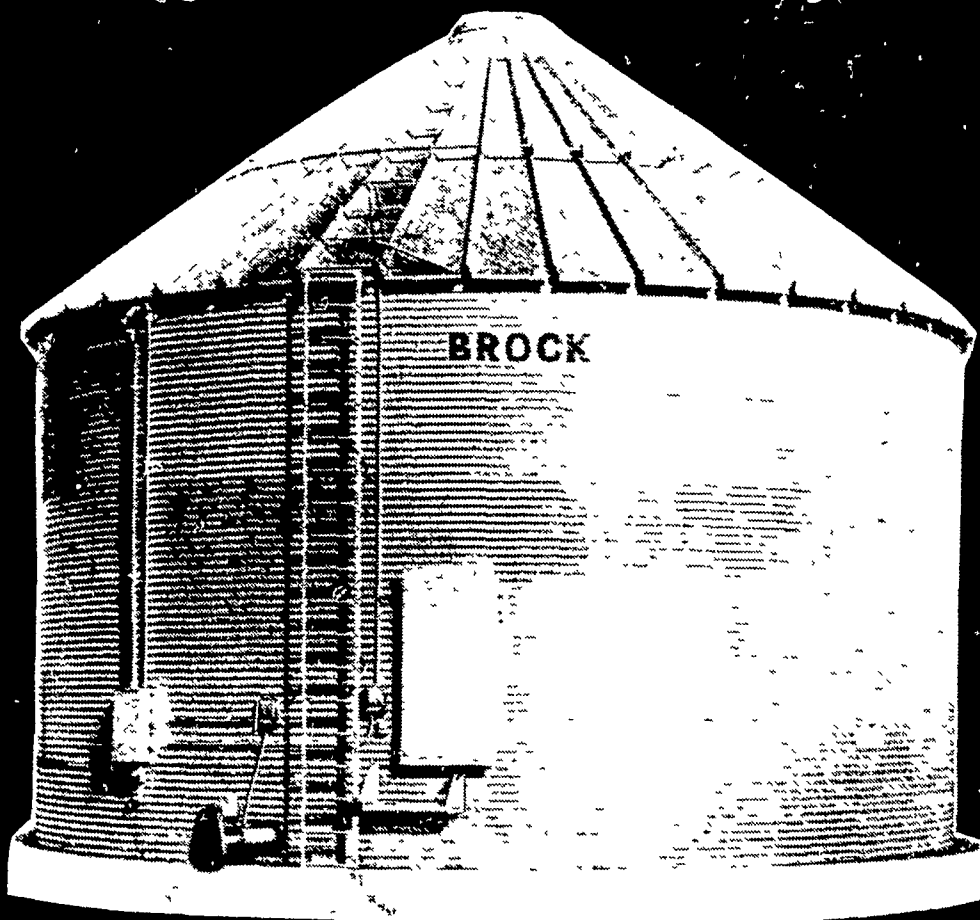
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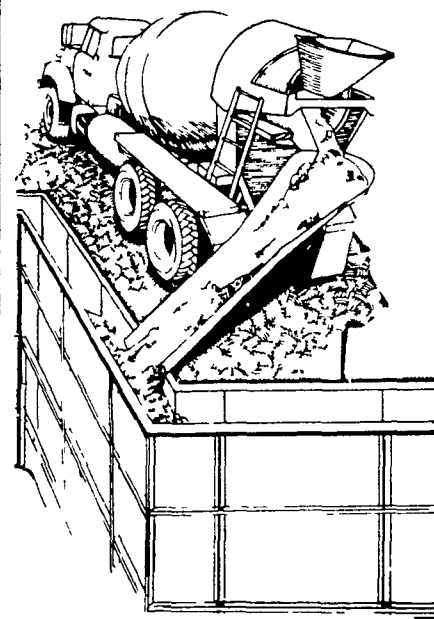
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