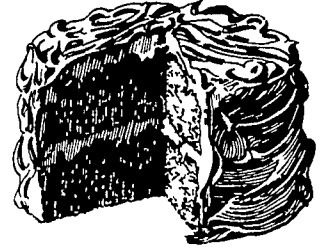


# Home On The Range



## You can take the heat with our recipes

Summer kitchens. Remember them? No not the barbecue grill on the deck but back in the days when the cooking was done on woodstoves and a little annex on the kitchen was reserved for cooking during the perspiration prone days of the year. Many of us have grown up without memory of a summer kitchen as any place but storage room for grandma's unused pie safe and maybe a chest freezer or two. If you remember summer kitchens, why not jot down your memories and send them along with a recipe. We'd all enjoy sharing them.

For those of us without summer kitchens, the next best thing is to stay out of the kitchen as much as possible on hot days. To that end, the majority of the recipes we offer are either make ahead (during the cool hours of the morning) or make it quick ideas. So use our recipes and keep your cool.

### REUBEN OMELET

- 3 eggs
- 2 tablespoons butter
- 4-5 slices corned beef, cut into bite-size pieces
- 1/2 cup sauerkraut, well drained
- 2 slices Swiss cheese, cut into strips
- salt and pepper

Melt the butter in a large skillet. In a small bowl, mix eggs together lightly with a fork. When the butter is bubbly, pour the eggs into the pan and shake to spread evenly. Cook over medium heat, shaking frequently, until the omelet begins to set. Sprinkle corned beef, sauerkraut and cheese over the top. Season to taste. With pancake turner, fold omelet in half and cook a little more until the cheese melts. Flip on the a serving plate. Serves 2.

Mrs. Charles Biehl, Mertztown

### POPOVERS

- 4 eggs
- 2 cups milk
- 2 cups flour
- 1 teaspoon salt

Heat oven to 450° F. Thoroughly butter 10 deep custard cups (5-6 ounces). Place on a baking sheet. Beat eggs slightly with a hand beater. Add milk, flour and salt. Beat just until smooth. Fill custard cups 1/2 full. Bake 20 minutes and reduce heat to 350° F and continue baking 25 minutes until deep golden brown. Remove from cups as soon as possible. Serve hot with butter.



The sight of a cool fruit tray on a summer day helps to perk up appetites. Here Fruited Lime Mold with Cottage Cheese is served with fresh

fruits and Popovers. The lightness of the hot popovers adds just the right touch to the fruit a relaxing evening meal.

### FRUITED LIME MOLD WITH COTTAGE CHEESE

- 1 6-ounce package lime flavored gelatin
- 2 cups boiling water
- 1 25-ounce jar applesauce
- 2 teaspoons grated lime peel
- 2 tablespoons fresh lime juice
- 2 pounds cottage cheese
- green seedless grapes
- oranges, peeled and sliced
- watermelon wedges
- strawberries
- Dressing:
  - 1/2 teaspoon grated lime peel
  - 1 teaspoon fresh lime juice
  - 1 cup vanilla yogurt (8 ounces)

Dissolve gelatin in boiling water. Stir in applesauce, lime peel and juice. Pour into 4 1/2 cup ring mold. Chill until set. Unmold onto a large chilled serving plate. Fill stemmed compote with cottage cheese and place in the center of the ring mold. Surround mold with small bunches of grapes, sliced oranges, watermelon wedges and strawberries. In a separate dish fold the lime peel and juice into the yogurt. Cover and chill to blend flavors.

### CHERRY DUMPLINGS

- 4 cups cherries
- 1 cup sugar
- 3 cups water
- 1 1/2 cups flour
- 2 tablespoons baking powder
- 1/4 cup sugar
- 1 egg
- 1/4 cup milk
- 1/2 teaspoon salt

Cook cherries with water and sugar until soft. Drain cherries. Bring juice to a boil. Sift flour, salt, sugar and baking powder together. Beat eggs. Add milk. Make a smooth, stiff dough. Drop by spoonful into the cherry juice. Cover and cook 12 minutes. Add cherries and serve hot.

B. Russell, Pine Bush, N. Y.

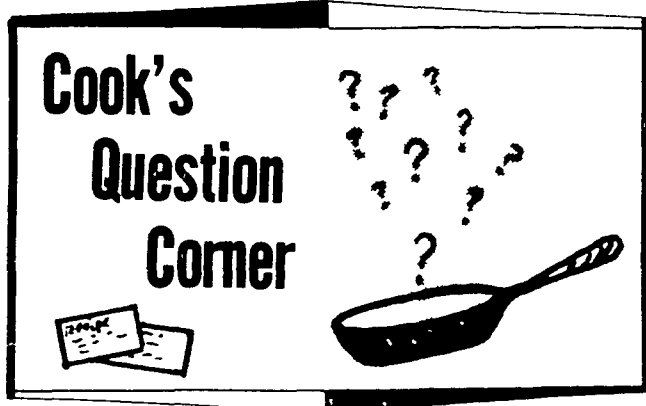
### PIZZA POTATOES

- 1 package instant scalloped potatoes
  - 1 16-ounce can tomatoes
  - 1 1/2 cups water
  - 1/4 teaspoon oregano leaves
  - 1 4-ounce package sliced pepperoni
  - 1 4-ounce package shredded Mozzarella cheese
- Heat oven to 400° F. Empty potato slices and packet of seasoned sauce into ungreased 2-quart casserole. Heat

tomatoes, water and oregano to boiling. Stir into potatoes. Arrange pepperoni on top and sprinkle with cheese. Bake uncovered 30-35 minutes. Makes 4 servings.

Carol Fantom, Delta

(Turn to Page C8)



**QUESTION:** I'd like a recipe for canning rabbit meat in glass jars.

Kathy MacDonald

**QUESTION:** I would like a recipe for cherry pudding.

Melissa Ferrey, Shickshinny

**QUESTION:** I'd like a recipe for a really gooey Montgomery Pie.

Miriam Kunkle, Jonestown

**QUESTION:** I'd like a recipe for Hobnail icing. About 25 years ago my mother made a delicious chocolate cake icing. It was creamy and looked like peaks of candy kisses melted together.

Jo Utermoehlen, Mercersburg

### Recipe Deadlines

9	Garden Abundance Recipes for tomatoes, squash, corn, etc
16	Preserving the bounty Canning and freezing tips
23	Tailgate Suppers
30	Labor Day Weekend Picnics and cookouts

## HONEY BROOK MOLASSES

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

### PINEAPPLE UPSIDE-DOWN GINGERBREAD

- |   |                             |
|---|-----------------------------|
| Topping   |                             |
| 1 tbsp. butter or marg.                               | 1/2 tsp. ginger             |
| 1/2 C HB table syrup or<br>HB Baking Molasses         | 1/2 tsp. cinnamon           |
| 1/4 C sugar   | 1/4 tsp. cloves             |
| 6 slices pineapple                                    | 1/2 C. shortening           |
| 6 maraschino cherries                                 | 1/2 C. sugar                |
| 1 1/2 C sifted enr. flour                             | 1/2 C HB Baking<br>Molasses |
| 3/4 tsp. salt   | 1 egg                       |
| 3/4 tsp. dbl. Bk. Pwd. or<br>1 1/4 tsp. Cr. of Tartar | 1/2 cup sour milk           |

Heat oven to 350 de. Melt butter or margarine in 8x8x2 inch pan. Stir in molasses and sugar; heat just to boiling point. Over this, arrange pineapple and cherries; set aside. **TO MIX CAKE:** Sift together first six ingredients. Cream shortening, sugar and soda. Add molasses. Stir in 1/4 cup flour mixture. Beat in egg. Add sour milk alternately with remaining flour mixture. Beat 1/2 minute. Pour batter in pan over pineapple and cherries. Spread to sides and corners. Bake 1 hr. Cool before removing from pan.

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



## ZOOK MOLASSES CO.

West Main St., Honey Brook, PA