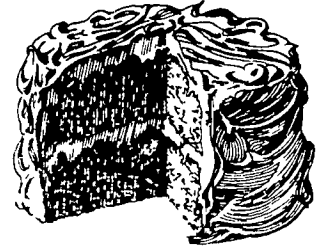


# Home On The Range



## Garden Recipes — the pick of the crop

Despite the heat and dry spells we've had lately, many gardeners are up to their ears in tomatoes, squash, corn and other garden vegetables. If you are one of them and don't have a roadside stand to dispense the bounty, why not try some new recipes with the same old vegetables. And if you share the excess with a friend, why not include some of our recipes with the produce to help them enjoy your gift to the fullest?

### SUMMERTIME SQUASH

- 1½ pounds sliced squash
- 6 medium mushrooms, halved
- 1 tablespoon butter or margarine
- 1 tablespoon flour
- ½ teaspoon dill weed
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ¾ cup milk
- ½ cup sour cream
- 1 tablespoon lemon juice
- 1 cup crushed potato chips

In a saucepan, cook squash and mushrooms in 1 inch of water until barely tender. Drain thoroughly and make the sauce. In a small saucepan, melt butter over medium heat and stir in flour. Cook 1 minute. Stir in dill weed, salt, pepper and milk. Cook and stir about 3 minutes until thickened. Stir in sour cream and lemon juice. Heat through. Arrange hot vegetables in a serving dish and pour sauce over all. Top with crushed potato chips. Makes 4-6 servings.

### TOMATO SOUP

- 3 ripe tomatoes
- 1 tablespoon butter
- dash of soda
- 1 teaspoon salt
- 1 quart milk

Put the tomatoes in the blender, including the skins and blend until smooth. Slightly brown the butter in a skillet and add pureed tomato and salt. Boil 5 minutes. Add a dash of soda and a quart of milk. Heat again but do not boil. Serve immediately.

Mrs. Lloyd Burkholder, Ephrata

### STUFFED PEPPERS

- 4 large peppers, remove stems and seeds through the small top opening
- 1 pound ground hamburger
- 2 large tomatoes or 1 can whole tomatoes
- 2 tablespoons rice
- salt and pepper to taste

Add seasoning to raw hamburger. Fill the peppers with the meat. Place the peppers upright in a stewpot. Pour pureed tomato over and on the peppers. Sprinkle rice over the holes and simmer 1½ hours.

Mrs. Charles Biehl, Mertztown



If the squash in your garden has you chasing after some new serving ideas, why not try the Summertime Squash recipe with potato chips

topping? New ideas for squash and other vegetables are included today.

### CORN FRITTERS

- 3 egg yolks.
- 1½-2 cups drained cooked or canned whole kernel corn
- 1 teaspoon baking powder
- ½ teaspoon salt
- dash of pepper
- ¼ cup flour
- 3 stiffly beaten egg whites

Stir all ingredients except the egg whites until blended. Fold in the egg whites and fry in about ½ inch hot shortening or salad oil. Drop the batter by teaspoonsful. Fry on both sides until browned, about 3 minutes. Serve hot with syrup.

Mrs. Charles Biehl, Mertztown

### EGG PLANT AND SAUSAGE BAKE

- 1 egg plant
  - ¼ cup salad oil
  - ½ pound bulk sausage
  - 2 tomatoes, sliced
  - ½ cup grated Cheddar cheese
- Preheat the oven to 350° F. Peel and slice the eggplant. Soak in salted water for 20 minutes. Drain and pat dry. Heat oil in a medium skillet. Add the eggplant and cook until browned. Place in a lightly greased 8x8x2 inch baking pan. Add sausage to the skillet. Cook, stirring with a fork to break up the meat. Cook until browned. Spoon sausage evenly over the eggplant. Top with tomato slices. Sprinkle with cheese. Bake 20 minutes or until done.

Thelma Gavlak, Acme

### SCALLOPED POTATOES

- 4 medium potatoes, sliced
  - 2 tablespoons butter
  - 1½ tablespoons flour
  - 1½ cups milk
  - ½ teaspoon salt
  - dash of pepper
  - 1 onion
  - 2 tablespoons chopped parsley or celery leaves
- Melt the butter over low heat and stir in the flour. Add the milk gradually, stirring constantly. Stir in salt and pepper. Cook, stirring constantly until the sauce boils. Place sliced potatoes in a greased casserole with sliced onion and parsley or celery leaves. Pour sauce over the top. Bake at 350° F for 1 hour.

Mrs. Charles Biehl, Mertztown

### DEEP FRIED EGGPLANT

Peel eggplant and cut into 1 inch squares. Beat an egg and a little milk and dip the eggplants into the egg mixture. Put the squares into a covered container with cracker crumbs and shake until well coated. Fry in deep fat until crisp and brown. Salt and serve.

Rebecca Beiler, Quarryville

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## HONEY BROOK MOLASSES

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

### APPLESAUCE CAKE

(one-bowl method)

(Have all ingredients at room temperature)

- 2 cups sifted cake flour
- 1 cup sugar
- 1 tsp salt
- 1 tsp double-acting or 1½ tsp. cream of tartar baking powder
- ¾ tsp soda
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- ½ cup shortening
- ½ cup Honey Brook Baking Molasses
- 1 cup unsweetened applesauce
- 2 eggs

Heat oven to 375°F (moderate) Sift first seven ingredients into a mixing bowl. Add shortening, Honey Brook Baking Molasses, and applesauce. Mix until all flour is dampened. Beat 2 minutes by hand or electric beater (low speed). Add eggs. Beat 2 more minutes. Bake 25 minutes or until done in 2 well-greased, lightly floured, round, 8-inch, layer-cake pans. Cool, frost with MOLASSES MOCHA FROSTING. YIELD 12 servings

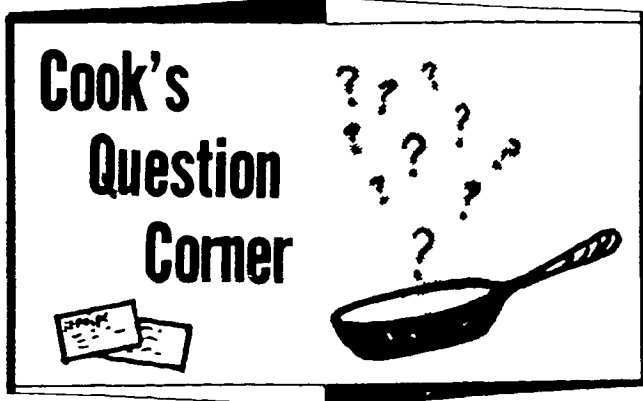
### WATCH FOR NEW RECIPES

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QUESTION: I'd like a recipe to for tea biscuits.  
Marianne Emel, Collegeville

QUESTION: Help! Does anyone have a recipe for a good meat loaf that stays firm when sliced!  
Barbara Aster, Summerhill

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